



2005 Logan Chardonnay, Sleepy Hollow Vineyard

Logan Chardonnay, named for the Talbott family's son Robert Logan Talbott, was originally intended as a stylistic alternative to Talbott Chardonnay. Over the years it has evolved, and today it is crafted to showcase the character of distinct blocks of Talbott's Sleepy Hollow Vineyard in an interpretation of the classic Talbott house style. The result is an intensely flavored chardonnay that is fruit-forward, yet complex and very food-friendly. Following the model of the Burgundy-inspired cru system, Logan is approached as a winery-within-a-winery. As such, it is a separate program from Talbott, and receives dedicated personal attention from vineyard to glass. Though possessing good aging potential, Logan Chardonnay is made to be fully enjoyable upon release.

Vineyards

Sleepy Hollow Vineyard is a Talbott estate vineyard located in the northern part of the Santa Lucia Highlands AVA. This steep bench land vineyard is split into two parcels. Fruit for Logan Chardonnay comes from the mid-hill block of the north parcel of Sleepy Hollow and the mid-hill block of Talbott's adjacent estate vineyard. Yields in these blocks are low due to naturally lean soils and crop thinning. The 15 to 34 year-old Wente clone vines in these parcels produce fruit of outstanding quality, which is hand-harvested and then hand-sorted twice.

Winemaking

- Hand-sorted and then whole cluster pressed, tank settled, and placed directly into 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; bottle-aged for 3 months before release

Tasting Notes

This vintage of Logan displays the benchmark qualities that have come to define this wine. The color is medium-straw with great clarity. In the bouquet, aromas of pineapple, fresh-cut honeydew melon, and lemon meringue mingle with flinty mineral notes to offer a very

complex nose. Richness, balance and structure are hallmarks of the flavors and mouth feel exhibited by this wine. Banana, pineapple, rich yeasty character, and ripe Fuji apple flavors are framed by tangerine and citrus acid on the palate. This wine exhibits ripe concentration with excellent structure and a long, clean finish.

Technical Notes	Composition	100% Chardonnay
	Alcohol	14.7%
	Ph	3.44
	Total Acidity	.72

Release Date	October 2006
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Suggested Retail	\$18
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