



2023

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 2023 season began with a wet winter and saturated soil conditions due to a series of atmospheric river systems that brought 49 1/2 inches of rain to the Arroyo Grande Valley, more than double the long-term average. Yields were abundant and the wines express charm and approachability.

Technical Information

Alcohol: 13.7%

Acid: 0.64g/100ml

pH: 3.43

Soil Type: Calcareous clays and shaly loam

Production: 5351 cases

Suggested Retail Price: \$38

Vineyard Breakdown: 41% Rincon, 32% Rosemary's, 24% Oliver's, 3% Monte Sereno

Winemaking

Certified sustainably grown grapes were whole cluster pressed and fermented with native yeasts in French Oak barrels, 23% of which were new. The wine aged for 11 months in barrel and 3 months in tank, completed malolactic fermentation and was bottled in December 2024. This wine is vegan.

Tasting Notes & Food Pairings

Aromas of Honeycrisp apple, white peach, melon and pine lead to flavors of Granny Smith apple and wet slate that are fresh and bright. The finish is refreshingly juicy. Pair this wine with lemony risotto with asparagus or Elizabeth's avocado toast.

Scores: **94 points / Decanter**



TALLEY

VINEYARDS

Generations in the Making

2023

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 2023 season began with a wet winter and saturated soil conditions due to a series of atmospheric river systems that brought 49 1/2 inches of rain to the Arroyo Grande Valley, more than double the long-term average. Yields were abundant and the wines express charm and approachability.

Technical Information

Alcohol: 13.7%

Acid: 0.64g/100ml

pH: 3.43

Soil Type: Calcareous clays and shaly loam

Production: 5531 cases

Suggested Retail Price: \$38

Vineyard Breakdown: 41% Rincon, 32% Rosemary's, 24% Oliver's, 3%

Monte Sereno

Winemaking

Certified sustainably grown grapes were whole cluster pressed and fermented with native yeasts in French Oak barrels, 23% of which were new. The wine aged for 11 months in barrel and 3 months in tank, completed malolactic fermentation and was bottled in December 2024. This wine is vegan.

Tasting Notes & Food Pairings

Aromas of Honeycrisp apple, white peach, melon and pine lead to flavors of Granny Smith apple and wet slate that are fresh and bright. The finish is refreshingly juicy. Pair this wine with lemony risotto with asparagus or Elizabeth's avocado toast.

Previous Scores: 94 points / Decanter



@TALLEYVINEYARDS



TALLEYVINEYARDS.COM
INFO@TALLEYVINEYARDS.COM