



2003 Talbott Chardonnay, Cuvée Audrey:

Cuvée Audrey is named for Audrey Sharpe Talbott, Robert S. Talbott's late mother, the 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: unfinned 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 from Diamond T.

Vineyards

Diamond T Estate was planted with the Corton-Charlemagne Chardonnay clone in 1982 by Robb Talbott. This tightly spaced, 24-acre vineyard grows in an almost soil-free mixture of shale and granite, on a 1,200-foot mountaintop. Located eight miles from Carmel Bay, Diamond T benefits from cool morning and evening ocean fog, which moderates the climate and produces an extended growing season. Due to the challenging conditions, crop yields are extremely small at Diamond T, averaging less than one ton per acre. As a result, the fruit is 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 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 unfinned 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* from Diamond T Estate, Cuvée Audrey is the most rare and distinctive wine we offer. Lush and complex, the 2003 vintage displays racy aromatics of white peaches, lemon and blanched almonds. On the palate, the wine echoes these inviting peach and lemon elements as it reveals a sophisticated structure that seamlessly balances crisp acidity, complex minerality and a creamy mouthfeel.

Composition **100% Chardonnay**

Technical Notes **Alcohol** **14.8 %**
pH **3.62**
Total acidity **0.735**

Release Date **August 1st, 2007**

Suggested Retail Price **\$75.00/bottle (national)**