



2008 TALBOTT CHARDONNAY LOGAN



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LOGAN
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CHARDONNAY
SANTA LUCIA HIGHLANDS



Our Talbott Chardonnay, Logan, is a lush, fruit-driven expression of the Talbott house style, while still embodying the complexity that has become one of the hallmarks of our acclaimed Sleepy Hollow Vineyard. It is named after Robb Talbott's son.

WINEMAKING

- 100% estate-grown Chardonnay, Alcohol 15.1%, pH 3.42, TA .69
- Harvested at the peak of ripeness
- Whole-cluster pressed
- 70% barrel-fermented in French oak (20% new)
- 30% fermented in stainless steel tanks
- Aged *sur lie* for eight months, stirred twice a month
- Bottle-aged for six 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. Fruit for Talbott Chardonnay, Logan comes from several prized sections of Sleepy Hollow Vineyard, and includes grapes from 16- to 35-year-old Wente clone vines, as well as selections from more youthful Dijon clone vines.

TASTING NOTES

This vintage of Talbott Chardonnay, Logan displays all of the appealing qualities that have come to define this wine. The color is medium-straw with great clarity. In the bouquet, aromas of pineapple, kiwi and guava mingle with notes of vanilla and toast. On the palate, the wine has a rich mouth-feel, excellent structure and good balance. The initial impression offers lush tropical fruit followed by a citrus and mineral mid-palate, and a long, dry and satisfying lemon brioche finish.