



# Testarossa Vineyards

LOS GATOS • CALIFORNIA

## 2001 Castello Chardonnay

**88**  
points

A ripe, rich, full-blown style, with layers of fig, apricot and pear accented by a touch of citrus, oak and earth. Very complex and complete  
*Wine Spectator - July 2003*

2000

**Wine Spectator  
Top 100  
Wines of 2002**

**91**  
points

A richly flavored yet elegantly crafted wine that's sleek and polished, with ripe pear, fig, honeysuckle and honeydew melon flavors that turn smooth and creamy, picking up subtle nutmeg and hazelnut nuances on the finish.  
*Wine Spectator - March 2002*

**91**  
points

Explosive smoke, toast, vanilla and char notes. The fruit was allowed to hang for a long time, and developed intensely ripe flavors of tropical fruits.  
*Wine Enthusiast - December 2002*

**90**  
points

Testarossa scores again with this outgoing, rich, oaky, tropical-toned opus. We like also its mineral touch of terroir and its fleshy, oily mouthfeel. Citrus peel and ripe apple notes keep things alive and balanced.  
*Connoisseurs' Guide - May 2002*

1999



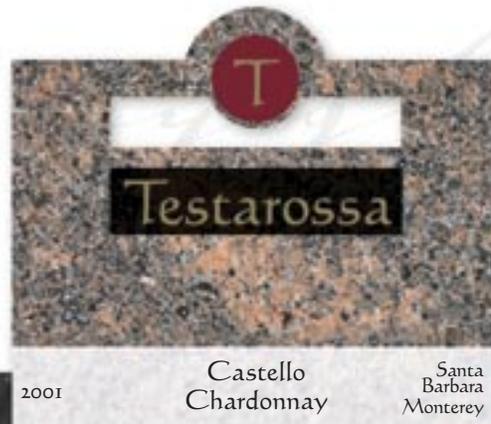
**94**  
points

Deep, fully packed Chardonnay that stands among the leaders of the vintage when it comes to sheer stuffing and strength of character.  
*Connoisseurs' Guide - April 2001*

**Very Highly  
Recommended**

**90**  
points

Forward, toasty, nutty, creamy, ripe tropical fruit aroma; full body; forward; rich supple, toasty, ripe pear and apple flavors with a plush mouth feel; well balanced; lingering aftertaste.  
*California Grapevine - September 2001*



**Passion in Every Glass!**

# 2001 Castello Chardonnay

## What is Testarossa's Castello Chardonnay?

The name Testarossa (Italian for "red-head") was Rob's nickname while a University student in Assisi, Italy almost 20 years ago. We named our flagship Chardonnay "Castello" (Italian for "Castle") after the medieval castle of Assisi that sits just above this hill town.

## Flavor Profiles: Castello Chardonnay

Castello Chardonnay is a blend of several vineyards which combines more forward "California style" fruit from Santa Barbara, with more "old world style" Chardonnay from Monterey to create a blend that combines rich forward, tropical fruit flavors, with an underlying backbone of minerals and firm acidity. It is a wine that is praised not only for its exceptional quality but also its great value.

## Testarossa's Style: Complexity, Balance, and Silky Texture

Testarossa's "house style" is to create wines of uncommon complexity for you to enjoy, while maintaining the beautiful balance of natural wine flavors, hints of toasty new oak, a back-bone of natural acidity, and silky smooth texture that make our wines feel as good as they taste.

## Testarossa's Special Chardonnay Winemaking Techniques

It all starts in the vineyard where our winemaker, Bill Brosseau, works with our growers to balance the vines so they produce rich, flavorful, and nutritionally healthy fruit, without over or under stressing the vines. In the cellar we use native yeast fermentations in 60 gallon French Oak barrels, 100% Malolactic fermentation, and special new innovations that yield uncommonly rich Chardonnays.

## Unique Characteristics of the 2001 Vintage

The 2001 vintage started off with a long cool spring, followed by ideal warmer conditions during the summer. The Fall harvest season was picture perfect with day after day of sunshine and nary a rain cloud in sight until well after harvest was complete. The long hang time and perfect harvest conditions make this a classic vintage that should have great aging potential for both our red and white wines.

|                           |  |
|---------------------------|--|
| Vineyards                 | Bien Nacido, Clos Pepe, Michaud, Rosella's, Sleepy Hollow            |
| Appellations              | Santa Maria Valley, Santa Rita Hills, Chalone, Santa Lucia Highlands |
| Average vine age          | 15 years   |
| Average yield             | 2.5 tons per acre  |
| Harvest                   | 2001   |
| Average sugar             | 24.1   |
| Average total acidity     | 6.7g/l   |
| Average pH                | 3.37   |
| Dates harvested           | 8/29-10/18/2001  |
| <b>Bottle:</b>            |  |
| Alcohol %                 | 14.1%  |
| Total acidity             | 6.2g/l   |
| pH                        | 3.48   |
| Bottling date             | 8/20/2002  |
| Time in oak               | 10 months  |
| Percent new oak           | 30%  |
| Production                | 2,765 cases  |
| Release date              | March 2003   |
| Suggested retail price    | \$26/bottle - \$14/375ml   |
| Opt. time for consumption | 2003-2007  |

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Tasting Room open daily - 11am to 5pm

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Wine Spectator  
July 2003

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[testarossa.com](http://testarossa.com)