



Testarossa Vineyards

LOS GATOS • CALIFORNIA

2002 Castello Chardonnay

90
points

Huge, massive and intensely concentrated in pineapple and papaya flavors. Drinks lusciously smooth and creamy, with a long, spicy finish.

Wine Enthusiast – June 2004

★★★★
90
points

Excellent: full bodied, moderately intense, with excellent flavor (apple, peach, pineapple, toast, vanilla, and tobacco) and fine balance. Very long, harmonious finish. **Great Value**

Restaurant Wine – January 2004

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.

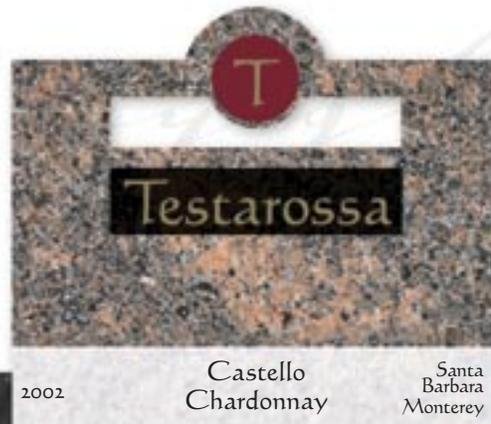
Connoisseurs' Guide - April 2001

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

Very Highly
Recommended



Passion in Every Glass!

2002 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 2002 Vintage

The 2002 vintage was a stark contrast to the 2001 season. 2002 began with slightly erratic weather in the spring, then transitioned into a steady warmth after the flowering period. Unlike 2001, the warm Indian summer continued on through October, leading to intense flavor development in the cooler sites of Monterey and Santa Barbara Counties. These combined effects led to small crops and intense, ripe flavor profiles in the finished wines.

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Tasting Room open daily - 11am to 5pm

Vineyards	Bien Nacido, Brosseau, Michaud, Rosella's, Sleepy Hollow
Appellations	Santa Maria Valley, Chalone, Santa Lucia Highlands
Average vine age	20 years
Average yield	2.8 tons per acre
Harvest	2002
Average sugar	24.5
Average total acidity	6.9g/l
Average pH	3.37
Dates harvested	9/7-11/1/2002
Bottle:	
Alcohol %	14.3%
Total acidity	6.3g/l
pH	3.51
Bottling date	8/21/2003
Time in oak	10 months
Percent new oak	30%
Production	2,250 cases
Release date	May 2004
Suggested retail price	\$26/bottle - \$14/375ml
Opt. time for consumption	2003-2007

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WINE ^{THE} ENTHUSIAST
June 2004

90
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