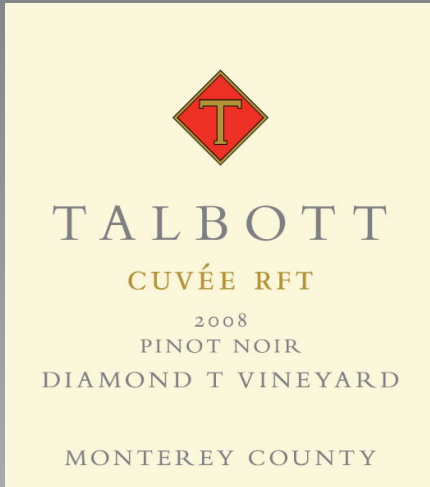




# 2007 TALBOTT CHARDONNAY CUVÉE AUDREY



COMPOSITION	100% Pinot Noir
TECHNICAL NOTES	Alcohol 15.3%
	pH 3.47
	Total Acidity .65
RELEASE DATE	November 16, 2008



Cuvée Audrey is named for Audrey Sharp Talbott, Robert S Talbott's late mother, the elegant matriarch of the Talbott Family. Since the inaugural release of this special wine from the 1999 vintage, Cuvée Audrey has consistently represented the pinnacle of the Talbott Chardonnay portfolio, exhibiting a powerful sophisticated expression of our MONterey AVA estate chardonnay. Highlighting old-vine fruit from our coolest and most challenging estate vineyard blocks, Cuvée Audrey is famous for its fruit purity and minerality.

## VINEYARD

Founded by the Talbott family over a quarter century ago, Talbott Vineyards is dedicated to producing world-class Chardonnay and Pinot Noir. Crafted using grapes from our Monterey County estate vineyards, Talbott wines have earned a reputation for their lushness, elegance and aging potential. Founder Robb Talbott takes great pride in his meticulous vineyard program, which includes his two legendary vineyards: Sleepy Hollow and Diamond T.

## WINEMAKING

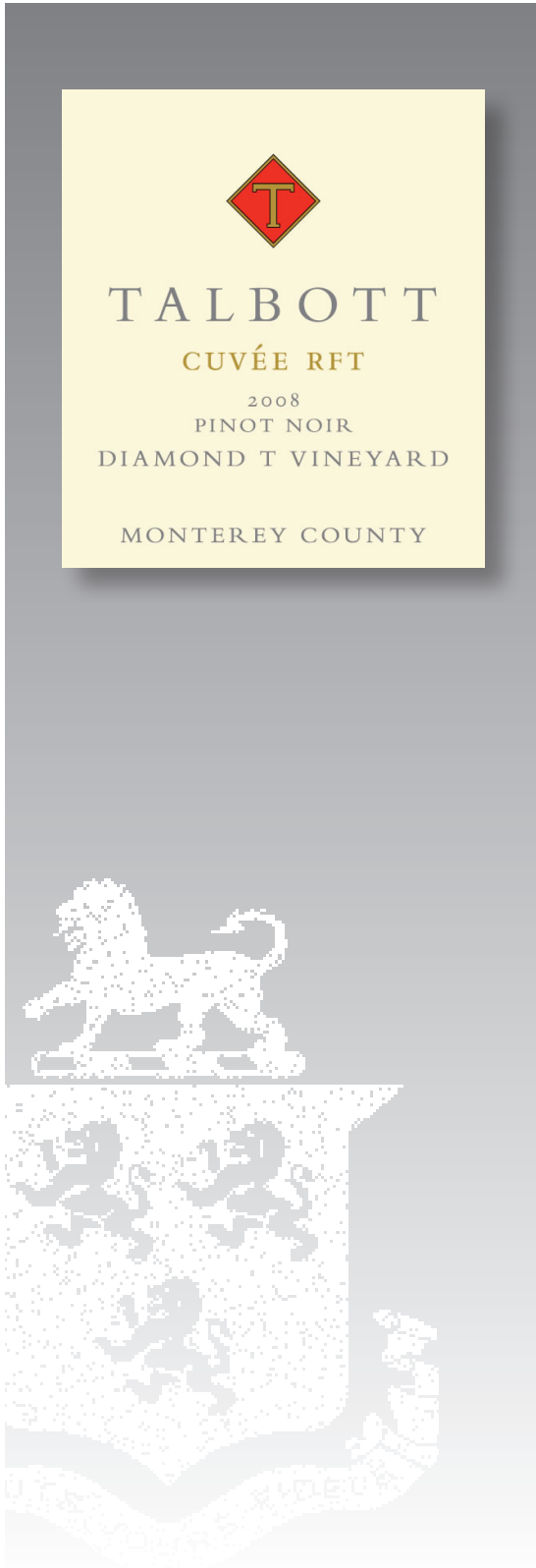
- Light press directly to French oak barrels (30% new)
- Inoculated with cultured yeast in barrel
- Barrel-fermented
- Barrel-aged 12 months *sur lie*, stirred twice a month, not racked during aging
- Bottled unfinned and unfiltered, without cold stabilization in the grand cru tradition
- Bottle-aged 12 months prior to release

## TASTING NOTES

As one of Talbott's *tête de cuvée*, Cuvée Audrey is the most rare and distinctive wine we offer. Lush and complex, the 2007 vintage displays racy aromatics of white peaches, lemon and blanched almonds. On the palate, the wine echoes these inviting peach and lemon elements as it reveals a sophisticated structure that seamlessly balances crisp acidity, complex minerality and a creamy mouth feel.



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## 96 POINTS

*Wine Enthusiast* – Steve Heimoff (2005 vintage)

“Gigantic in volume, even for Talbott, whose Chardonnays always are big. Just explodes with caramel and pineapple brûlée, peach custard, vanilla cream, cinnamon-buttered toast and honey. Almost a food group in itself, this massive wine easily merits its high score, but it will swamp most foods an ordinary Chardonnay would go with. Lobster with butter is one solution, or drink as a cocktail on its own.”

## 96 POINTS Top Shelf Editor’s Choice

*Wine Enthusiast* – Steve Heimoff (2002 vintage)

“This small-production, best-of-barrels bottling is incredibly rich and not unlike grand cru Burgundy.”

## 90 POINTS

*Wine Advocate* – Robert Parker (2002 vintage)

“It is unlike any other California Chardonnay I have tasted.”

## 91 POINTS

*Wine Spectator* – James Laube (2005 vintage)

“Exotic tropical fruit aromas echo pineapple, guava, spice and floral scents are full bodied, elegant, clean and vibrant, with just a subtle nudge of toasty oak. Drink now through 2012.”