



2005 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 this wine is meant to showcase regional influences. As such, Kali Hart Chardonnay is crafted to be the embodiment of regional characteristics in the cool growing area of the Santa Lucia Highlands. The wine’s style is Talbott-influenced with restrained oak and high acid, overlaid by a richness of flavor and underscored by a pleasing mouth feel.

Vineyards

The fruit is sourced from distinct blocks in the River Road and Sleepy Hollow Vineyards, located in the Santa Lucia Highlands. The vines, planted in 1989 and 1990, are the youngest on the estate and the grapes for Kali Hart are from modern clones. This chardonnay is crafted from 100% estate fruit, handpicked and sorted in the field as well as in the winery.

Winemaking

Lightly pressed into a combination of neutral French oak and stainless steel tank
Cool, slow fermentation
Partial malolactic fermentation
Aged sur lies for four months

Tasting Notes

This chardonnay is light-to-medium straw in appearance with good clarity and brilliance. The nose shows bright tropical fruit notes along with honeydew melon, jasmine, and citrus. On the palate, bright fruit flavors of pineapple, ripe melon, kiwi, and guava are framed by vibrant acid and richness in the mid-palate. The finish displays sweet-tart citrus notes of lemon, tangerine, and ripe nectarine. A clean, focused acid presence is also evident throughout the finish. Kali Hart Chardonnay is intended to be enjoyed within a year or so of release.

Composition **100% chardonnay**

Technical Notes **pH**
 Total acidity
 Alcohol

Release Date **June 2006**

Suggested Retail **\$15.00**