



## 2004 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 also possesses 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 careful 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
- Aged *sur lie* for 9 months, stirred twice a month, then bottle-aged for 10 months

### Tasting Notes

Logan Chardonnay is medium to deep straw in color with great brilliance and clarity. In the nose, this vintage presents characteristic minerality, pear, ripe apple, vanilla bean, and cinnamon spice. These aromas are framed by hints of tangerine and grapefruit. On the palate Logan Chardonnay presents ripe pear, fresh cut honeydew melon, citrus, spice, mineral, and a touch of oak. The 2004 vintage is exceptionally balanced offering lean, sophisticated character on the back of a very lush palate. This wine exhibits intense richness with bracing acidity and a long, clean finish.

<b>Composition</b>	<b>100% Chardonnay</b>
<b>Technical Notes</b>	<b>Alcohol 14.4%</b>
	<b>Ph 3.52</b>
	<b>Total Acidity .67</b>
<b>Release Date</b>	<b>February 2006</b>
<b>Suggested Retail</b>	<b>\$18</b>