



# TALBOTT VINEYARDS

## *The Diamond T Gazette*

A CHRONICLE OF HAPPENINGS AT  
TALBOTT VINEYARDS



SUMMER / FALL 2007

### DEAR FRIENDS,

**GREETINGS FROM DIAMOND T!** With the arrival of harvest, it is time once again to share all the latest news from Talbott Vineyards.

The summer of 2007 has been a busy and exciting time for us. At the winery, our new bottling and warehouse building is almost complete. Adding to our overall enthusiasm, the 2007 growing season marks our 25th anniversary as a winery. While we are ushering in this milestone with very little fanfare, it is nonetheless something we are quite proud of. To honor the occasion, I was pleased to sit down for a special Diamond T Gazette interview to talk about our 25th! Other highlights from this issue include news about our latest releases, an amazing summer recipe from chef Cal Stamenov and a sneak peek at an incredible new Pinot Noir from our original Diamond T Vineyard.

On behalf of our entire team, I wish you the very best and thank you for your continued support.

Best wishes,

*Robb Talbott*



*25 Years and Going Strong*

## AN INTERVIEW WITH FOUNDER ROBB TALBOTT

*Congratulations on your 25th anniversary. How does it feel to be celebrating such a milestone?*

The truth is, some days it seems like just yesterday that I was planting our first vines. Other days it seems like longer (laughing). We have done so much, and been through so much. It's a wonderful thing to start with just a concept, and to watch it grow. When we began, there was nothing concrete. Not one vine in the ground, no fence around the property, no labels, and certainly no wine. This anniversary is a nice opportunity to reflect on how it all began, and what we've accomplished.

*You mentioned starting with just a concept—what was that concept?*

In the beginning, all I had was this idea that began with my first taste of a great Burgundy. I remember tasting a Burgundian white—mixed with water at the age of 12—and it amazed me. I never forgot that experience. It shaped my palate, and as I grew older I knew that I wanted to create a California wine in that same style.

*Not everyone knows this, but you essentially planted your Diamond T Vineyard in Carmel Valley yourself. What was that experience like?*

Well, in hindsight, it was sheer lunacy. A lot of people said that we wouldn't succeed, that the site was too cold, too difficult to plant and too challenging to grow on. They were right about the planting. I had absolutely no idea how hard the work would be. It was brutal. Diamond T is essentially planted on a cliff that goes down 700 feet on pure rock, so everything had to be done by hand. I hired a handful of people to help me out. Two of them quit the first day. In the end, I ripped the entire vineyard myself.



*Young Robb at Diamond T site*

*What do you remember most about those first years?*

So many things. As hard as it was, I loved life on the mountain. While I was planting Diamond T, I lived in a one-room cabin on the property that I'd actually built in 1972. To call it rustic would be an understatement. And of course, those early years were also when my three children were born, which makes it a time I will never forget.

*(continued inside)*

(from front page)

*You must have some stories to tell?*

Oh, definitely. I crashed motorcycles and turned over tractors. Lots of things happened. But there is one experience that I'll never forget. I was ripping the land for the first time, and about a third of the vineyard came up in these giant three- to four-foot plates of Monterey shale. Just as bad, where the huge rocks were, there was no soil. I had no idea what to do. In the end, the only solution I could come up with involved a 12-pound sledgehammer. I went out there and broke up those giant pieces of shale by hand and then brought in dirt to fill the holes.

*What did you learn planting Diamond T?*

Patience. What is easy to forget is that it's years before you have any actual wine to show for all of your hard work. Planting a vineyard teaches you patience.

*Your inaugural 1983 vintage was a stellar wine, but you chose not to release the 1984. Why was that?*

After bringing out a wonderful and very well received inaugural release in 1983, the

1984 just didn't meet my expectations for quality. It was a little like looking at that huge field of giant rocks again. In the end, I bit the bullet and declassified the entire vintage. It was one of the hardest things I've ever had to do. But it was the right thing. Making that decision gave Talbott Vineyards a tremendous foundation for quality.

*Have your goals for Talbott Vineyards changed along the way?*

No. Though we've evolved and gotten better at what we do, our core beliefs — going back to that first sip of wine I talked about — are the same. We have been consistent in our approach to winemaking, we have not varied from that.

*What are you most proud of?*

I'm proud of the creative aspect. It has been immensely satisfying to take a dream and make it real. Whether we are talking about the vineyards or the

wines, I feel a profound sense of connection. I still religiously walk Diamond T five days a week, in every season, in fog, rain or sunshine. I go there because it's a part of my soul. 🍷



Young Robb starting Diamond T Vineyard

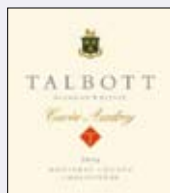
## THREE EXCITING NEW RELEASES

**WE ARE PLEASED TO ANNOUNCE** the release of three great wines, including the newest addition to the Talbott Vineyards portfolio, our **2004 Cuvée Carlotta**. Named in honor of Robb's grandmother, this exceptional wine has been crafted to capture the power and grace of our Sleepy Hollow Vineyard.

### 2003 CUVÉE AUDREY

(\$75/750ml bottle)

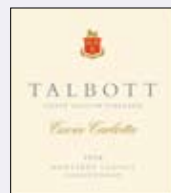
Our 2003 Cuvée Audrey possesses all the flavor, power and complexity you'd expect from a tête de cuvée wine from Diamond T. From its sophisticated aromatics of lush white peach, lemon and blanched almonds to its rich mouthfeel and long satisfying finish, this is a complex Chardonnay to savor and contemplate.



### 2004 CUVÉE CARLOTTA

(\$60/750ml bottle)

Crafted from the very best lots from our Sleepy Hollow Vineyard, Cuvée Carlotta promises to become one of the defining wines in our portfolio. From its lemon zest, pear and nutmeg aromas to its sumptuous ripe tropical flavors, our inaugural vintage of Cuvée Carlotta sets the bar high!



### 2005 LOGAN PINOT NOIR

(\$30/750ml bottle)

On the nose, Logan Pinot Noir shows inviting blueberry, ripe cherry and smoke notes with a touch of minerality, segueing to flavors of blueberry, cherry and cola on the palate. With an intense core of fruit and a balanced mouthfeel, this wine is drinking beautifully. 🍷



## A SUMPTUOUS SUMMER FOOD & WINE PAIRING

AS A SPECIAL TREAT, we asked our friend, **BERNARDUS LODGE** renowned chef Cal Stamenov, to pair one of his amazing recipes with our **2003 Cuvée Audrey**. As culinary director for Carmel Valley's idyllic Bernardus Lodge, and executive chef for its acclaimed Marinus restaurant, Chef Cal has established a reputation as a creative visionary. Masterfully using the finest local ingredients, Cal's *California Natural* cuisine has been hailed for its flavorful purity. For those of you who have never had the pleasure of eating Cal's food, here's a chance to try cooking it at home. Or, for a truly memorable experience why not visit Marinus at Bernardus Lodge, and taste his amazing cuisine first hand!

### CORN RISOTTO

1 yellow onion - diced	4 ounces butter
1 quart carnaroli rice	4 ounces parmesan cheese – grated
3 cups chicken stock	5 yellow corn cobs
5 ounces chanterelle mushrooms	1 cup white wine
1 tablespoon olive oil	½ bunch parsley – chopped

Remove kernels from corncob. Brush off chanterelles (removing any dirt) and sauté for 2 minutes with olive oil and set aside. Sweat yellow onion with 2 ounces butter, add rice and cook over medium heat for five minutes. Add white wine and cook for an additional three minutes. Slowly add chicken stock and continue cooking for 21 minutes.

Sauté corn kernels with 1 ounce of butter for 2 minutes, then add to risotto. Remove from heat and add parmesan cheese and parsley. Divide risotto over plates and spoon chanterelle mushrooms over. Serve immediately.

*Optional: When sautéing chanterelles, add sweet shrimp or lobster. 🍷*

## COMING SOON: OUR INAUGURAL 2005 CUVÉE RFT PINOT NOIR

**SEVERAL YEARS AGO**, we did something quite special at Diamond T. We took two small sections of our original Corton-Charlemagne clone vines planted on our oldest SO4 rootstocks, and grafted them to Pinot Noir. Comprising approximately one acre, these plantings are the source of our newest—and most anticipated Pinot Noir. As with all the wines from Diamond T, this profoundly concentrated Pinot Noir is already expressing its terroir, pairing elemental minerality with dark berry flavors. Like our new Cuvée Carlotta, this wine promises to set a new benchmark for Talbott winemaking. Look for it early in the New Year! 🍷

## HIGH PRAISE FOR TALBOTT VINEYARDS

**OVER THE PAST QUARTER CENTURY**, a lot of really kind words have been written about Talbott Vineyards. From time to time, we like to share some of what people are saying. In this spirit, we are pleased to enclose highlights from two recent articles. The first is from an intimate profile of Robb Talbott by renowned author Jay McInerney in *House & Garden*. The second is from James Laube's 2007 Chardonnay Report in *Wine Spectator*.

### *House and Garden*

July 2007, Jay McInerney

#### “UNCORKED: AIMING HIGH”

“The idea of producing Burgundian-style wines in the Salinas Valley once seemed quixotic, but Talbott Vineyards has brought it off. . .in addition to producing wines of exceptional quality, Robb Talbott also operates the luxury tie business started by his parents.”

“Talbot's notion that great wine could be produced in Monterey County seemed pretty quixotic back in 1982, when he first planted chardonnay vines from Corton Charlemagne on the steep hillside where he was living in a log cabin of his own design. Twenty-five years later, **Talbott chardonnays are among California's signature success stories**. . .I remember being knocked out by the first Talbott I encountered, at Union Square Café in the late 1980s, and the critics were equally impressed.”

### *Wine Spectator*

July 31, 2007, James Laube

#### “CALIFORNIA CHARDONNAY'S EVEN KEEL”

“California produces so many outstanding Chardonnays every year that it's easy to keep your cellar stocked with great bottles of this varietal. The current crop of releases continues the trend. California Chardonnay is consistently high in quality from vintage to vintage.”

“Robert Talbott, proprietor of Talbott, and his winemaker, Sam Balderas, released four outstanding Monterey County Chardonnays in the past year.”

#### **2004 SLEEPY HOLLOW VINEYARD CHARDONNAY**

“Delivers a broad range of complex flavors, from butterscotch to fig, melon and light toasty oak.” **93 Points** 🍷

“JAMES LAUBE'S  
RECOMMENDED  
CALIFORNIA  
CHARDONNAYS”



TALBOTT VINEYARDS

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## OUR WINE CLUB

**FOUNDED IN 2002**, the goal of our wine club is to make it easier for you to find all of our wines, including special bottlings and rare library selections. Because we understand that every wine isn't for every person (or every pocket-book), we offer four distinctive levels of membership: the Diamond T Club, the Sleepy Hollow Club, and the Santa Lucia Club. As a Talbott Vineyards Wine Club member, you will receive quarterly shipments of two to 12 bottles of wine (for details, please review subscription level details in the enclosed

membership form). You will be conveniently billed at the time of each shipment for the subscription, plus shipping and tax (where applicable).

In addition to regular shipments of great Talbott wine, as part of their membership, club members are also entitled to a 15 percent discount on purchases made through our tasting room as well as a 15 percent discount for all online case purchases (excluding Cuvée Audrey and sale items). To make things even easier, all wine club memberships can be canceled at any time.

To join, or to give the gift of a membership, simply complete and fax the enclosed form to 831-659-3515, or send it via regular mail to:

### TALBOTT NOW SHIPS TO FLORIDA

**WE ARE EXCITED TO ANNOUNCE** that we are now able to ship to Florida.

Whether you are a Florida resident interested in joining one of our exciting wine clubs, or would simply like to order direct from our

winery, we invite you to enjoy the convenience of having

Talbott wines shipped right to your door. 🍷

**TALBOTT VINEYARDS**  
**PO Box 776**  
**Gonzales, CA 93926**

For more information or to place an alternate order directly with us please email: [tastingroom@talbottvineyards.com](mailto:tastingroom@talbottvineyards.com), or phone: **831-659-3500**, or visit [www.talbottvineyards.com](http://www.talbottvineyards.com). 🍷



# TALBOTT VINEYARDS WINE CLUB

**THIS IS YOUR INVITATION AND RESPONSE FORM** for the Talbot Vineyards Wine Club. Please read through the following club offerings, then mark and return your desired selection by fax at 831-659-3515 or mail to: P0 Box 776, Gonzales CA 93926. If you have any questions, feel free to contact our tasting room at 831-659-3500 or by email at [tastingroom@talbotvineyards.com](mailto:tastingroom@talbotvineyards.com).

## PLEASE CHECK ONE:

**THE DIAMOND T CLUB**

*Quarterly cost: \$350.00 plus shipping and tax (where applicable)*

Includes quarterly shipments of 12 bottles representing the full range of Talbot wines including Diamond T Chardonnay, Sleepy Hollow Chardonnay, Cuvée Carlotta, and Case Pinot Noir. Each shipment at this level has an approximate retail value of \$400.00. The wines in this club are selected to show a range of Talbot styles and include new releases, current offerings, as well as special exclusive selections from the winery library.

**THE SLEEPY HOLLOW CLUB**

*Quarterly cost: \$200.00 plus shipping and tax (where applicable)*

Includes quarterly shipments of six bottles of our award winning all-estate bottlings. Wines included in this club represent the full range of our production from Kali Hart to Diamond T. Shipments at this level have an approximate retail value of \$225.00.

**THE SANTA LUCIA CLUB**

*Quarterly cost: \$110.00 plus shipping and tax (where applicable)*

Includes quarterly shipments of three bottles of Talbot and Logan wines from our Sleepy Hollow Vineyard as well as the "home ranch" Diamond T Estate Vineyard. This level also includes occasional exclusive cellar selections. The shipments in this club have an approximate retail value of \$125.00.

## PLEASE PRINT SHIPMENT AND PAYMENT INFORMATION:

### SHIP TO INFORMATION

RECIPIENT NAME \_\_\_\_\_  
SHIPPING ADDRESS \_\_\_\_\_  
ADDRESS #2 \_\_\_\_\_  
CITY \_\_\_\_\_  
STATE \_\_\_\_\_ ZIP \_\_\_\_\_  
DAYTIME PHONE \_\_\_\_\_  
E-MAIL \_\_\_\_\_

### BILL TO INFORMATION VISA M/C Check Enclosed

NAME \_\_\_\_\_  
BILLING ADDRESS \_\_\_\_\_  
ADDRESS #2 \_\_\_\_\_  
CITY \_\_\_\_\_  
STATE \_\_\_\_\_ ZIP \_\_\_\_\_  
PHONE \_\_\_\_\_  
CARD # \_\_\_\_\_  
EXPIRATION DATE \_\_\_\_\_  
SIGNATURE \_\_\_\_\_

Thank you for your interest in our wines. We plan to make quarterly shipments in the second week of the following months: February, June, September, and November. Please allow up to two weeks for delivery. If you would like your club orders held in our cellar for your personal pickup, please let us know and we will be happy to oblige. **NOTE: We can only ship to the following states: CA, CO, IA, IL, MN, NM, NV, OR, WA, WI and WV.** Please email: [tastingroom@talbotvineyards.com](mailto:tastingroom@talbotvineyards.com) with any questions.

GOVERNMENT WARNING: (1) According to the Surgeon General, Women should not drink alcoholic beverages during pregnancy because of the risk of birth defects. (2) Consumption of alcoholic beverages impairs your ability to drive a car or operate machinery, and may cause health problems.