



2023

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 backbone of this wine comes from the original block planted in 1987 which is own rooted Wadenswil. The 2023 season began with a wet winter and saturated soil conditions due to a series of atmospheric river systems that brought 49 1/2 inches of rain to the Arroyo Grande Valley, more than double the long-term average. Yields were abundant and the wines express charm and approachability.

Technical Information

Alcohol: 13.8%

Acid: 0.56g/100ml

pH: 3.56

Soil Type: Lopez Very Shaly Loam

Production: 1280 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 33% new French Oak barrels for 16 months before bottling without fining or filtration. This wine is vegan.

Tasting Notes & Food Pairings

Aromas of fresh raspberry, cherry and dried rose petals lead to flavors of red currant, blood orange and pomegranate. The lingering finish is elegant and energetic. Try this wine with grilled portobello mushrooms or lamb chops.

Scores: 94 points / Vinous



@TALLEYVINEYARDS



TALLEYVINEYARDS.COM
INFO@TALLEYVINEYARDS.COM



TALLEY

VINEYARDS

Generations in the Making

2023

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 backbone of this wine comes from the original block planted in 1987 which is own rooted Wadenswil. The 2023 season began with a wet winter and saturated soil conditions due to a series of atmospheric river systems that brought 49 1/2 inches of rain to the Arroyo Grande Valley, more than double the long-term average. Yields were abundant and the wines express charm and approachability.

Technical Information

Alcohol: 13.8%

Acid: 0.56g/100ml

pH: 3.56

Soil Type: Lopez Very Shaly Loam

Production: 1280 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 33% new French Oak barrels for 16 months before bottling without fining or filtration. This wine is vegan.

Tasting Notes & Food Pairings

Aromas of fresh raspberry, cherry and dried rose petals lead to flavors of red currant, blood orange and pomegranate. The lingering finish is elegant and energetic. Try this wine with grilled portobello mushrooms or lamb chops.

Scores: 94 points / Vinous



@TALLEYVINEYARDS



TALLEYVINEYARDS.COM
INFO@TALLEYVINEYARDS.COM