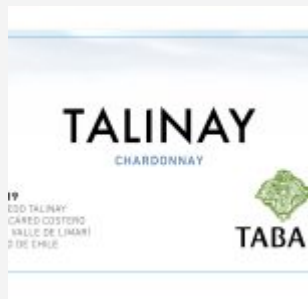


Tabali Talinay Chardonnay Chile 2019

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



Final Deductions

VINTAGE 2019

GRAPE Chardonnay

GEOGRAPHY Not Europe

COUNTRY Chile

LARGER REGION Coquimbo

SMALLER REGION Limari

Rationale

Chardonnay can be excellent at absorbing– and reflecting– the terroir of where it's grown. Few grapes have witnessed as much improvement in South America as Chardonnay, as new, cooler-climate areas have been discovered and planted. Only a few years ago, Chile was most known for its abundance of correct, mainstream, but uninspiring Chardonnay– striking the two notes of ripe fruit and ample oak. However, as cooler spots have been identified, quality is improving.

Among these new cooler areas, many winemakers are keen on Limari– approximately 625 feet above sea level, where clay-rich limestone soils give elegance, verve, and a kiss of salinity. Limari Valley is one of the northernmost winegrowing regions in Chile, located 200 miles north of Santiago. Because of its proximity to the equator (not to mention the world's driest desert, the Atacama), the Limari Valley is hot and relatively dry. It is cooler and greener than the land on either side of it, thanks almost entirely to the narrow gap the Limari River has created in the coastal hills.

Tabali is in one of the northern-most wine regions in Chile, Limari, near the Fray Jorge National Reserve, a UNESCO Biosphere Reserve. Established in 1993, it is known as a risk-taking winery, planting 445 acres of vineyards on virgin lands in an area that wasn't previously well known for wine. They struck gold with chalky soils and cool, coastal conditions that are the key to their stellar Chardonnay and other wines.

Sight

BRIGHTNESS Star Bright

CLARITY Clear

COLOR DEPTH Medium

COLOR Yellow

HIGHLIGHTS Green

BUBBLES No

Structure

RESIDUAL SUGAR Dry

ACID High

ALCOHOL Medium

PHENOLS None

TEXTURE Lean / Tart

FINISH Long

COMPLEXITY High

Aroma & Taste

CITRUS FRUIT Yuzu • Lemon • Lime • Grapefruit (W/Y) *Condition: Fresh, Ripe* *Part: Flesh, Peel / Zest*

TREE/VINE FRUIT Pear (Green) • Apple (Green) • Quince *Condition: Fresh, Ripe*

STONE FRUIT Nectarine (White) • Nectarine (Yellow) *Condition: Under Ripe / Tart*

TROPICAL FRUIT Melon (Green) • Starfruit *Condition: Fresh*

FLORAL Elderflower • Lemon / Lime Blossom *Condition: Fresh*

GREEN VEGETABLE Olive (Green) • Caper

OTHER VEGETABLE Corn • Fennel / Anise • Ginger / Root

HERBAL Lemon Grass • Sorrel • Verbena

INORGANIC EARTH Mineral / Rock • Chalk / Limestone • Salinity / Seashell

OAK AGING Yes *Oak Intensity: Low*

OAK INFLUENCE Blended Oak

OXIDATION/NUTTINESS Pinenut • Cashew • Peanut / Shell

PERCEIVED WINEMAKING CHOICES Lees Contact