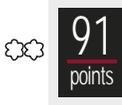




# Testarossa Vineyards

LOS GATOS • CALIFORNIA

## 2003 Castello Chardonnay

 **91** points  
 This keenly balanced bottling is long on sweet oak and shows a slight streak of butter to its lively flavors of green apples and lime, and it exhibits good stamina and length on the palate.  
*Connoisseurs' Guide - March 2005*

**2002**  **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*

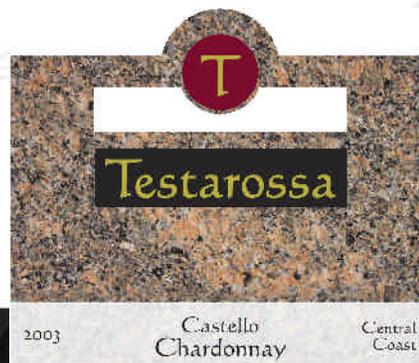
  **90** points  
 Excellent: full bodied, moderately intense, with excellent flavor (apple, peach, pineapple, toast, vanilla, and tobacco) and fine balance. Very long, harmonious finish.  
*Restaurant Wine - January 2004*

**2000**  **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*

  **91** points  
 A richly flavored yet elegantly crafted wine that's sleek and polished, with ripe pear, fig, honey-suckle and honeydew melon flavors that turn smooth and creamy, picking up subtle nutmeg and hazelnut nuances on the finish.  
*Wine Spectator - March 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 mouthfeel; well balanced; lingering aftertaste.  
*California Grapevine - September 2001*



**Passion in Every Glass!**

# 2003 Castello Chardonnay

Tasting notes from winemaker Bill Brosseau: Enveloped by bright citrus, honey, and tropical notes, this wonderful blend of several of our vineyards shows intensity with a laser-like focus. The pure fruit tones are complemented with crisp acidity and a light touch of oak spice on the finish. This is our most intense Castello blend to date.

## 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 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 2003 Vintage

2003 started off with uncharacteristically warm 80-degree weather in January, fooling some of our vineyards into coming out of dormancy two weeks to two months early. As the season progressed, the warm weather did not relent and most of the fruit ripened within a small time frame. The early bud break allowed the grapes to achieve record hang time resulting in wines that show great depth of flavor, color and richness.

Vineyards	Bien Nacido, Brosseau, Michaud, Rosella's, Sleepy Hollow
Appellations	Santa Maria Valley, Chalone, Santa Lucia Highlands
Years planted	1973 through 1996
Average yield	2.8 tons per acre
Harvest	2003
Average sugar	24.7
Average total acidity	6.9g/l
Average pH	3.42
Dates harvested	9/8-10/16/2003
<b>Bottle:</b>	
Alcohol	14.2%
Total acidity	6.5g/l
pH	3.53
Bottling date	8/6/2004
Time in oak	10 months
Percent new oak	30%
Production	2,234 cases
Release date	February 2005
Suggested retail price	\$26/bottle, \$14/375mL
Opt. time for consumption	2005-2009

**2003 Castello Chardonnay**



March 2005

91

points

"Keenly balanced, long on sweet oak. Shows a slight streak of butter in its lively flavors of green apples and lime. Good stamina and length on the palate."



**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