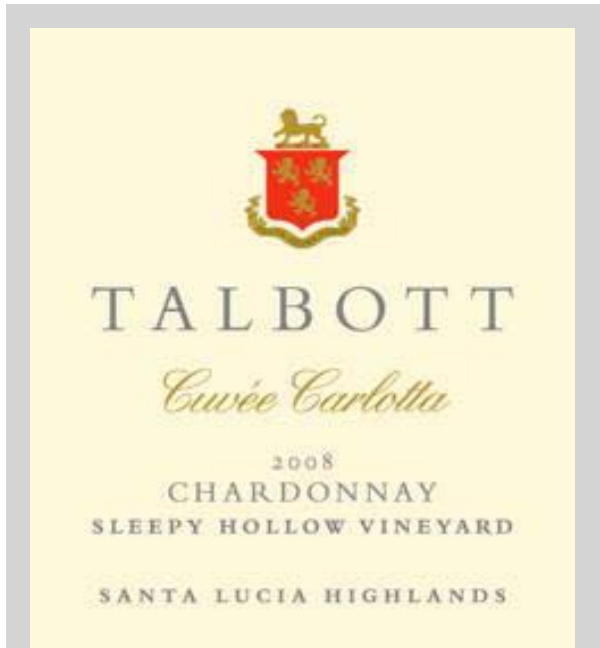




2008 TALBOTT CHARDONNAY CUVÉE CARLOTTA



Named in honor of Robb Talbott's grandmother, Cuvée Carlotta embodies the opulence and elegance of Talbott's storied vineyard program, highlighting lush tropical fruit and terroir-inspired minerality. This cool-climate wine represents a selection of our most compelling lots of estate-grown Chardonnay from our acclaimed Sleepy Hollow Vineyard®.

WINEMAKING

- 100% Chardonnay, Alcohol 15.3%, pH 3.47, TA .67
- Light press directly to French oak barrels
- Inoculated with cultured yeast in barrel
- Barrel-aged 12 months sur lie, stirred twice a month
- Bottle-aged 12 months prior to release

VINEYARDS

Sleepy Hollow Vineyard is located in the northern part of the Santa Lucia Highlands AVA. The crown jewel of our estate program, Sleepy Hollow is widely regarded as one of California's grand cru vineyards. Over the past several years, a highly prized section of Sleepy Hollow planted to elite Dijon clones (95 and 76) has emerged as one of the most expressive and exciting blocks on the property, and has become the source for Cuvée Carlotta. Warm and sheltered, this block delivers beautiful ripeness and distinctive flavors, leading to a rich and powerful wine of outstanding quality and character. Cuvée Carlotta goes through full malolactic fermentation and is sur lie aged in French oak barrels (minimum 50 percent new).

TASTING NOTES

Now in its fifth vintage, Cuvée Carlotta has 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.

