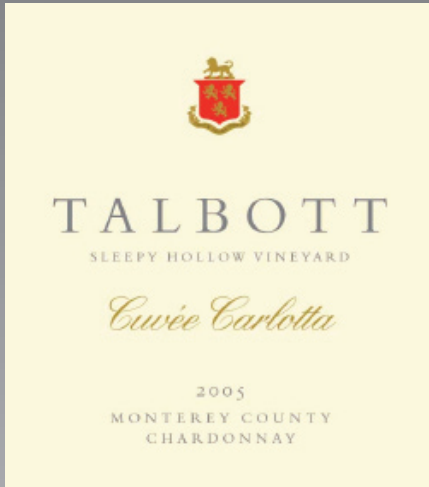




2005 TALBOTT CHARDONNAY CUVÉE CARLOTTA



COMPOSITION 100% Chardonnay

TECHNICAL NOTES Alcohol 15.3%
pH 3.54
Total Acidity .69

RELEASE DATE October 1, 2008



Named in honor of Robb Talbott's grandmother, Cuvée Carlotta embodies the power and grace of Talbott's Sleepy Hollow Vineyard. The 2004 vintage marked 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
Bottled unfinned and unfiltered with no cold stabilization
Bottle-aged 24 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, the 2005 vintage of Cuvée Carlotta is 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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95 POINTS

Wine Enthusiast – Steve Heimoff (2005 vintage)

“Massive, as are all of Talbott’s 2005 Chardonnays. The Cuvée Carlotta brings together powerful, smoky new oak with extraordinarily ripe fruit to make for a wine of fantastic opulence and decadence. The flavors are endless, a cascade of pineapple jam, apricot crème brûlée, butterscotch, cinnamon toast, vanilla cream and cotton candy flavors. As sweet as that sounds, the finish is thoroughly dry and very long.”

91 POINTS

Wine Spectator – James Laube (2005 vintage)

“Lots of ripe, fresh tropical fruit—tangerine and nectarine—is full-bodied, clean and elegant, with a clean, refreshing aftertaste. Drink now through 2012.”

91 POINTS

International Wine Cellar – Josh Reynolds (2005 vintage)

“Bright yellow-gold. Meyer lemon, guava, white peach, buttery brioche and baking spices on the nose. Densely packed exotic fruit flavors are complicated by sweet butter, floral honey and cinnamon. Gains weight with air while retaining focus, finishing broad and spicy. This is in serious need of rich food.”

Newsday – Peter M. Gianotti (2005 vintage)

“In this season of toasting, wines and spirits are foolproof gifts. Sometimes, 90 proof. Faced with aisles of shelves and racks, there are always questions about who gets what. Here’s some advice to the great and the less-so, at price points high and low.” 2005 Cuvée Carlotta Chardonnay
Q: “I want to invest in America. Maybe five golden Chards?”
A: “American beauties: two from...and two from Talbott Vineyards, the tropical-fruit, refreshing 2005 Cuvée Carlotta Sleepy Hollow Vineyard and nutty, fruity, creamy 2005 Diamond T Chardonnay.”