

Estate Grown



2021

Rosemary's Pinot Noir

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: 13.7%

Acid: 0.55g/100ml

pH: 3.51

Soil Type: Lopez Very Shaly Loam

Yield: 1.78 tons/acre

Production: 1174 six packs

Suggested Retail Price: \$95

Winemaking

Certified sustainably grown grapes were hand harvested at night, destemmed and fermented in small open top bins with native yeast. The wine was aged in 35% new French Oak barrels for 16 months before bottling without fining or filtration.

Tasting Notes & Food Pairings

Aromas of blackberry, violets, raspberry and clove lead to flavors of plum, slate, pomegranate and blood orange. The finish is long and lively. Try this wine with wild mushroom risotto or grilled ribeye.

Scores: 94 points / Vinous - 94 points / Wine Enthusiast - 94 points / International Wine Review



TALLEY

VINEYARDS

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