



TALLEY
VINEYARDS



2022

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 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: 13.5%

Acid: 0.68g/100ml

pH: 3.28

Soil Type: Lopez Very Shaly Loam

Yield: 1.78 tons/acre

Production: 1,118 six packs

Suggested Retail Price: \$75

Winemaking

SIP certified sustainably grown grapes were whole cluster pressed and fermented with native yeasts in French Oak barriques and puncheons, 30% of which were new. The wine aged sur lie for 14 months, completed malolactic fermentation and was bottled in January of 2024 without filtration and is vegan.

Tasting Notes & Food Pairings

Aromas of white peach, oak moss and lily of the valley lead to flavors of meyer lemon, dried coconut and candle wax. The finish is oily and energetic with mouthwatering acidity. Try this wine with prawns and white beans or risotto with ramps and peas.

Scores: 96 points / Jeb Dunnuck – 95 points / Decanter



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