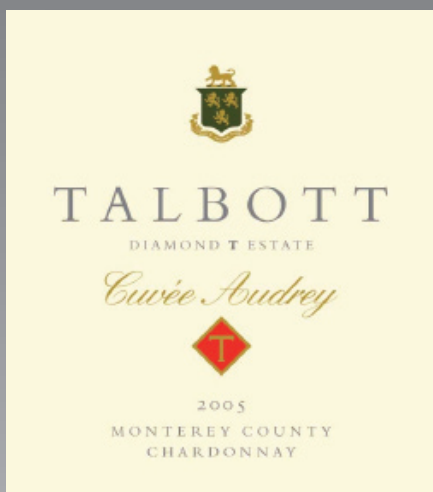




2005 TALBOTT CHARDONNAY CUVÉE AUDREY



COMPOSITION 100% Chardonnay

TECHNICAL NOTES Alcohol 15.3%
pH 3.47
Total Acidity .66

RELEASE DATE November 1, 2008



Cuvée Audrey is named for Audrey Sharpe Talbott, Robert S. Talbott's late mother, the elegant matriarch of the Talbott Family. The inaugural release of this wine was the 1999 vintage. It is the tête de cuvée of Talbott Chardonnays from Diamond T.

VINEYARDS

Diamond T Estate was planted with the Corton-Charlemagne Chardonnay clone in 1982 by Robb Talbott. This tightly spaced, 20-acre vineyard grows in an almost soil-free mixture of shale and granite, on a 1,200-foot mountaintop. Located eight miles from Carmel Bay, Diamond T benefits from cool morning and evening ocean fog, which moderates the climate and produces an extended growing season. Due to the challenging conditions, crop yields are extremely small at Diamond T, averaging less than one ton per acre. As a result, the fruit is intensely flavored with exceptional concentration. Diamond T is a testimony to Robb Talbott'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 Diamond T Estate Chardonnay and the very limited Cuvée Audrey.

WINEMAKING

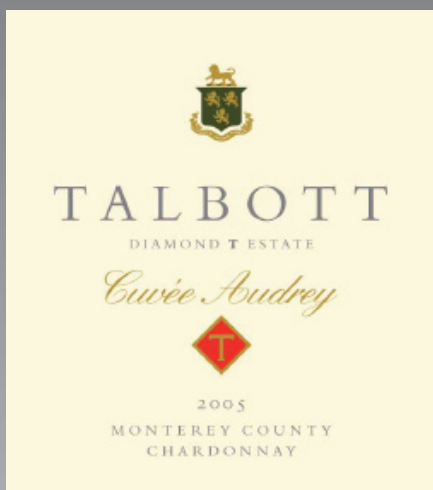
Light press directly to French oak barrels (30% new)
Inoculated with cultured yeast in barrel
Barrel-fermented
Barrel-aged 12 months sur lie, stirred twice a month, not racked during aging
Bottled unfiltered and unfiltered, without cold stabilization in the grand cru tradition
Bottle-aged 18 months prior to release

TASTING NOTES

As Talbott's tête de cuvée from Diamond T Estate, Cuvée Audrey is the most rare and distinctive wine we offer. Lush and complex, the 2005 vintage displays racy aromatics of white peaches, lemon and blanched almonds. On the palate, the wine echoes these inviting peach and lemon elements as it reveals a sophisticated structure that seamlessly balances crisp acidity, complex minerality and a creamy mouthfeel.



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96 POINTS

Wine Enthusiast – Steve Heimoff (2005 vintage)

“Gigantic in volume, even for Talbott, whose Chardonnays always are big. Just explodes with caramel and pineapple brûlée, peach custard, vanilla cream, cinnamon-buttered toast and honey. Almost a food group in itself, this massive wine easily merits its high score, but it will swamp most foods an ordinary Chardonnay would go with. Lobster with butter is one solution, or drink as a cocktail on its own.”

91 POINTS

Wine Spectator – James Laube (2005 vintage)

“Exotic tropical fruit aromas echo pineapple, guava, spice and floral scents are full-bodied, elegant, clean and vibrant, with just a subtle nudge of toasty oak. Drink now through 2012.”

92 POINTS

International Wine Cellar – Josh Reynolds (2005 vintage)

“Vivid gold color. Explosively perfumed nose offers a sexy bouquet of tangerine, nectarine, buttered toast, mace and floral honey. Smoky pit fruit flavors are braced by zesty citrus and mineral qualities, picking up sweeter melon and poached pear on the back end, in addition to a smoky, leesy note. I like this wine’s balance of energy and power, and the finish clings tenaciously.”

