



Testarossa Vineyards

LOS GATOS • CALIFORNIA

2003 Diana's Reserve Chardonnay

90
points

Notes of tangerines, honeyed citrus, white peaches, and pineapple, good underlying acidity, a judicious touch of wood, and a long finish. Complex, complete Chardonnay.
Wine Advocate - August 2005

90
points

A bold, ripe, exotic style, with ripe tropical fruit flavors built around pineapple, citrus and apple-pear. Holds its focus on the long, elegant aftertaste.
Wine Spectator - August 2005

2002

93
points

This gigantic beauty is the product of the best lots from select vineyards. Super-intense with a smooth texture.
Wine Enthusiast - June 2004

93
points

Wide-open aromas and very full flavors – this big, wonderfully rich and mouthfilling wine is not in the least wanting for fruit.
Connoisseurs' Guide - September 2004

91
points

Attractive, forward, assertive, very ripe Chardonnay fruit aroma with notes of toasted hazelnut and creamy oak.
California Grapevine - August 2004

Very highly recommended

2001

95 points *Restaurant Wine - January 2004*
93 points *Wine Spectator - April 2004*
91 points *Connoisseurs' Guide - October 2003*

2000

91 points *California Grapevine - December 2002*
91 points *Connoisseurs' Guide - February 2003*

1999

93 points *Wine Enthusiast - December 2002*
91 points *Connoisseurs' Guide - June 2002*
91 points *Wine Spectator - July 2002*

1998

91 points *Wine Enthusiast - July 2001*
90 points *Connoisseurs' Guide - April 2001*

1997

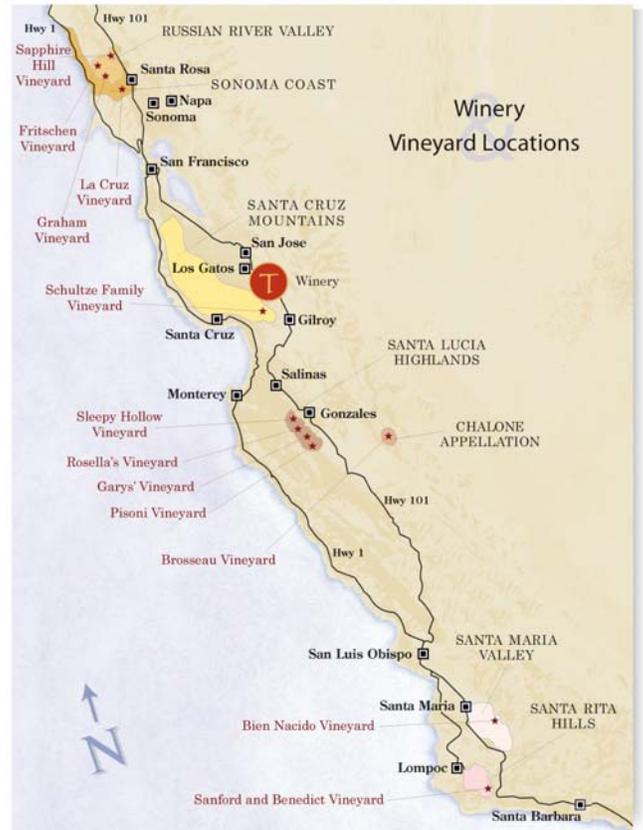
92 points *Wine Enthusiast - May 2000*
91 points *Wine Spectator - December 1999*
90 points *Wine Advocate - December 1999*

1996

93 points *Wine Spectator - November 1999*

1995

92 points *Wine Spectator - March 1998*
90 points *Wine Advocate - August 1998*



Passion in Every Glass!

2003 Diana's Reserve Chardonnay

Tasting notes from winemaker Bill Brosseau:

Deep straw color. Aromas of apricot, banana, citrus, and vanilla bean jump out of the glass. After some aeration, the aromas expand into a creme brulee scent while retaining the initial aromas. Upon tasting, the seamless integration of flavors is intensified, crafted around hints of oak spice leading to a lengthy finish. This dense, well-balanced wine should age gracefully for 6 to 8 years.

What is Testarossa's Diana's Reserve Chardonnay?

Diana's Reserve is named for winery cofounder Diana Jensen. Made from only our best six to eight barrels each year, this cuvee (blend) is our most prestigious, reserve-level Chardonnay, bringing together complementary rich fruit and mineral flavors from our multiple cool climate California vineyards. Diana's Reserve is also graced by a special black bottle, label, and capsule.

Flavor Profiles: Diana's Reserve Chardonnay

Silk, balance, spice, elegance, minerality and rich fruit are what Diana's Reserve is all about. This is our most full-bodied Chardonnay, layering tropical fruit flavors from Santa Barbara County with rich citrus, fig and apple characteristics from our Monterey Vineyards. The result is a silky texture and long, long finish.

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, Michaud, Rosella's, Sleepy Hollow
Appellations	Santa Maria Valley, Chalone, Santa Lucia Highlands
Years planted	1973 through 1996
Average yield	2.75 tons per acre
Harvest	2003
Average sugar	24.8
Average total acidity	6.7g/l
Average pH	3.43
Dates harvested	9/19-10/16/2003
Bottle:	
Alcohol	14.4%
Total acidity	6.4g/l
pH	3.55
Bottling date	11/18/2004
Time in oak	14 months
Percent new oak	45%
Production	204 cases
Release date	September 2005
Suggested retail price	\$50/bottle
Opt. time for consumption	2005-2013

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The
WINE
ADVOCATE

August 2005

90
points

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Tasting Room Open
11am to 5pm Daily