

Au Bon Climat



2023

Pinot Noir, Talley Vineyard “Rosemary’s Vineyard”

Jim Clendenen would be the first to purchase grapes from the young vineyard in Arroyo Grande in 1991. The inaugural 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 2023 Rosemary’s Vineyard Pinot Noir shows our history with the Talley family and is a testament to collaboration in central coast viticulture.

AT A GLANCE

APPELLATION:
Arroyo Grande Valley

VINEYARD:
Talley Vineyard

VARIETAL:
100% Pinot Noir

COOPERAGE:
18 months, new 350L and 228L
François Frères French oak
barrels

HARVEST: September 26, 2023

ALCOHOL: 13.5%

ACIDITY: 5.3 g/L

pH: 3.73

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$75

Tasting Notes

It seems each vintage of Talley Pinot Noir surpasses the last, and our 2023 is no exception—offering a seamless expression of finesse and elegance from the first sip. Aromatics are led by wild berries and cream, while time and air reveal deeper, earthier notes of turmeric, tobacco, and dried thyme. On the palate, rich flavors of plum and marscapone bring a weight and texture to the wine. Finally, hints of walnut and toasted oak are the final notes on a long finish, rounding out this nuanced and beautifully layered vintage.

From The Winemaker

Since its inception in 1991, Talley Vineyards Pinot has showcased exceptional quality and remains one of our premier vineyard sources. The 2023 vintage was a long and cool growing season. The Rosemary grapes were harvested at the end of a slightly warmer September, 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.

Food Pairings

Match this wine with dishes that match its depth, earthiness, and delicacy—think mushroom risotto with black truffle, duck confit with lentils, or a slow-roasted pork shoulder with rosemary and garlic.

Au Bon Climat & Clendenen Family Vineyards

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