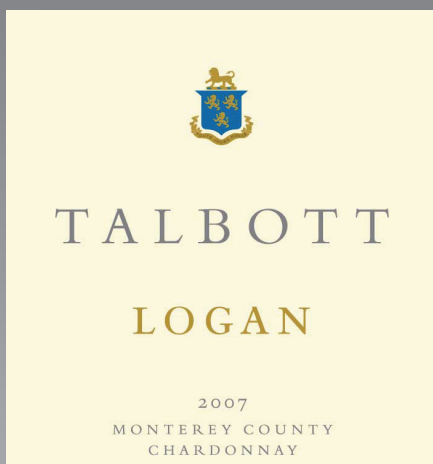




2007 LOGAN CHARDONNAY



COMPOSITION 100% Chardonnay

TECHNICAL NOTES Alcohol 14.7%
pH 3.63
Total Acidity .59

RELEASE DATE April 2009

Logan Chardonnay, named for Robb Talbot's son Robert Logan Talbot, was originally intended as a stylistic alternative to Talbot Chardonnay. Over the years it has evolved, and today it is crafted to showcase the character of the classic Talbot house style.

WINEMAKING

Hand-sorted and then whole cluster pressed, tank settled, and placed directly into barrel

100% barrel-fermented in French oak (20% new)

Inoculated and fermented in the barrel

Aged sur lie for about 11 months, stirred once a month; bottle-aged for six months

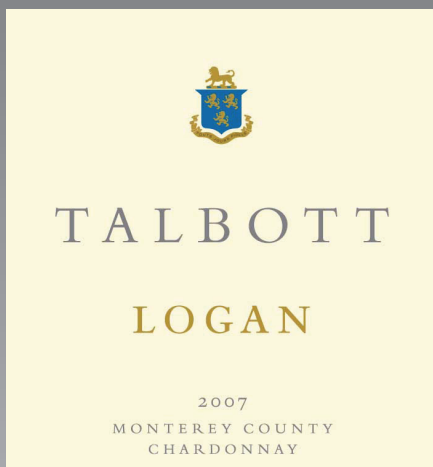
TASTING NOTES

This vintage of Logan displays the appealing qualities that have come to define this wine. The color is medium-straw with great clarity. In the bouquet, aromas of kiwi and guava mingle with notes of vanilla and toast. On the palate, the wine displays a rich mouthfeel, excellent structure and good balance. The initial impression offers lush tropical fruit followed by a citrus and mineral mid-palate and a long, satisfying brioche finish.





2007 LOGAN CHARDONNAY



90 POINTS

Wine Spectator – James Laube (2006 vintage)
“Daily Wine Pick”

“Rich and creamy, yet elegant and refined, with a core of citrus and honey-scented pear, melon and green fig flavors that fan out and gain length and depth.”

90 POINTS

Wine Spectator – James Laube (2004 vintage)

“A rich, smoky style, with opulent tropical fruit, pineapple, fig, melon and date flavors that are viscous and turning honeyed. Bold and fleshy, it finishes with a broad, complex aftertaste.”

91 POINTS

Wine Enthusiast – Steve Heimhoff (2006 vintage)

“Richly oaked, fantastically ripe in long hang time fruit, this Chard has exotic flavors of golden mangos, nectarines, passion fruit, pineapple jam and kiwis. Oak adds extra layers of buttered toast, crème brûlée and smoky vanilla. For all the honeyed sweetness, it’s totally dry, a tour de force that’s at its best now.”

4 STARS: Excellent quality for its type, style, and price

Restaurant Wine – Ronn Weigand (2002 vintage)

“Among the very best of its type for its price. Highly recommended.”

“Extremely fruity in style, this Chardonnay is full, round, and long on the palate, and tastes of pineapple, pear, toast, and citrus fruit.”

