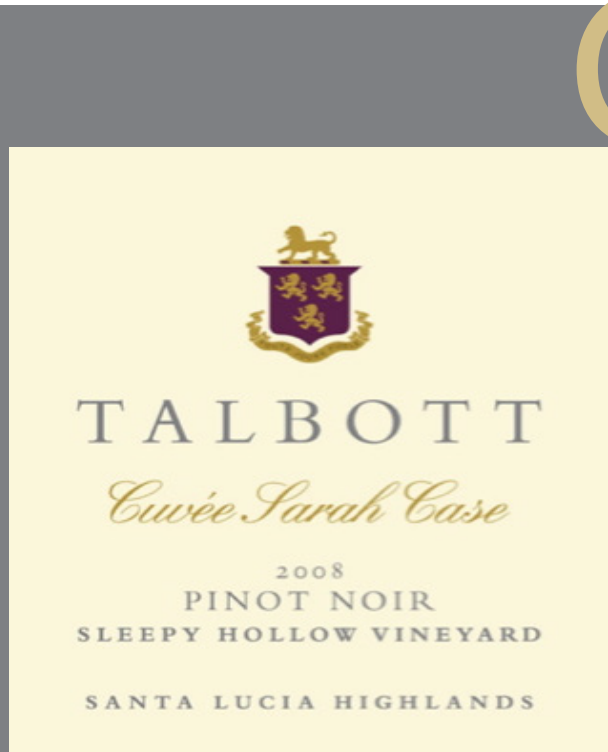




2 0 0 8 T A L B O T T P I N O T N O I R
C U V É E S A R A H C A S E



Cuvée Sarah Case is named in honor of Robert Talbott's eldest daughter, Sarah Case Talbott. The 2008 vintage is the inaugural release of this distinctive Pinot Noir from our acclaimed Sleepy Hollow Vineyard® in the Santa Lucia Highlands. This special Pinot Noir is crafted as both a block and barrel selection of elite Dijon clones, which are from 10- to 15-year-old vines.

VINEYARDS

Talbott's Sleepy Hollow Vineyard is located in Monterey County in the northern part of the Santa Lucia Highlands AVA. Fruit for Talbott Pinot Noir, Cuvée Sarah Case comes predominately from two blocks of Dijon clones planted in the Sleepy Hollow North section of our vineyard.

WINEMAKING

- 100% estate-grown Pinot Noir, Alcohol 15.3%, pH 3.45 and TA .75
- Harvested at the peak of ripeness
- Destemmed and placed into open-top fermentors
- Fermented hot
- Punched-down twice daily during fermentation
- Racked into 100% new French oaks barrels
- Lots blended after racking
- Barrel-aged for 12 months

TASTING NOTES

Cuvée Sarah Case promises to become one of the defining Pinot Noirs in the Talbott portfolio. A deep garnet color with excellent clarity leads to complex and concentrated aromas of blueberry, dark plum, black cherry and spices, with notable elements of nutmeg and coffee, as well as hints of cocoa. The initial impression features robust ripe plum, cherry and blueberry flavors leading to mid-palate spice notes and a long, luscious fruit and spice finish. Like an iron fist in a velvet glove, Cuvée Sarah Case combines the rich refined nature of Dijon clone fruit grown in a world-class vineyard, with soft tannins and supple, plush character.