



## 2003 Talbott Sleepy Hollow Chardonnay 20<sup>th</sup> Anniversary Release

Talbott Sleepy Hollow Chardonnay is the quintessential Talbott wine. The second vintage of Talbott Chardonnay (1985) 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. This is the 20th vintage of our benchmark Talbott Chardonnay.

### **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 33 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

Cooperage 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:**

This wine expresses the quintessential burgundy inspiration for Talbott Chardonnays. The nose is loaded with signature Sleepy Hollow minerality and intense tangerine, white peach, and lychee notes, with a touch of toast. On the palate, this Chardonnay displays incredible structure and character. Flavors of lemon custard, ripe tree-ripened peach, and fresh-cut pineapple are all present and are framed by extraordinary structure and acid. The finish is long and lingering with notes of honeydew, spice and mineral expression. We believe the 2003, with its structure, grip, and vibrant acid, will cellar 10 years.

<b>Composition</b>	<b>100% Chardonnay</b>
<b>Technical Notes</b>	<b>Alcohol 14.7 %</b>
	<b>PH 3.66</b>
	<b>Total acidity .67</b>
<b>Release Date</b>	<b>June 2006</b>
<b>Suggested Retail</b>	<b>\$42.00</b>