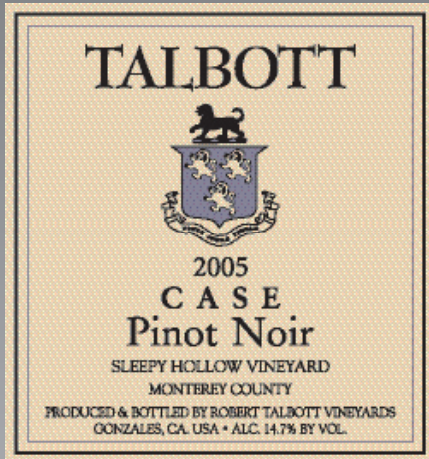




2005 CASE PINOT NOIR SLEEPY HOLLOW VINEYARD



COMPOSITION	100% Pinot Noir
TECHNICAL NOTES	Alcohol 14.4%
	pH 3.67
	Total Acidity .64
	Brix -1.7
	Residual Sugar .20



Case Pinot Noir is named after Sarah Case Talbott, the eldest child of the Talbott family, and is crafted to be enjoyed by enthusiasts of Burgundian-style Pinot Noir. Since its first release, the 1994 vintage, Case has been the classic Talbott Estate Pinot Noir.

VINEYARDS

Sleepy Hollow Vineyard is located in the northern part of the Santa Lucia Highlands AVA. This steep, hilly vineyard is actually split into two parcels. Fruit for Case Pinot Noir comes predominately from the highest block of the vineyard's north parcel, which sits at the top of the bench, and from a new-clone block just below the top of the bench. Yields for these blocks are kept low by naturally lean soils, pruning, and thinning, and came in at 1.5 tons per acre or less in 2005. The 35-year-old Martini clone vines and 10-year-old Pommard and Dijon clone vines in these parcels produce fruit of outstanding quality, which is field sorted, handpicked, and then hand sorted at winery.

WINEMAKING

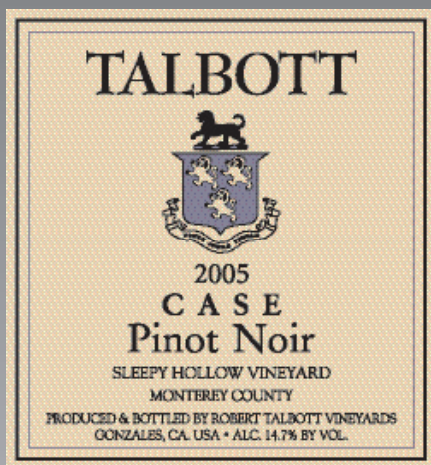
Destemmed
Cool fermented in small open-top fermenters for 21 days
Single-block fermented and aged
Punched down by hand during fermentation
Pressed off to a combination of neutral and new French oak
Blended from individual lots after racking
Barrel aged for 12 months
Bottle aged for 18 months prior to release

TASTING NOTES

The 2005 Case Pinot Noir exhibits a youthful medium-garnet color. This vintage features a component of elite-clone Pommard and Dijon material. These newer (10th leaf as of the 2005 vintage) plantings of Pinot Noir are blended with the old-vine Martini clone plantings that make up the base of this wine. As a result, this wine offers beautiful layered aromatics of intense fruit, inviting ripeness and hints of spice, accompanied by classic Martini clone characteristics of lavender and rose petal. On the palate, Case displays lush concentration with nuances of cherry, blackberry, cassis, cherry-cola, and cinnamon spice. Smoky undertones are also apparent, which perfectly complement the silky tannins, creating a smooth and voluptuous mouthfeel. The well-balanced tannic structure and body provided by the Martini clone adds a mouth-watering finish with enough acid to allow cellaring from five to seven years.



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Quarterly Review of Wines - Tom Hyland (2005 Vintage)

"Red cherry, mint, rose petal and vanilla aromas; medium-full with excellent concentration' long finish with beautiful cherry fruit, graceful acidity and notes of cinnamon and herbal tea. Elegantly styled; a beautiful expression of SLH terroir. Enjoy over the next seven to ten years."

Healthy Cooking – Tammy Minn (2000 vintage) Recommended

"Rich and full-bodied. This wine pairs well with grilled meats, poultry and hearty pastas."

Wine Enthusiast – Steve Heimoff (1999 vintage)

"The flavors range from cola and soy to ripe raspberries and cherries to sweet plum, and it's all wrapped up in lots of smoky oak. The flavors are big but the texture is easy and liting, with firm acids. Flirts with simplicity, but has enough layers to rise above it."

Arizona Daily Sun – John Vankat (2000 vintage)

"Yet another outstanding wine from Talbott. Strong, complex aromas announce this as a wine to be reckoned with, and the flavors deliver on that promise. Luscious, refined and distinctive, but with a hint of alcoholic warmth. Pair with prime rib roast or sizzling lamb chops."

