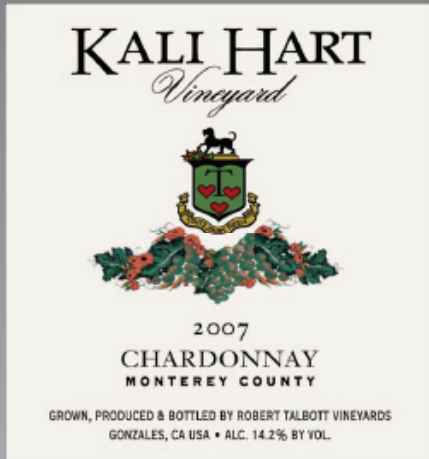




## 2007 KALI HART CHARDONNAY



COMPOSITION 100% Chardonnay

TECHNICAL NOTES Alcohol 14.2%  
pH 3.46  
Total Acidity .67

RELEASE DATE August 2008



**K**ali Hart is named for Robb's youngest daughter, Kalin Hart. First introduced in 1999 (1997 vintage), the style of this wine is meant to showcase regional characteristics of the cool growing area of the Monterey County.

### WINEMAKING

Lightly pressed into a combination of French oak, 10% new and stainless steel tanks

Cool, slow fermentation

Full malolactic fermentation

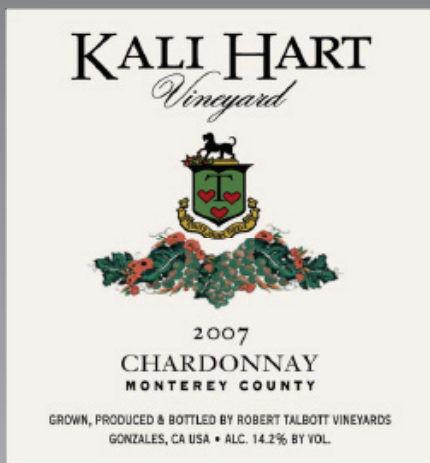
Aged sur lie for eight months

### TASTING NOTES

This Chardonnay is light- straw with a youthful greenish hue in appearance with excellent clarity and brilliance. The rich inviting nose shows bright tropical fruit notes along with ripe melon, honeysuckle, and stone fruit. On the palate, vibrant tropical fruit flavors of pineapple, honeydew melon, and kiwi blend with peach and pear notes, complemented by youthful, refreshing acidity. A generous mid-palate gives way to a bright focused finish with citrus and mineral notes of lemon, tangerine, and ripe nectarine. Kali Hart Chardonnay is intended to be enjoyed within a year or so of release.



## 2007 KALI HART CHARDONNAY



### 90 POINTS

Wine Enthusiast – Steve Heimoff May 2009 (2007 vintage)  
“Editor’s Choice”

“This is a sort of second tier wine from Talbott. It’s a strongly flavored Chardonnay and extremely ripe, with pineapple jam, apricot-infused crème brûlée and sweet vanilla-butterscotch flavors. But for all the richness, it’s crisp and bone dry. Easy to find, with 20,000 cases.

“International Wine Cellar – Josh Reynolds (2007 vintage)

“I believe that the Central Coast is offering some of the best high-end wine value in California.”

Beverage Dynamics – W. Blake Gray (2007 vintage)

“Smooth, easy; light on the oak with hints of ripe pear and balanced acidity.”

4+ Stars out of 5: Highly Recommended”

Anchorage Daily News - Michael McVittie (2007 Vintage)

“Well-defined aromas of peach, pear, apple and spice and what good Chardonnay is all about. Delicious and reasonable I’d serve it with apricot roast chicken or good Alaskan salmon.”

Washington Post – Karen Page & Andrew Dornenburg(2007 vintage)

“As summer cools into autumn, it’s time to open progressively bigger wines to better match the heartier dishes likely to be gracing your table. Among whites, that means Chardonnay...Other lightly oaked Chardonnays worth exploring are the 2006 Kali Hart Vineyard Chardonnay from California and...”

Rochester Democrat and Chronicle - Holly Howell (2007 Vintage)

“Be it crab, lobster, scallop or combined, cream-based soups love Chardonnay. Kali Hart Chardonnay from Monterey, California, is a recent find and a great buy.”

