

**2022**

Estate Pinot Noir

SAN LUIS OBISPO COAST

About the vineyards and vintage

Our signature red wine, the Estate Pinot Noir is crafted from our iconic vineyards on the San Luis Obispo Coast. The inaugural 1986 vintage was the first Pinot Noir that demonstrated the world class potential of the variety in the area. 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: 13.2%**Acid:** 0.54g/100ml**pH:** 3.72**Soil Type:** Calcareous clays and shaly loam**Production:** 3971 cases**Suggested Retail Price:** \$46**Vineyard Breakdown:** 66% West Rincon, 18% Stone Corral, 13% Rosemary's, 2% East Rincon

Winemaking

SIP certified sustainably grown grapes were hand harvested at night, 86% destemmed and 14% whole cluster pressed and fermented in small open top bins with native yeast. The wine was aged in 32% new French Oak barrels for 14 months before bottling without fining or filtration. This wine is vegan.

Tasting Notes & Food Pairings

Aromas of rich raspberry, caramel, cranberry and mandarin lead to flavors of dried cherry, suede, strawberry rhubarb and pie crust. The finish is fruity and textured. Try this wine with coq au vin or mushroom risotto.

Scores: 93 points / Decanter



TALLEY

VINEYARDS

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