



2004 Kali Hart Chardonnay

Kali Hart is a stand-alone “winery within a winery” program, named after Robb and Cynthia Talbott’s youngest daughter, Kalin Hart Talbott. The wine portrays the youthful and vibrant characteristics of its namesake. First introduced in 1999 (1997 vintage), the style of Kali Hart Chardonnay is intended to showcase the regional characteristics of Santa Lucia Highlands. The wine’s style is Talbott-influenced with restrained oak and high acid, overlaid by a richness of flavor.

Winemaking

Lightly pressed into a combination of French oak and stainless steel tank

Cool, slow fermentation, Partial malolactic fermentation. Aged sur lies for four months.

Tasting Notes

This chardonnay is medium straw in appearance with great clarity and brilliance. The nose display intense tropical fruit of papaya, melon, and nectarine. In the mouth this wine is concentrated and intense with explosive pineapple, white peach, and pippin apple flavors framed by vibrant acidity. The finish is long, clean, and crisp.

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| Composition | 100% chardonnay |
| Technical Notes | pH 3.57 |
| | Total acidity .87 |
| | Alcohol 14.4% |

Release Date June 2005

Suggested Retail \$14.00