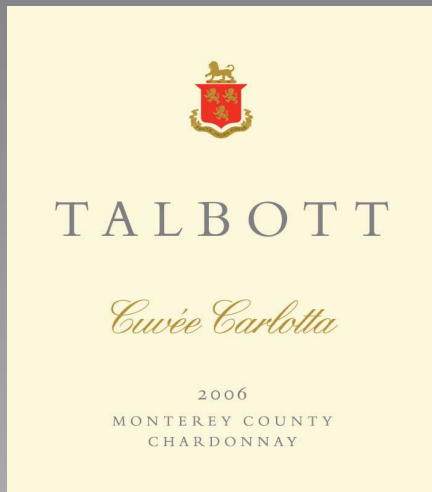




## 2006 TALBOTT CHARDONNAY CUVÉE CARLOTTA



COMPOSITION 100% Chardonnay

TECHNICAL NOTES Alcohol 15.3%  
pH 3.47  
Total Acidity .67

RELEASE DATE October 20, 2009



**N**amed in honor of Robb Talbott's grandmother, Cuvée Carlotta embodies the power and grace of Talbott's storied vineyard program. Crafted as a classic tête de cuvée bottling, this cool-climate wine features a careful selection of our finest lots of Chardonnay.

### WINEMAKING

- Light press directly to French oak barrels
- Inoculated with cultured yeast in barrel
- Barrel-fermented
- Barrel-aged 12 months sur lie, stirred twice a month
- Bottle-aged 12 months prior to release

### TASTING NOTES

Now in its third vintage, Cuvée Carlotta has quickly emerged as one of the defining wines in our portfolio. From its lovely lemon zest, pear and nutmeg aromas to its sumptuous ripe tropical flavors, Cuvée Carlotta sets the bar high! Highlighted by concentrated elements of pineapple, peach and hazelnut, this expressive wine offers a round, voluptuous mid-palate balanced by refreshing acidity. Concluding with a supple and satisfying finish, this tête de cuvée bottling captures both the elegance and opulence that have become hallmarks of the Talbott portfolio.