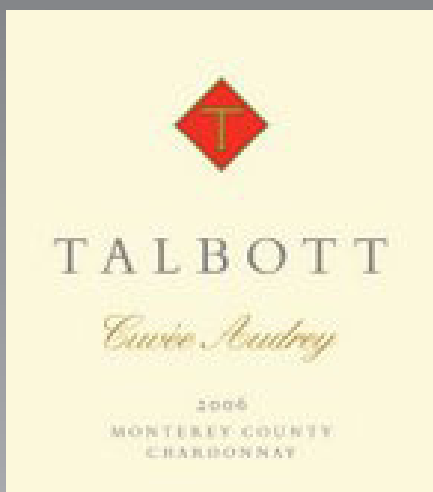




2006 TALBOTT CHARDONNAY CUVÉE AUDREY



COMPOSITION	100% Chardonnay
TECHNICAL NOTES	Alcohol 15.80 pH 3.60 Total Acidity .65
RELEASE DATE	SEPTEMBER 1, 2009

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.

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

Bottle-aged 18 months prior to release

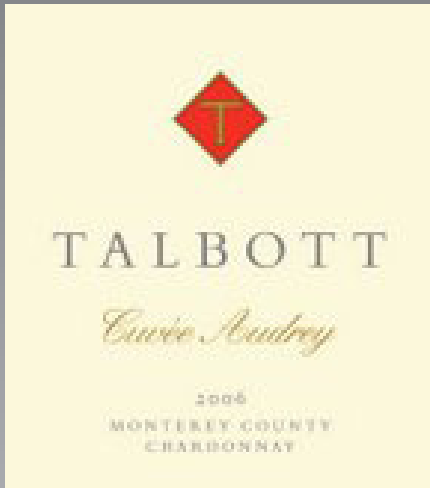
TASTING NOTES

Cuvée Audrey is the most rare and distinctive wine we offer. Lush, ripe and complex, the 2006 vintage displays beautiful white peach aromatics supported by notes of Meyer lemon and spicy toasted hazelnut. 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 bright mouthfeel.





2006 TALBOTT CHARDONNAY CUVÉE AUDREY



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.”

