



TALLEY
VINEYARDS



2022

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 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: 14%

Acid: 0.55g/100ml

pH: 3.56

Soil Type: Lopez Very Shaly Loam

Production: 1270 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 39% new French Oak barrels for 16 months before bottling without fining or filtration. This wine is vegan.

Tasting Notes & Food Pairings

Aromas of juicy cherry, pluot and lilac lead to flavors of raspberry, pomegranate and tobacco. The finish is long and fine with complex tannins. Try this wine with wild mushroom risotto or grilled ribeye.

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



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