

Estate Grown



2021

Rosemary's Chardonnay

ARROYO GRANDE VALLEY

About Rosemary's Vineyard

Overlooking the Pacific Ocean and surrounding Rosemary Talley's home, Rosemary's Vineyard is climatically the coolest vineyard owned and farmed by the Talley Family. The 2021 growing season was one of the coolest on record, which, coupled with low yields and half the normal rainfall in the Arroyo Grande Valley, produced wines of remarkable concentration and complexity.

Technical Information

Alcohol: 13.8%

Acid: 0.68g/100ml

pH: 3.36

Soil Type: Lopez Very Shaly Loam

Yield: 1.78 tons/acre

Production: 1056 six packs

Suggested Retail Price: \$75

Winemaking

Certified sustainably grown grapes were whole cluster pressed and fermented with native yeasts in French Oak barrels, 30% of which were new. The wine aged sur lie for 14 months, completed malolactic fermentation and was bottled in December 2022.

Tasting Notes & Food Pairings

Aromas of fresh lemon, sea water, saffron and caviar lime lead to flavors of Asian pear, lemon tart, toffee, flint. The finish is bright and complex with great depth. Try this wine with seared scallops in beurre blanc or grilled cauliflower steaks.

Scores: 95 points / International Wine Review



TALLEY

V I N E Y A R D S

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