



### **2002 Talbott Chardonnay, Cuvée Audrey:**

Cuvée Audrey is named for Audrey Sharpe Talbott, Robert S. Talbott's late mother, and elegant matriarch of the Talbott Family. Cuvée Audrey is crafted from a very limited selection of the finest barrels of Talbott Diamond T Estate Chardonnay. The wine is made in a grand cru style: unfiltered and unfiltered with no cold stabilization. The inaugural release of this wine was the 1999 vintage. It is the *tête de cuvée* of Talbott Chardonnays.

### **Vineyards**

The Diamond T Estate Vineyard 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 shale and granite, 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 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 exceptional 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 (30% new)
- Inoculated with cultured yeast in barrel
- Barrel-fermented
- Barrel-aged 12 months *sur lie*, stirred twice a month, not racked during aging
- Comprised of best barrels selected from Talbott Chardonnay, Diamond T Estate
- Bottled unfiltered and unfiltered, without cold stabilization in the grand cru tradition
- Bottle-aged 18 months prior to release

### **Tasting Notes:**

As Talbott's *tête de cuvée* wine from Diamond T Estate, Cuvée Audrey is the most rare and distinctive wine we offer. This vintage demonstrates ideal physiological balance in the fruit. Rich pineapple, cinnamon spice, toast and fresh cut kiwi are evident in the nose, with crisp acid and pronounced mineral character offering an elegant initial impression on the palate. These flavors are followed by an intense mid-palate of lemon, ripe apple, pear and white peach. The finish displays mineral intensity and austere citrus with a beam of vibrant acid finishing long and clean.

**Composition**                      **100% chardonnay**  
**Suggested Retail Price**            **\$75.00/bottle**