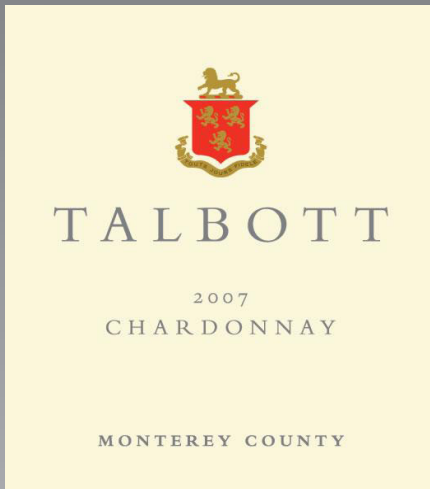




2007 TALBOTT CHARDONNAY



COMPOSITION 100% Chardonnay

TECHNICAL NOTES Alcohol 14.9%
pH 3.51
Total Acidity .68

RELEASE DATE DECEMBER 2009



Talbott Chardonnay is the quintessential expression of our estate-grown Chardonnay, and the flagship wine in our portfolio of Chardonnays and Pinot Noirs. This benchmark wine personifies the lush, layered complexity that has made our estate fruit famous, with an emphasis on tropical fruit, citrus and minerals—all of which are beautifully represented in the remarkable 2007 vintage.

VINEYARDS

Founded by the Talbott family over a quarter century ago, Talbott Vineyards is dedicated to producing world-class Chardonnay and Pinot Noir. Crafted using grapes exclusively from our estate vineyards, Talbott wines have earned a reputation for their lushness, elegance and aging potential. Founder Robb Talbott takes great pride in his meticulous vineyard program, which includes his two legendary vineyards, Sleepy Hollow and Diamond T.

WINEMAKING

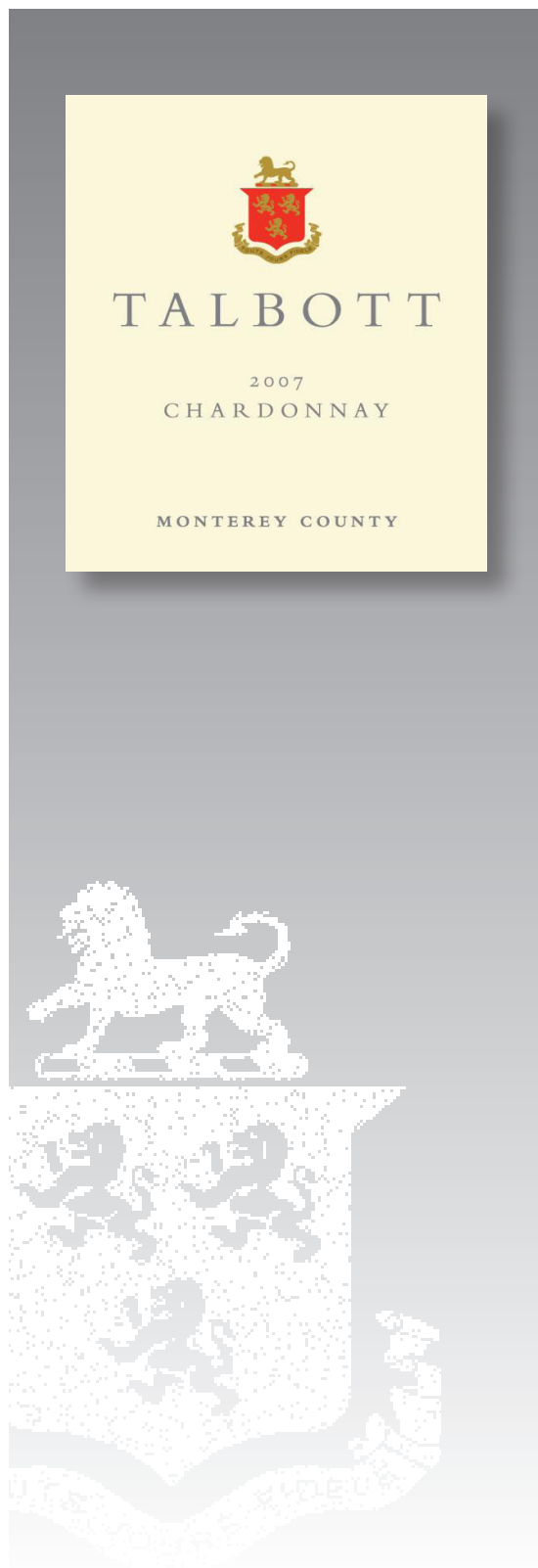
- Light press, then tank settled and placed directly in French oak barrels
- Cooperage is all French oak, 30% new,
- Inoculated with cultured yeast in barrel
- 100% barrel-fermented
- Barrel-aged 12 months sur lie, stirred twice a month
- Bottle-aged 11 months prior to release

TASTING NOTES

This wine expresses the classic character for Talbott Chardonnay. Medium straw in color, the aromatics offer up tropical flavors of guava, white peach and nectarine, accented by elements of pear, blanched almond and citrus. The intensity of the wine's bouquet is framed by a touch of French oak and toasty brioche notes. On the palate, this vintage shows a lush richness on the initial impression, and echoes the aromatics with additional notes of guava, pear, stone fruit, almonds and sweet French oak. The finish is long, clean and bone dry with bright citrus note and minerality.



2007 TALBOTT CHARDONNAY



90 POINTS

Wine Spectator – James Laube (2006 vintage)

“A very distinctive style. Full-bodied and well done, rich and unctuous, showing bold, fleshy ripe fig, honey, melon and spicy hazelnut flavors, with light oak shadings. Ends with a long, honeyed finish. Drink now through 2014”

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.”