



2002 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'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 14 months sur lees, stirred twice a month
- Bottle-aged 18 months prior to release
- Extended bottle age to enable full expression of the lean, acid-driven vintage

Tasting Notes:

The 2002 vintage is a riper version of the classic Diamond T Chardonnay, due to distinctly warm growing conditions late in the 2002 season. The color displayed is classic Diamond T-- medium straw with a green hue. The nose shows lemon, citrus zest, kiwi and ripe pear with green apple and a light toasty of French oak character. Diamond T's trademark minerality, that expresses the vineyard's calcareous chalk soil is also present. On the palate, this vintage displays round ripe flavors of lemon meringue, fig, ripe peach, and underlying flinty mineral notes with a round and opulent mouth feel. The broad, expansive palate tapers to a lean finish and lingers, with an overlay of ripe fruit and spice. This 2002 vintage is fruit driven rather than acid driven and is showing more opulence and balance at this early stage of its release than is typical of Diamond T. We recommend cellaring three to five years, although the wine is ready to enjoy now.

Composition	100% chardonnay
Technical Notes	Alcohol 14.3 %
Release Date	August 15, 2006
Suggested Retail Price	\$65.00/bottle (national)