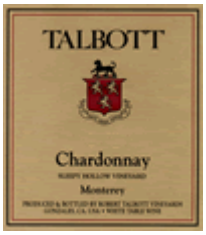

2001 Talbott Sleepy Hollow Chardonnay:

Talbott Sleepy Hollow Chardonnay is the quintessential Talbott wine. The second vintage of Talbott Chardonnay (1984) was sourced partially from Sleepy Hollow Vineyard. When Talbott purchased and took over farming of this prized vineyard in 1994, Sleepy Hollow Chardonnay 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 "B" parcel of this vineyard. At 550 and 150 feet above sea level respectively, these blocks offer distinct character that enable the assemblage of this wine to a consistent signature style and flavor profile vintage after vintage. At 31 years in age as of this crush, these blocks are among the oldest in the vineyard. Yield, which averaged two and a half tons an acre at crush, is stringently limited in these blocks.

Winemaking:

Light press directly to French oak barrels
Inoculated with cultured yeast in barrel
Barrel-fermented
Barrel-aged 13 months sur lees, stirred twice a month
Bottle-aged 12 months prior to release

Tasting Notes:

In appearance, this wine exhibits a medium to deep straw color. The nose presents notes of ripe citrus and banana with hazelnut, rich yeastiness, and some tropical fruit notes as well the signature Sleepy Hollow mineral character. On the palate, the wine presents a soft but full mouth feel with concentrated flavors of tangerine, pear, and citrus acid. The finish wells up on the palate and exhibits French oak accents, minerality, lemon, all framed by a backbone of acid. Cellar five to eight years.

Composition	**100% chardonnay**
Technical Notes	**pH 3.57** **Total acidity .62** **Alcohol 15.0%**
Bottling Date	**September, 2003**
Accolades	**93 points WE 12.1.04**

"This is a classic vintage that will age beautifully, like the 1994 or 1997."
– Sam Balderas, winemaker