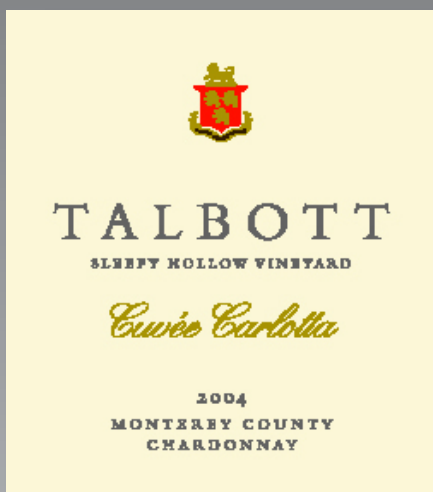




2004 TALBOTT CHARDONNAY CUVÉE CARLOTTA



COMPOSITION 100% Chardonnay

TECHNICAL NOTES Alcohol 14.7%
pH 3.54
Total Acidity .69

RELEASE DATE November 1, 2007



Named in honor of Robb Talbott's grandmother, Cuvée Carlotta embodies the power and grace of Talbott's Sleepy Hollow Vineyard. The 2004 vintage marks the inaugural release of Cuvée Carlotta.

VINEYARDS

Talbott's Sleepy Hollow Vineyard is located in the northern part of the Santa Lucia Highlands AVA. Fruit for Talbott Chardonnay comes predominately from the southeast block of the vineyard. Located on an east-facing bench, this block is one of the oldest in the vineyard, and the highest in elevation. Consistently producing extremely low yields, this section of Sleepy Hollow averages approximately two tons per acre each vintage, and is known for offering fruit of remarkable character and concentration.

WINEMAKING

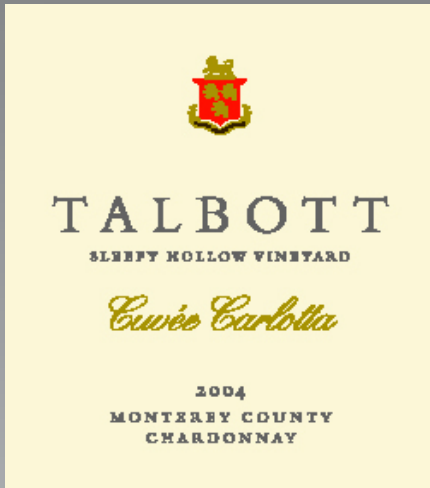
- § Light press directly to French oak barrels
- § Inoculated with cultured yeast in barrel
- § Barrel-fermented
- § Barrel-aged 12 months sur lie, stirred twice a month
- § Comprised of the 22 best barrels from Talbott Chardonnay, Sleepy Hollow Vineyard
- § Bottled unfinned and unfiltered with no cold stabilization
- § Bottle-aged 12 months prior to release

TASTING NOTES

Cuvée Carlotta promises to become one of the defining wines in our portfolio. From its lovely lemon zest, pear and nutmeg aromas to its sumptuous ripe tropical flavors, our inaugural vintage of Cuvée Carlotta sets the bar high! Highlighted by concentrated elements of pineapple, ripe peaches 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 Sleepy Hollow Vineyard.



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94 POINTS – Cellar Selection
Wine Enthusiast – Steve Heimoff (2004 vintage)

“This is a barrel selection from the winery’s Sleepy Hollow Vineyard and is one of the most concentrated Chardonnays in California. Has the honeyed richness of a botrytized wine, but is absolutely dry. Tastes like an apricot and pineapple tart, with seasonings of nutmeg, cinnamon, and the smoky, nutty pie crust.”

Washington Post – Karen Page and Andrew Dornenburg (2004 vintage)

“One of our favorite wines of the year will be hitting area wine store shelves shortly: the 2004 Talbott Sleepy Hollow Vineyard Cuvée Carlotta Chardonnay from California. It’s unfiltered and features a fascinating parade of flavors: ripe, juicy pears and apples upfront, a minerally middle and a tropical-fruit finish. Named in honor of Talbott’s grandmother, this wine would do any nana proud. It went beautifully with roast turkey and baked ham, and we’d also pair it with roast chicken, pork or even lobster.”

International Wine Cellar – Josh Reynolds (2004 vintage)

“Yellow-gold. Leesy peach, pear and floral honey aromas are complemented by vanilla bean and buttered toast qualities. Plump-verging-on-sweet, with broad tropical and orchard fruit flavors, soft acidity and a pliant texture. Delivers a deep impression of apricot nectar on the long, fleshy finish.”

