

Estate Grown



2022

Estate Chardonnay

SAN LUIS OBISPO COAST

About the vineyards and vintage

The Estate Chardonnay is crafted from our iconic vineyards on the San Luis Obispo Coast. The blend includes Rosemary's Vineyard, overlooking the Pacific and surrounding Rosemary Talley's home; Rincon Vineyard, recognized as a California Grand Cru by Wine Enthusiast Magazine; and Oliver's Vineyard, named after Talley Farms founder, Oliver Talley. The 2022 growing season presented mild conditions with early budbreak. Despite below-average rainfall, ideal weather from April to July fostered healthy vine growth. The wines of 2022 reflect the excellent growing conditions and low yields of the season and are reminiscent of the wines produced in 2019 and 2016.

Technical Information

Alcohol: 13.7%

Acid: 0.72g/100ml

pH: 3.29

Soil Type: Calcareous clays and shaly loam

Production: 4469 cases

Suggested Retail Price: \$38

Vineyard Breakdown: 33% Oliver's, 25% Rosemary's, 14% Las Ventanas, 11% East Rincon, 10% West Rincon, 8% Monte Sereno

Winemaking

Certified sustainably grown grapes were whole cluster pressed and fermented with native yeasts in French Oak barrels, 20% of which were new. The wine aged for 11 months, completed malolactic fermentation and was bottled in December 2023. This wine is vegan.

Tasting Notes & Food Pairings

Aromas of citrus, orange blossom, fresh baguette and lemon clover lead to flavors of lemon curd, marcona almond, and dried pineapple. The finish is bright and juicy. Pair this wine with lemony shrimp scampi or avocado caprese salad.

Scores: 94 points / Decanter



TALLEY

VINEYARDS

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@TALLEYVINEYARDS

TALLEY  FAMILY

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