



2001 Talbott Diamond T Estate Chardonnay:

Talbott Diamond T Estate is the home Ranch of the Talbott family. This Chardonnay, in the 1989 vintage, was the first Estate release from Talbott Vineyards. While Talbott is now an entirely Estate winery, Diamond T is still the quintessential Talbott Estate wine.

Vineyards

Diamond T Estate is very special to the Talbott family. Planted with the Corton-Charlemagne Chardonnay clone in 1982 by Robb Talbott, this 24-acre, tightly spaced vineyard grows in an almost soil-free mixture of chalky shale, on a 1,200-foot mountaintop eight miles from Carmel Bay. Cool ocean fog, both in the morning and the evening, moderates the climate, leading to an extended growing season. Due to challenging growing conditions, crop yields are extremely small at Diamond T, with a typical yield of less than one ton per acre. The grapes from Diamond T are intensely flavored with astounding concentration. Diamond T is a testimony to Robb Talbott's determination to make the finest possible wines regardless of the personal cost or effort involved. Grapes grown on this vineyard are used to make the Diamond T Estate Chardonnay and the very limited Cuvée Audrey.

Winemaking:

- Light press directly to French oak barrels
- Inoculated with cultured yeast in barrel; barrel-fermented
- Barrel-aged 15 months sur lees, stirred twice a month
- Bottle-aged 24 months prior to release
- Extended bottle age to enable full expression of lean, acid-driven vintage

Tasting Notes:

This 2001 vintage is classic Diamond T Chardonnay. In appearance, this wine exhibits medium straw color. In the nose, the wine reveals nuanced citrus, kiwi and, green apple along with a touch of French oak and the trademark mineral character influenced by the calcareous chalk soil for which the Diamond T vineyard is known. On the palate, the wine displays amazing depth revealing its monumental weight and balance. Flavors of green apple, lemon, almond, and fresh just-ripe peach well up on the palate. The steely yet expressive finish lingers, displaying further mineral character, ripe Pippin apple and raw shaved almond as well as a bright citrus note that finishes clean. This 2001 vintage is very acid driven and is showing young, even at its delayed release. Cellar five to nine years.

Composition **100% chardonnay**

Technical Notes **Alcohol 14.7%**

Release Date **September, 2005**

Suggested Retail Price **\$65.00/bottle (national)**