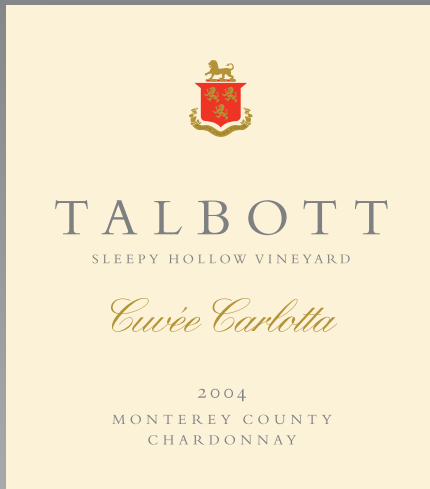




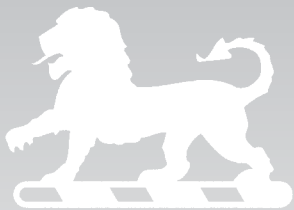
# 2004 TALBOTT CHARDONNAY CUVÉE CARLOTTA



COMPOSITION 100% Chardonnay

TECHNICAL NOTES Alcohol 14.7%  
pH 3.54  
Total Acidity .69

RELEASE DATE November 1, 2007



Named in honor of Robb Talbott's grandmother, Cuvée Carlotta embodies the power and grace of Talbott's Sleepy Hollow Vineyard. The 2004 vintage marks the inaugural release of Cuvée Carlotta.

## VINEYARDS

Talbott's Sleepy Hollow Vineyard is located in the northern part of the Santa Lucia Highlands AVA. Fruit for Talbott Chardonnay comes predominately from the southeast block of the vineyard. Located on an east-facing bench, this block is one of the oldest in the vineyard, and the highest in elevation. Consistently producing extremely low yields, this section of Sleepy Hollow averages approximately two tons per acre each vintage, and is known for offering fruit of remarkable character and concentration.

## WINEMAKING

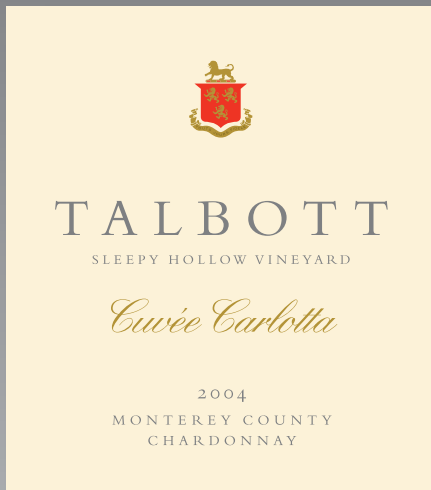
- ♦ Light press directly to French oak barrels
- ♦ Inoculated with cultured yeast in barrel
- ♦ Barrel-fermented
- ♦ Barrel-aged 12 months *sur lie*, stirred twice a month
- ♦ Comprised of the 22 best barrels from Talbott Chardonnay, Sleepy Hollow Vineyard
- ♦ Bottled unfinned and unfiltered with no cold stabilization
- ♦ Bottle-aged 12 months prior to release

## TASTING NOTES

Cuvée Carlotta promises to become one of the defining wines in our portfolio. From its lovely lemon zest, pear and nutmeg aromas to its sumptuous ripe tropical flavors, our inaugural vintage of Cuvée Carlotta sets the bar high! Highlighted by concentrated elements of pineapple, ripe peaches and hazelnut, this expressive wine offers a round, voluptuous mid-palate balanced by refreshing acidity. Concluding with a supple and satisfying finish, this *tête de cuvée* bottling captures both the elegance and opulence that have become hallmarks of Sleepy Hollow Vineyard.



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### 92 POINTS

*House & Garden* – Jay McInerney (2005 vintage)

“Honey, beeswax, and vanilla on the nose, and a nice mouthful of fruit with a hint of minerality.”

### 90 POINTS

*Wine Spectator* – James Laube (2004 vintage)

“A rich, smoky style, with opulent tropical fruit, pineapple, fig, melon and date flavors that are viscous and turning honeyed. Bold and fleshy, it finishes with a broad, complex aftertaste.”

### 4 STARS: Excellent quality for its type, style, and price

*Restaurant Wine* – Ronn Weigand (2002 vintage)

“Among the very best of its type for its price. Highly recommended.”

“Extremely fruity in style, this Chardonnay is full, round, and long on the palate, and tastes of pineapple, pear, toast, and citrus fruit.”

### 5 STARS: Exceptional quality for its type and style

*Restaurant Wine* – Ronn Weigand (2001 vintage)

“...a superstar within its price category. Merits an extra special effort to purchase. Very highly recommended.”

“Very supple and complex in style, this generously flavored wine, tastes of vanilla, pear, roasted nut, and baked bread.”

### 87 POINTS Good Value

*Wine Enthusiast* – Steve Heimoff (2001 vintage)

### 87 POINTS

*Wine Spectator* – James Laube (2000 vintage)

