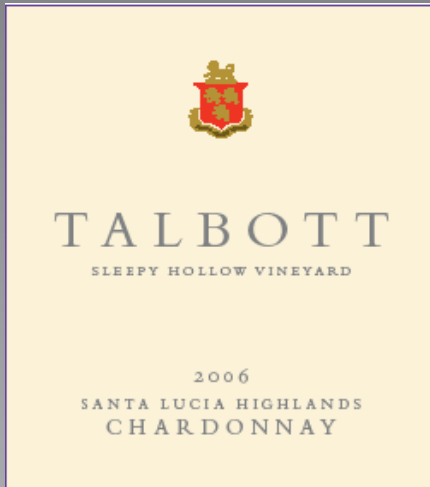




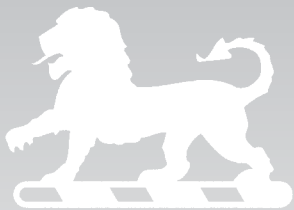
2006 TALBOTT SLEEPY HOLLOW CHARDONNAY



COMPOSITION 100% Chardonnay

TECHNICAL NOTES
Alcohol 14.7%
pH 3.65
Total Acidity .671
Brix -1.65
Residual Sugar .573

RELEASE DATE November 2008



Talbott Sleepy Hollow Chardonnay is the quintessential Talbott wine, now in its 23rd vintage. The second vintage of Talbott Chardonnay (1985) was sourced partially from Sleepy Hollow Vineyard. When Talbott purchased and took over farming of this prized vineyard in 1994, it became an estate release.

VINEYARDS

Sleepy Hollow Vineyard is located in the northern part of the Santa Lucia Highlands AVA. Fruit for Talbott Chardonnay comes exclusively from the southwest and southeast blocks of the southernmost parcel of this vineyard. At 550 and 150 feet above sea level respectively, these blocks offer their own distinct character, which enables the assemblage of this wine to show a consistent signature style and flavor profile vintage after vintage. At 36 years in age as of this crush, the vines on these blocks are among the oldest in the vineyard. These coveted plantings of own-rooted Wente clone Chardonnay penetrate deep into Sleepy Hollow's gravely loam soil, pulling mineral intensity and character out of the earth. Yields, which averaged a modest two tons an acre in 2006, are stringently limited in these blocks. This, combined with a cool vineyard site in an already cool climate, produces exceptional, high-acid fruit resulting in rich, complex and cellar-worthy Chardonnays.

WINEMAKING

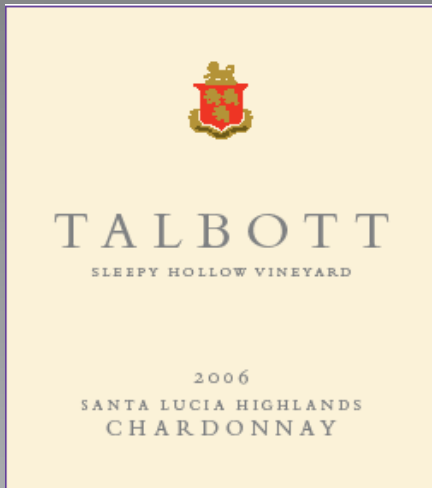
- s Light press, then tank settled and placed directly in French oak barrels
- s Cooperage is all French oak, 30% new, with the balance being seasoned and neutral
- s Inoculated with cultured yeast in barrel
- s 100% barrel-fermented
- s Barrel-aged 12 months sur lie, stirred twice a month
- s Bottle-aged 11 months prior to release

TASTING NOTES

This wine expresses the quintessential Burgundy inspiration for Talbott Chardonnays. Medium straw in color, this wine has aromatics of honeysuckle, melon, peach, pear and vanilla, with just a hint of sweetness. The intensity of the wine's bouquet is framed by a touch of French oak and toasty yeast character. Like the opulent 2004 vintage, in 2006 the growing season was similar, yielding a wine that beautifully epitomizes Talbott's classic Burgundian style. On the palate, this vintage shows creamy character and lush silky richness, with notes of pear, white peach, nectarine and sweet toasty oak. The finish is long and clean, with bright, vibrant acidity.



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93 POINTS

Wine Spectator – James Laube (2004 vintage)

James Laube's Recommended California Chardonnays

"A rich, creamy, unctuous style that delivers a broad range of complex flavors, from butterscotch to fig, melon and light toasty oak. The flavors are rich and sumptuous on the finish."

92 POINTS

Wine Enthusiast– (2005 vintage)

"This cold-climate vineyard is source to some of the most powerful Chardonnays in California. The '05 shows the massive tropical mango, guava, nectarine, apricot and pineapple flavors the vineyard effortlessly delivers. Almost over the top, it's saved by very crisp acidity."

92 POINTS

Connoisseurs' Guide– (2005 vintage)

"From first sniff on through to its very long finish, this wonderfully rich and generously filled wine is fixed on immense ripe-apple fruit. Its juicy flavors are fit with lots of creamy, caramelly oak, and its sensations of honey further its come-hither appeals. It is big, but very well-balanced and is all Californian in style, and its fleshy, mouthfilling manner makes it a sympathetic partner to dishes ranging from roast chicken to lightly sauced pork."

House & Garden – Jay McInerney (2004 vintage)

"Sniff this and you know something seductive is coming: a layer of pineapple and honey with a foundation of Puligny-like stoniness. Nice as it is, it'll be better in '08."

