



# Testarossa Vineyards

LOS GATOS • CALIFORNIA

## 2002 Sleepy Hollow Vineyard Chardonnay



**92**  
points

Lovely effort, rich and fruity with flavors of pears and ripe apples nicely complemented by hints of cinnamon and caramel. Long, continuous finish.  
*Connoisseurs' Guide - June 2004*

**91**  
points

Spicy floral, citrus, and sandalwood lead to a ripe, vibrant white with firm acidity. Bright mouthfeel with lively flavors. Very elegant and refined.  
*Wine Spectator - June 2004*

**90**  
points

Attractive, forward, toasty, nutty, ripe tropical fruit aroma with hints of hazelnut and ripe pineapple. Plush mouth feel; lingering aftertaste. Very highly recommended.  
*Wine Spectator - August 2005*

2001

Editor's Choice

**93**  
points

Bright in acids; tannins frame a melange of flavors, including sweet lime, green apple, and ripe white peach. Tastes leesy with the texture of sweet cream.  
*Wine Enthusiast - August 2003*

**92**  
points

Remarkably complex and harmonious, with a rich mineral and earth flavor underlying the ripe, creamy fig and apricot.  
*Wine Spectator - 2003 Web Review*

2000

**92**  
points

Underlying flavors of citrus, flint, mineral and apple, softened by considerable oak. Lees also make a starring appearance. Very well-crafted.  
*Wine Enthusiast - December 2002*

1999

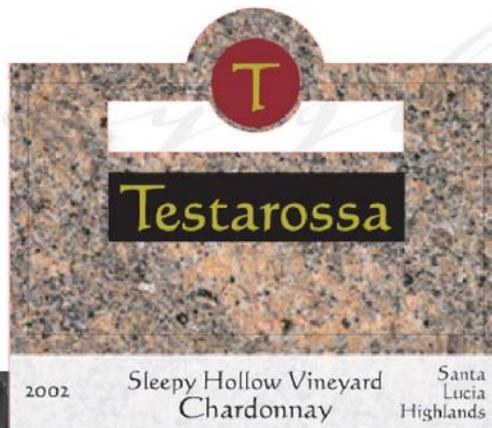
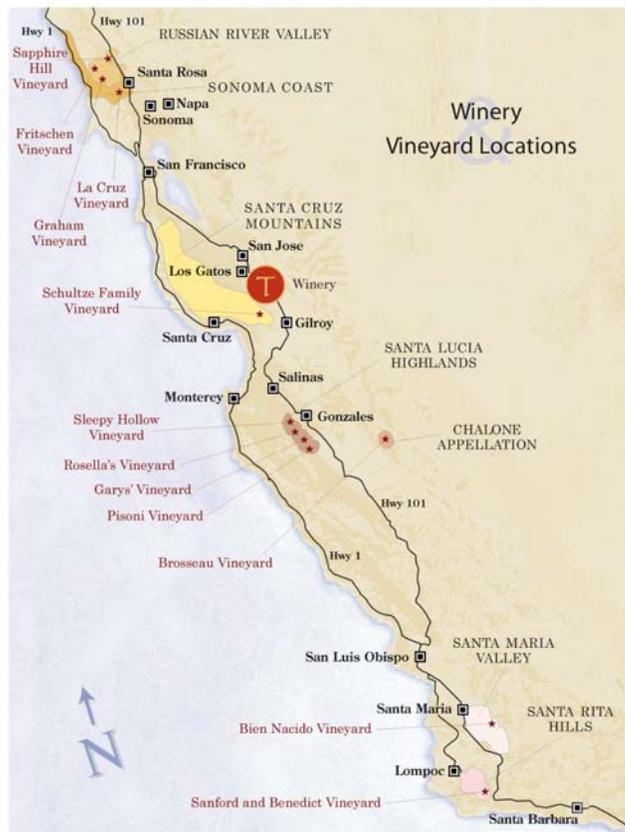
**90**  
points

Very bright aromas of tropical fruits and lees introduce this complex wine. Very dry, it has a rich, creamy texture and a long, distinguished finish.  
*Wine Enthusiast - December 2001*

1998

**91**  
points

Completely focused on fruit but not at all sweet. The ripe fruit remains firm, filled with rich flavors of white peach and touches of nuttiness.  
*Wine & Spirits - February 2001*



Passion in Every Glass!

## 2002 Sleepy Hollow Vineyard Chardonnay

### Why is the Sleepy Hollow Vineyard special?

The Sleepy Hollow Vineyard, planted in 1973 in what is now known as the Santa Lucia Highlands Appellation of Monterey County boasts some of the oldest Pinot Noir and Chardonnay vines in North America. The gentle east-facing slope of the vineyard is covered with Pacific Ocean fog every morning, leading to a very long growing season. Owned by Robert Talbott, these low yielding vines receive exceptional care.

### Flavor Profiles: Sleepy Hollow Vineyard Chardonnay

The deep roots of these old vines add layers of minerality and complexity from the sparse gravelly loam soils. The vineyard's unique terroir features rich, citrus focused fruit characteristics and spiciness that dominate this luscious Chardonnay.

### 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 backbone 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.

Vineyard	Sleepy Hollow Vineyard
Appellation	Santa Lucia Highlands, Monterey County
Owner	Robb & Cynthia Talbott
Year planted	1988
Acreage (for Testarossa)	3 acres
Yield	2 tons per acre
Soil composition	Gravelly loam
Elevation	500 feet (150m)
Exposure	East facing slopes
Climate	Summer daytime temperatures from 75 to 85 degrees; between 50 to 55 degrees at night.
First Testarossa vintage	1997
Harvest	2002
Sugar	24.2
Total acidity	7.3g/l
pH	3.41
Date harvested	10/11/2002
<b>Bottle:</b>	
Alcohol	14.3%
Total acidity	6.4g/l
pH	3.52
Bottling date	7/16/2003
Time in oak	9 months
Percent new oak	35%
Production	235 cases
Release date	June 2004
Suggested retail price	\$35/bottle
Opt. time for consumption	2004-2009

## 2002 Sleepy Hollow Vineyard Chardonnay



June 2004

**92**  
points

"Spicy floral, citrus, sandalwood and grapefruit peel lead to firm acidity and bright mouthfeel. Very elegant and refined."



Testarossa Vineyards

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

300-A College Avenue  
Los Gatos, CA 95030  
phone 408.354.6150  
fax 408.354.8250

wine@testarossa.com  
testarossa.com  
Tasting Room Open  
11am to 5pm Daily