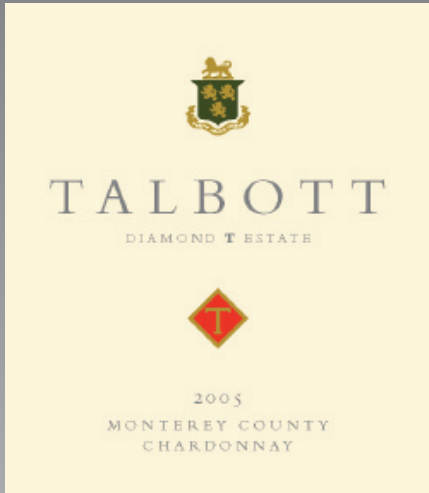




2005 DIAMOND T ESTATE CHARDONNAY



COMPOSITION	100% Chardonnay
TECHNICAL NOTES	Alcohol 15.3%
	pH 3.44
Total Acidity	..66
RELEASE DATE	October 1, 2008

Talbott Diamond T Estate is the home ranch of the Talbott family. The 1989 vintage of this Chardonnay was the first estate release from Talbott Vineyards. While Talbott Vineyards is now entirely an estate winery, Diamond T still remains the quintessential Talbott estate wine.

VINEYARDS

Diamond T Estate is very special to the Talbott family. Planted with the Corton-Charlemagne Chardonnay clone in 1982 by Robb Talbott, this 20-acre, tightly spaced vineyard grows in an almost soil-free mixture of chalky shale, on a 1,200-foot mountaintop, eight miles from Carmel Bay. Cool ocean fog, both in the morning and the evening, moderates the climate, leading to an extended growing season. Due to the challenging growing conditions, crop yields are extremely small at Diamond T, with a typical yield of less than one ton per acre. As a result, the grapes from Diamond T are intensely flavorful with astounding concentration. Diamond T is a testimony to Robb's determination to make the finest possible wines regardless of the personal cost or effort involved. Grapes grown on this vineyard are used to make the Diamond T Estate Chardonnay and the very limited Cuvée Audrey.

WINEMAKING

Light press directly to French oak barrels
Inoculated with cultured yeast in barrel; barrel-fermented
Barrel-aged for about 14 months sur lie, stirred twice a month
Bottle-aged 18 months prior to release

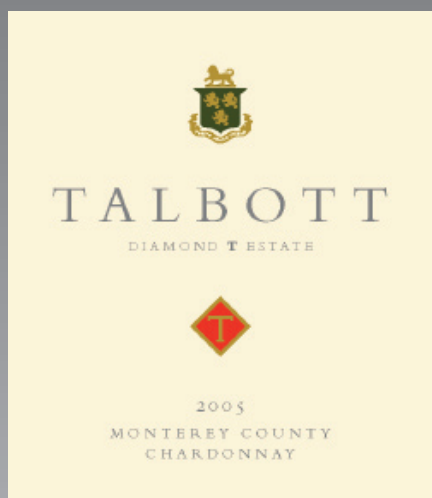
TASTING NOTES

This inviting wine displays classic Diamond T golden straw color with a faint green hue. The nose offers intense aromas of toasted hazelnut with fruit elements of lemon zest, pineapple and guava, accented by a hint of flinty minerality derived from the vineyard's calcareous chalk soil. On the palate, this complex wine continues to offer a sophisticated minerality and creamy texture intertwined with a lush medley of tropical fruit, lemon meringue and vanilla bean flavors. Though still young, this wine has compelling structure and grip, displaying a long, lingering lemon and mineral finish.





2005 DIAMOND T ESTATE CHARDONNAY



94 POINTS

Wine Enthusiast – Steve Heimoff (2005 Vintage)

“Held back for three years, Talbot’s Diamond T is an enormous wine. New smoky oak stands out, contributing caramel, crème brûlée and buttered toast, but the underlying fruit is so powerful, it easily handles it. Prodigious in pineapples, peaches and apricots, with a hint of botrytis, this impressive Chardonnay is balanced with crisp, cool-climate acidity.”

90 POINTS

Tasting Highlights: California Chardonnay 18 outstanding new Chardonnays from Sonoma, Carneros, Monterey and more

Wine Spectator – James Laube (2005 Vintage)

“Sweet tasting pear, honey and nectarine flavors are pure, elegant and medium-weight, with lively acidity, a flash of toasty oak and a smooth, cleansing finish. Drink now through 2012.”

91 POINTS

International Wine Cellar – Josh Reynolds (2005 Vintage)

“Bright gold. Sexy, oak-spiced pear and melon aromas are complicated by vanilla bean and blond tobacco. Lush and creamy, with poached pear and honeydew flavors and an undertone of smoky baking spices. A bitter peach pit note adds bite to the long, sappy finish.”

Newsday – Peter M. Gianotti

“Holiday spirits for everyone on your list” “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 Diamond T Chardonnay Q: “I want to invest in America. Maybe five golden Chards?” A: “American beauties: two from...and two from Talbot Vineyards, the tropical-fruit, refreshing 2005 Cuvée Carlotta Sleepy Hollow Vineyard and nutty, fruity, creamy 2005 Diamond T Chardonnay.”

