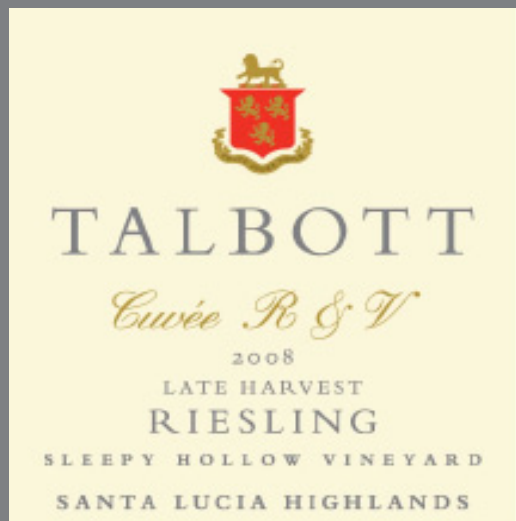




# TALBOTT LATE HARVEST RIESLING CUVÉE R&V



Talbott is pleased to unveil the inaugural 2008 vintage release of our Talbott Late Harvest Riesling, Cuvée R&V. Named to honor Robb Talbott and his wife Vivienne (R&V), this wine was handcrafted from old-vine Riesling grapes to create an enticing and distinctive dessert wine that captures the expressive character of Sleepy Hollow Vineyard. It is available exclusively in our tasting room and through our wine club.

## VINEYARDS

Our Sleepy Hollow Vineyard is located in the northern part of the acclaimed Santa Lucia Highlands AVA. Fruit for the Talbott Late Harvest Riesling, Cuvée R&V comes exclusively from a prized old-vine section of Sleepy Hollow, which is located at an elevation 700 feet above sea level. Planted in 1972, these coveted Riesling vines are among the oldest in Monterey County, and produce a wine with unique terroir-inspired character. These plantings penetrate deep into Sleepy Hollow's gravelly loam soil, pulling mineral intensity out of the earth. This, combined with our cool, marine-influenced vineyard site, produces exceptional fruit resulting in this rich, luscious and complex Late Harvest Riesling.

## WINEMAKING

- 100% estate-grown Riesling, Alcohol 14.7%, pH 3.77 and TA .70
- Harvested at 46° Brix with 40% rasing of clusters
- Picked by hand December 16, 2008
- Sorted by hand to select only the finest fruit
- Lightly pressed immediately after harvesting
- Fermented in a 50-gallon stainless steel fermentor
- Aged eight months in French oak barrel

## TASTING NOTES

The enticing aromatics consist of apricot and peach nectar, accented by floral honeysuckle and orange blossom with just a hint of exotic Chinese spices. On the palate, the initial impression echoes the nose, exhibiting viscous honeyed apricot and peach, with the floral notes and spice on display in the mid-palate. The finish is long and clean, with bright fruit and minerality.

