2002 Logan Chardonnay, Sleepy Hollow Vineyard

Logan Chardonnay is a stylistic alternative to Talbott Chardonnay intended to showcase distinct blocks of Talbott's Sleepy Hollow Vineyard. The result is an intensely flavored chardonnay that is fruit-forward yet complex and very food-friendly. Logan Chardonnay is made to be fully enjoyable upon release; however, it does have good aging potential.

Vineyards

Sleepy Hollow Vineyard is located in the northern part of the Santa Lucia Highlands AVA. This steep, hilly vineyard is split into two parcels, Ranch A and Ranch B. Fruit for Logan Chardonnay comes predominately from the mid-hill block of Ranch A on the north side of the vineyard. Yields in this block of Sleepy Hollow are low due to naturally lean soils and thinning. The 30-year-old Wente clone vines in this parcel produce fruit of outstanding quality, which is hand-harvested and then hand-sorted twice.

Winemaking

- Hand-sorted and then whole cluster pressed directly to barrel
- 100% barrel-fermented in French oak (20% new)
- Inoculated and fermented in the barrel
- Held sur-lees for 9 months, stirred twice a month, then bottle-aged for 10 months

Tasting Notes

Logan Chardonnay appears medium straw in color with great brilliance and clarity. Produced from Talbott's Sleepy Hollow Estate Vineyard, the wine exhibits classic Sleepy Hollow characteristics of pear, mineral, wet stone notes, and peach blossom with a hint of yeasty richness in the nose. On the palate Logan Chardonnay displays pear and citrus notes framed by minerality and acid. The finish reveals hints of butterscotch and vanilla and draws to a close with a thread of acid.

Composition	**100% Chardonnay**	
Technical Notes	**Alcohol**	**14.9%**
	ph	**3.38**
	Total Acidity	**.73**
Release Date	**July 2004**	
Suggested Retail	**$18**	