



2000 Talbott Sleepy Hollow Chardonnay:

Talbott Sleepy Hollow Chardonnay is the quintessential Talbott wine. The second vintage of Talbott Chardonnay (1984) 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.

Vineyards

Sleepy Hollow Vineyard is located in the northern part of the Santa Lucia Highlands AVA. Fruit for Talbott Chardonnay comes predominately from the southwest block of the vineyard. At 600 feet above sea level, this block is the highest in elevation and one of the oldest in the vineyard. Additionally, this block averaged three-and-one-half tons an acre at crush, producing the lowest yield in the vineyard.

Winemaking:

- Light press directly to French oak barrels
- Inoculated with cultured yeast in barrel
- Barrel-fermented
- Barrel-aged 12 months sur lees, stirred twice a month
- Bottle-aged 18 months prior to release

Tasting Notes:

In appearance, this wine exhibits a medium straw color reminiscent of the 1997 vintage. The nose presents notes of ripe tropical fruit, hazelnut, pear, honeysuckle, and minerality, framed by a hint of French oak and a rich yeast character. On the palate, concentrated, rich flavors of white peach, pear, and citrus marry with intense mineral elements and well-integrated French oak accents. A typically high level of acid makes this wine rich with a long and full finish. The flavors are so concentrated that the finish wells up remarkably on the palate. Cellar six to eight years.

Composition **100% chardonnay**

Technical Notes **pH 3.42**
Total acidity .1
Alcohol 14.1%

Bottling Date **May 2002**

Release Date **June 15, 2002**

Sugg Retail Price **\$42.00/bottle**