Estate Grown

2021

Estate Chardonnay

SAN LUIS OBISPO COAST

About the vineyards and vintage

The Estate Chardonnay is crafted from our iconic vineyards on the San Luis Obispo Coast. The blend includes Rosemary's Vineyard, overlooking the Pacific and surrounding Rosemary Talley's home; Rincon Vineyard, recognized as a California Grand Cru by Wine Enthusiast Magazine; and Oliver's Vineyard, named after Talley Farms founder, Oliver Talley. The 2021 growing season was one of 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: 13.5%

Acid: 0.75g/100ml

pH: 3.37

Soil Type: Calcareous clays and shaly loam

Production: 6531 cases

Suggested Retail Price: $38

Vineyard Breakdown: 30% Rosemary's, 27% East Rincon, 14% West Rincon, 14% Oliver's, 10% Las Ventanas, 5% Monte Sereno

Winemaking

Certified sustainably grown grapes were whole cluster pressed and fermented with native yeasts in French Oak barrels, 20% of which were new. The wine aged sur lie for 9 months, completed malolactic fermentation and was bottled in December 2022.

Tasting Notes & Food Pairings

Aromas of lemon curd, plum blossom and almond paste lead to flavors of meyer lemon, graham, pineapple and marcona almond. The finish is complex and long. Pair this wine with avocado toast or lemony grilled chicken.

Scores: 92 points / Vinous - 92 points / International Wine Review - 90 points / Jeb Dunnuck

ESTATE GROWN E. 1986

TALLEY
VINEYARDS

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