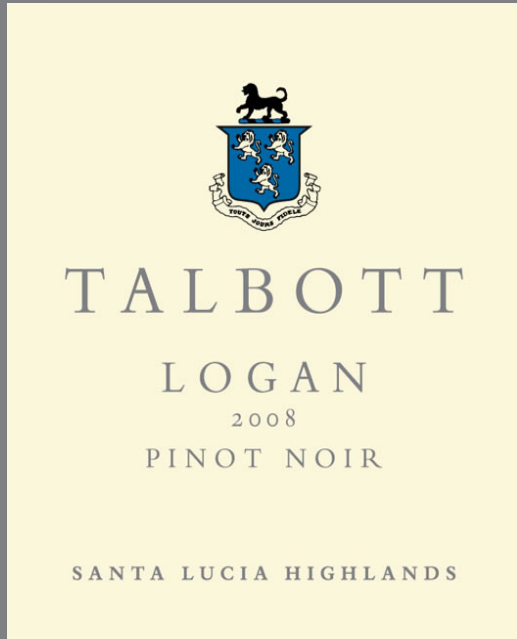




## 2008 TALBOTT PINOT NOIR LOGAN



Named for Robb Talbott's son, Robert Logan Talbott, our original 1994 vintage of Logan Pinot Noir was introduced in 1997. Since then, this estate-grown wine, produced exclusively using grapes from our acclaimed Sleepy Hollow Vineyard in the Santa Lucia Highlands, has emerged as one of the most popular wines in our portfolio. Our 2008 Logan Pinot Noir is a blend of 36-year-old Martini clone fruit and select Dijon clone grapes harvested between September 28th and October 3rd. In the winery, small lots of each clone were fermented separately and punched down daily to enhance aromas, flavors and color. These distinct lots were then combined into a master blend after spending time in French oak barrels.

### VINEYARDS

Our steep, hilly Sleepy Hollow Vineyard is located in the northern part of the Santa Lucia Highlands AVA. Fruit for Logan Pinot Noir comes from the area situated in the middle of the hill, where yields are kept low by naturally lean soils and by pruning. With an average yield of 2.5 tons per acre, the combination of mature vines and younger new clonal selections makes a wine of intense complexity, concentration, and nuance.

### WINEMAKING

- 100% Pinot Noir, Alcohol 14.4%, pH 3.67, TA .69
- Destemmed and placed in small open-top fermenters
- Punched-down daily during fermentation
- Pressed off to French oak barrels
- Barrel-aged for 11 months

### TASTING NOTES

The 2008 vintage is medium garnet in color. On the nose, this wine shows inviting blueberry, ripe cherry and floral accents, with smoke notes and a touch of minerality. Segueing to flavors of blueberry and cherry-cola on the palate, it displays a seamless blend of richness, depth and silky texture that is ready to be enjoyed now and over the next three-to-five years.