



2002 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

Cooprage is all French oak and 30% new, with the balance being seasoned and neutral

Inoculated with cultured yeast in barrel

Barrel-fermented

Barrel-aged 14 months sur lees, stirred twice a month

Bottle-aged 12 months prior to release

Tasting Notes:

In appearance, this wine exhibits a medium straw color. A classic Sleepy Hollow nose presents balanced citrus, pineapple, and creamy toast notes framed by a backdrop of French oak. On the palate, this Chardonnay demonstrates balance and elegance with flavors of white peach, nectarine, lemon meringue, and mineral expression. The wine has a full mouth feel with great concentration and good grip. The finish wells up and lingers on the palate but finishes clean with plenty of acid to focus the flavors of lemon, tangerine, and minerality. Cellar five years.

Composition **100% Chardonnay**

Technical Notes **pH 3.53**
Total acidity .675
Alcohol 14.5%

Release Date **August 2005**

Suggested Retail **\$42.00 (national)**