



2018 Chardonnay

SAN LUIS OBISPO COUNTY

Alcohol: 13.9%

Residual Sugar: 0.89

Total Acidity: 7.2

pH: 3.33

Brix at harvest: 22.3

Aging:

9 months in a combination of stainless steel and neutral french oak barrels

Vintification:

fermented with native yeast in a combination of neutral oak and stainless steel, partial native malolactic fermentation occurred

Soil Type:

various

91 points | Vinous

Limpid yellow. Aromas of ripe tangerine, melon and peach, along with hints of honeysuckle and tarragon. Smooth and energetic on the palate, offering juicy pit and citrus fruit flavors that firm up steadily through the back half. Finishes long, silky and precise, with repeating florality and a refreshingly bitter touch of orange zest. Made with whole clusters and no malo and aged in stainless steel tanks and neutral French oak barrels.

91 points | Wine Enthusiast

This broader market brand from Talley is a screaming deal, as shown on the subdued nose of this bottling, which offers chiseled stone, apple skin and lime zest. The palate is expertly tense and chalky, delivering lime-peel and wet slate flavors.