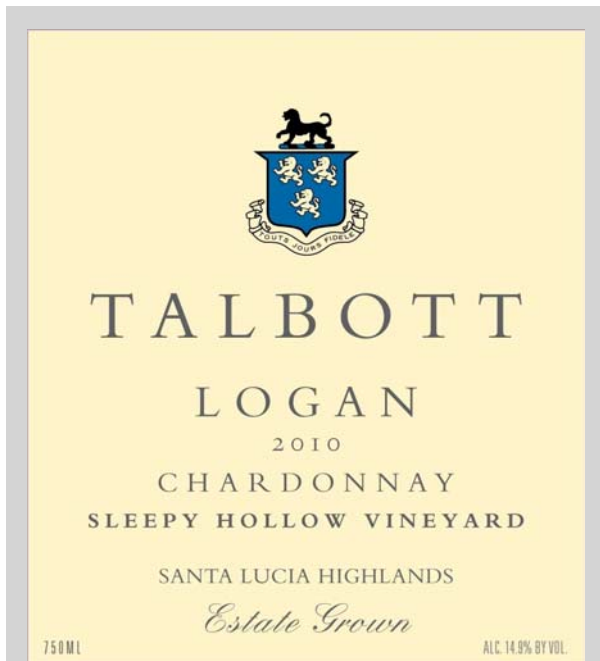




2010 TALBOTT CHARDONNAY LOGAN



Our Talbott Chardonnay, Logan is made to strike a perfect balance between the pure fruit character of our estate grapes, and the influence of our winemaker Dan Karlsen—a Chardonnay and Pinot Noir specialist. It is a fruit-driven expression of the Talbott house style and also offers the complexity that our acclaimed Sleepy Hollow Vineyard is known for. Logan Chardonnay is named after Robb Talbott's son.

WINEMAKING

- 100% estate-grown Chardonnay
- Alcohol 14.9%, pH 3.27, TA .73
- Harvested at the peak of ripeness
- Whole-cluster pressed and tank settled
- Inoculated with cultured yeast
- 80% barrel-fermented
- Remainder fermented in stainless steel tanks
- Aged sur lie for 10 months (20-25% new French oak)
- Key coopers: François Frères, Marsannay and Sirugue

VINEYARDS

The 2010 Talbott Chardonnay, Logan is made from 100% estate-grown fruit from Sleepy Hollow Vineyard. It is sourced from vines ranging from ten to forty years old. Sleepy Hollow Vineyard is situated on 585 acres of benchland in the Santa Lucia Highlands, 13 miles south of Monterey. The well-drained vineyard features sparse soils comprised of sand, gravel, and granite. These soils reduce yields and create rich, concentrated flavors in the grapes. The vineyard receives morning sunlight from its east-northeast exposure, and lives much of the time in the cool fog and wind from the Pacific Ocean. With a long, cool growing season, the grapes develop the character, intensity and depth of flavor for which the vineyard has become famous.

TASTING NOTES

The combination of barrel and tank fermentation for this wine has resulted in bright, forward aromatics with beautifully balanced fruit and oak. The texture is soft, with round oak tannins and well-integrated acidity. The layers of melon, pear and pineapple are enhanced by rich toasty oak that leads to a long finish.

