

Au Bon Climat



2022

Pinot Noir, Talley Vineyard “Rosemary’s Vineyard”

Jim Clendenen would be the first to purchase grapes from the one-year-old vineyard in Arroyo Grande in 1991. Despite Don Talley’s first harvest from Rosemary’s Vineyard occurring in 1990, the fruit was blended into their Talley Estate Pinot Noir. The inaugural 1991 vintage of Talley Vineyard wine by Au Bon Climat marked the debut of “Rosemary’s Vineyard” on a single vineyard bottling. From 1993 onwards, Rosemary’s Vineyard was bottled as a single vineyard selection on the Talley label, consistently yielding exceptional fruit, even gracing tables at the White House on multiple occasions. The 2022 Rosemary’s Vineyard Pinot Noir marks our reignited relationship with the Talley family from our most recent bottling in 2014-- your patience has been rewarded.

AT A GLANCE

APPELLATION:
Arroyo Grande Valley

VINEYARD:
Talley Vineyard

VARIETAL:
100% Pinot Noir

COOPERAGE:
18 months, new 350L François
Frères French oak barrels

HARVEST: August 25, 2022

ALCOHOL: 13.5%

ACIDITY: 5.5 g/L

pH: 3.64

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$60

Tasting Notes

The palate unfolds with layered notes of blackberry, violets, rich maple, and dark chocolate-covered cherries. Subtle nuances of sage, black pepper, and floral wood tones gradually emerge, adding depth and complexity to the nose. A plush mouthfeel, accentuated by fine tannins, gently intensifies with each sip. Medium-plus weight on the palate contributes to a luxurious and multifaceted texture.

Food Pairings

Pair this wine with something equally rich and complex such as most wild game, braised lamb shanks and potatoes, or beef bourguignon.

From The Winemaker

Talley, sourced from the Arroyo Grande Valley, is one of the first Pinot Noir lots harvested in the 2022 vintage. Since its inception in 1991, Talley Vineyards Pinot has showcased exceptional quality and remains one of our premier vineyard sources. The 2022 vintage was harvested in late August just before a brief heat spike, ensuring optimal fruit ripeness for fermentation. With small clusters and tiny berries, the resulting wine boasts concentrated color and fruit character. Fermentation took place in 5-ton open-top fermenters, followed by pressing and aging in French Oak barrels.

Au Bon Climat & Clendenen Family Vineyards

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