Robert Talbott Vineyards is the story of one family’s commitment to strict standards of excellence, belief in the value of hard work, recognition of the wisdom of simplicity, and devotion to the family as life’s center. For nearly a quarter century, the Talbott family has built its reputation on the belief that in order to excel, you must focus on doing one thing right, with absolute commitment to excellence. This conviction led Talbott to produce only Chardonnay and pinot noir from its estate vineyards in Monterey County. Crafted using grapes from two of the region’s most esteemed vineyard areas: the Santa Lucia Highlands, where Talbott’s Sleepy Hollow and River Road Vineyards are located, and the Carmel Valley, home to Talbott’s prestigious Diamond T Vineyard, Talbott wines have earned a reputation for elegance and aging potential.

We are excited to announce the early spring release of:

**Talbott 2006 Diamond T Chardonnay** - 6/750ml  Regular Net $300  Pre-offer Net $240

Sourced from a world-class vineyard that is treated with the same measure of exacting care given to the great Grand Cru vineyards of Burgundy, France. The site is also a testimony to Robb Talbott’s determination to make the finest possible wines, regardless of the cost or effort required. Planted by Robb to the Corton-Charlemagne Chardonnay clone in 1982, this 14-acre, tightly spaced vineyard grows in almost soil-free chalky shale on a 1,200-foot mountaintop. Due to challenging growing conditions at this cold, windswept property, crop yields are extremely low, averaging less than one ton per acre. Located eight miles from Carmel Bay, Diamond T has a southern exposure that benefits from cool ocean fog, both in the morning and the evening. This moderating marine influence leads to an extended growing season.

**Talbott 2007 Kali Hart Chardonnay** - 12/750ml  Net $160  Please inquire regarding promotional pricing

Kali Hart is named for Robb’s youngest daughter, Kalin Hart. First introduced in 1999 (1997 vintage), the style of this wine is meant to showcase regional characteristics of the cool growing area of the Santa Lucia Highlands. The vines, planted in 1989 and 1990, are the youngest on the estate and the grapes for Kali Hart are from Modern clones. Lightly pressed into a combination of French oak, 10% new and stainless steel tanks. Cool, slow fermentation, Full malolactic fermentation, aged sur lie for eight months.
Talbott 2007 Kali Hart Pinot Noir - 12/750ml  Net $180  Please inquire regarding promotional pricing
Vibrant and bright, Kali Hart Pinot Noir is a layered, fruit-driven wine that finds its character from an artful blend of elite Pommard and Dijon new clone fruit from Talbott’s River Road Vineyard in the Santa Lucia Highlands. The fruit for Kali Hart is hand-sorted, pressed, and put through extended maceration, before spending several months in seasoned French oak. Crafted in a style for earlier release than Talbott’s other Pinot Noirs, Kali Hart offers lush fruit and lively acidity, with signature floral aromatics and cherry flavors. Made in a balanced, yet concentrated style, Kali Hart Pinot Noir is crafted to be enjoyed in its youth.

Talbott 2007 Logan Chardonnay - 12/750ml  Net $180  Please inquire regarding promotional pricing
Logan Chardonnay is crafted as a stylistic alternative to Talbott Chardonnay. Logan Chardonnay exhibits the lush tropical flavors, excellent concentration, citrus acidity and wonderful balance that are hallmarks of Chardonnay from Monterey County. In the cellar, Logan Chardonnay is sur lie aged in French oak for nine months, before being bottle aged for approximately 10 months. The result is an intensely flavored Chardonnay that is complex, fruit-forward and very food-friendly. Logan Chardonnay is crafted to enjoy upon release.

Talbott 2006 Sleepy Hollow Vineyard Chardonnay - 12/750ml  Net $320  Please inquire regarding promotional pricing
The quintessential Talbott wine, now in its 24th vintage. At 36 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. Cooperage is all French oak, 30% new, with the balance being seasoned and neutral. Innoculated 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. Aromatics of honeysuckle, melon, ripe bananas, roasted almond, and vanilla, with just a hint of sweetness. 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.

Talbott 2006 Sleepy Hollow Vineyard Pinot Noir - 12/750ml  Net $320  Please inquire regarding promotional pricing
The 2006 Talbott Sleepy Hollow Vineyard Pinot Noir represents the newest addition to the Talbott wine portfolio, and is crafted as a stylistic companion to the highly acclaimed Talbott Sleepy Hollow Vineyard Chardonnay. A selection of the finest lots of fruit from special blocks of our Sleepy Hollow Vineyard, located in the Santa Lucia Highlands AVA. This vineyard is widely recognized as one of Monterey County’s grand cru properties, with a reputation for producing exceptional fruit year after year. The blend for our inaugural Talbott Sleepy Hollow Vineyard Pinot Noir is built around a core of old-vine Martini clone fruit from a prized block of Sleepy Hollow A and to add nuance, floral notes, and vibrant complexity, this coveted fruit is blended with grapes from our more youthful Elite Dijon Clone plantings.

Talbott 2005 ‘Cuvee Carlotta’ - 6/750ml Net $264  91 pts IWC  95 WE  91 WS
Named in honor of Robb Talbott’s grandmother, Cuvée Carlotta embodies the power and grace of Talbott’s Sleepy Hollow Vineyard. A reflection of the grand cru style Chardonnays that first inspired Robb in the 1960s, Cuvée Carlotta is crafted from a selection of the very finest barrels of Talbott Chardonnay, Sleepy Hollow Vineyard. To maintain its depth and purity, Cuvée Carlotta is bottled unfined and unfiltered with no cold stabilization. One of the defining wines in the Talbott portfolio. From its lovely lemon zest, pear and nutmeg aromas to its sumptuous ripe tropical flavors, the 2005 vintage of Cuvée Carlotta is highlighted by concentrated elements of pineapple, ripe peaches and hazelnut, this expressive wine offers a round, voluptuous mid-palate balanced by refreshing acidity.

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