



2005 Talbott Sleepy Hollow Chardonnay

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 22nd 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 southern most parcel of this vineyard. At 550 and 150 feet above sea level respectively, these blocks offer their own distinct character, which enables the assemblage of this wine to show a consistent signature style and flavor profile vintage after vintage. At 35 years in age as of this crush, the vines on these blocks are among the oldest in the vineyard. These coveted plantings of own-rooted Wente clone Chardonnay penetrate deep into Sleepy Hollow's gravely loam soil, pulling mineral intensity and character out of the earth. Yields, which averaged a modest two tons an acre in 2005, are stringently limited in these blocks. This, combined with a cool vineyard site in an already cool climate, produces exceptional, high-acid fruit resulting in rich, complex and cellar-worthy Chardonnays.

Winemaking:

- Light press, then tank settled and placed directly in French oak barrels
- Cooperage is all French oak, 30% new, with the balance being seasoned and neutral
- Inoculated with cultured yeast in barrel
- 100% barrel-fermented
- Barrel aged 12 months sur lie, stirred twice a month
- Bottle aged 11 months prior to release

Tasting Notes:

This wine expresses the quintessential Burgundy inspiration for Talbott Chardonnays. Medium straw in color, this wine has aromatics of honeysuckle, melon, ripe bananas, roasted almond, and vanilla, with just a hint of sweetness. The intensity of the wine's bouquet is framed by a touch of French oak and toasty yeast character. Unlike the opulent 2004 vintage, in 2005 the growing season was cooler, yielding a wine that beautifully epitomizes Talbott's classic Burgundian style. On the palate, this vintage shows creamy character and lush silky richness, with notes of pear, white peach, nectarine and sweet toasty oak. The finish is long and clean, with bright, vibrant acidity. While drinking very well now, we believe this vintage will improve in the cellar for seven years.

Composition **100% Chardonnay**

Technical Notes

Alcohol	14.7%
pH	3.49
TA	.70
Brix	-1.65
RS	.025

Release Date **November 2007**

Suggested Retail **\$45.00**