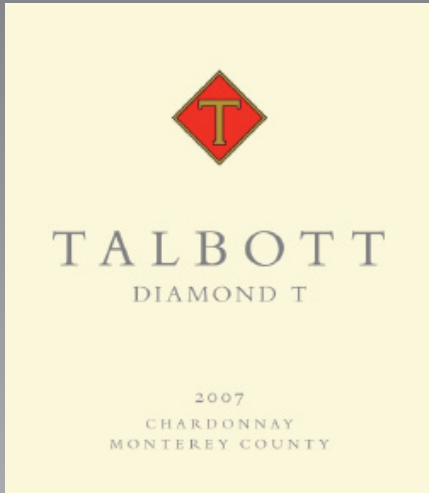




2007 TALBOTT CHARDONNAY DIAMOND T VINEYARD



<i>Composition</i>	100% Chardonnay
<i>Technical Notes</i>	
<i>Alcohol</i>	15.4%
<i>pH</i>	3.24
<i>Total Acidity</i>	.79
<i>Release Date</i>	November 1, 2009



Talbott Diamond T Chardonnay is one of the quintessential wines in the Talbott portfolio. Crafted using a careful selection of some of our finest estate fruit, this cool-climate Chardonnay embodies the power and grace of great Monterey County winegrowing. Over the years, our Diamond T Chardonnay has earned a reputation for its rich and enticing flavors of tropical fruit, citrus and minerals—all of which are beautifully represented in the standout 2007 vintage.

VINEYARDS

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

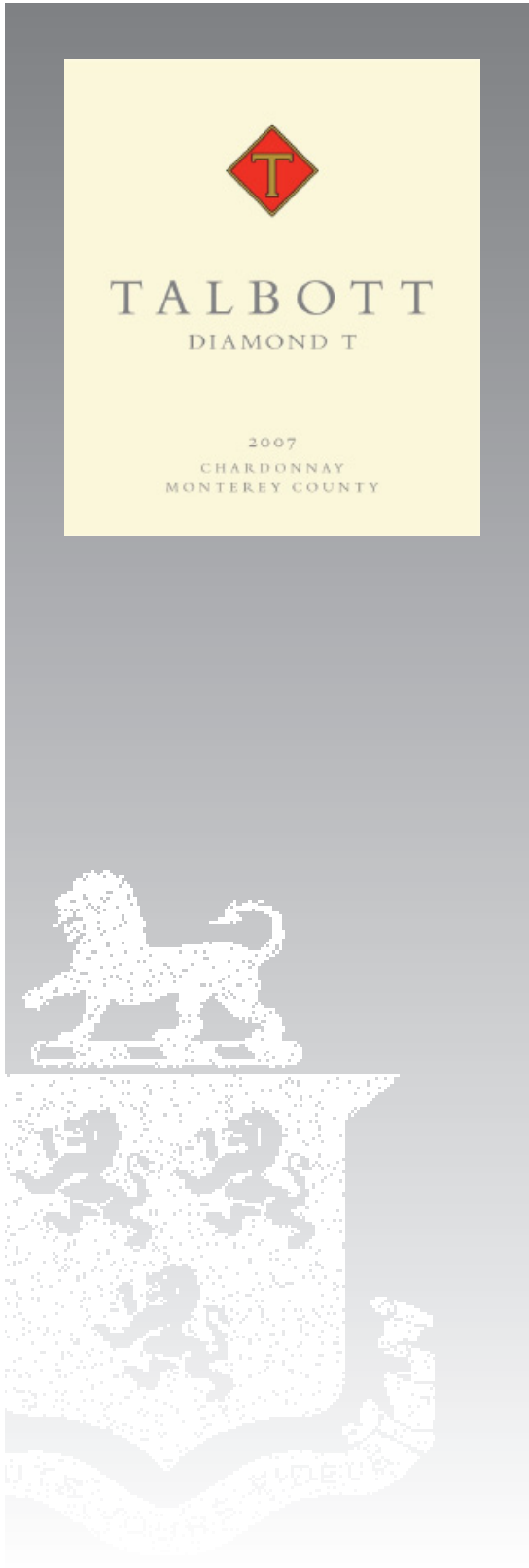
- **Light press directly to French oak barrels**
- **Inoculated with cultured yeast in barrel;**
- **Barrel-aged for 12 months sur lie,**
- **Bottle-aged 12 months prior to release**

TASTING NOTES

This is a classic vintage for Diamond T Chardonnay. The color is vibrant medium straw, with excellent clarity, and the aromas are redolent with high-tone tropical notes of pineapple and kiwi, underscored by layers of toasted hazelnut, citrus and minerals. The flavors on the palate echo the initial aromatics, while offering up additional layers of Pippin apple and vanilla bean that lead to a refreshing finish highlighting Meyer lemon and flinty minerality.



2007 DIAMOND T CHARDONNAY



94 POINTS

Wine Enthusiast – Steve Heimoff (2005 Vintage)

“Held back for three years, Talbott’s Diamond T is an enormous wine. New smoky oak stands out, contributing caramel, crème brûlée and buttered toast, but the underlying fruit is so powerful, it easily handles it. Prodigious in pineapples, peaches and apricots, with a hint of botrytis, this impressive Chardonnay is balanced with crisp, cool-climate acidity.”

91 POINTS

Wine Enthusiast – Steve Heimoff (2003 Vintage)

“Always an interesting wine, Talbott’s 2003 Diamond T is so distinctive, it’s almost eccentric. The candied apricots and cinnamon flavors have a baked pie-filling taste. With high acidity and a mineral edge, this Chard will develop nutty complexities over the next three to five years.”

90 POINTS

Wine Spectator – James Laube (2005 Vintage)

“Sweet tasting pear, honey and nectarine flavors are pure, elegant and medium-weight, with lively acidity, a flash of toasty oak and a smooth,

cleansing finish. Drink now through 2012.”

96 POINTS **Best of the Year 2006, Editor’s Choice**

Wine Enthusiast – Steve Heimoff (2002 Vintage)

“This has typical Talbottian heft, a gigantic Chard enormously rich in oak and munificent in flavor. Light pressing has captured the quintessence of cool-climate Chardonnay, heavenly rich and powerful, a flood of pineapple tart, Key lime pie, crème brûlée, smoky meringue and vanilla cinnamon toast.”