



# Testarossa Vineyards

LOS GATOS • CALIFORNIA

## 2003 Sleepy Hollow Vineyard Chardonnay

91  
points

Deep, ripe fruit and caramelly oak. Very comfortable across the palate and long at the end, this is a very fine Chardonnay for current drinking despite its ability to age well.

*Connoisseurs' Guide - May 2005*

2002



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*

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.

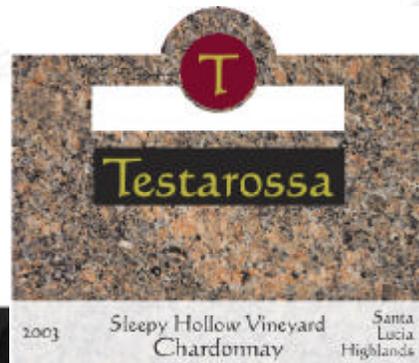
*Wine Enthusiast - December 2001*

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!

## 2003 Sleepy Hollow Vineyard Chardonnay

### Tasting notes from winemaker Bill Brosseau:

Pale yellow color. This wine starts with nice aromas of custard, spice, and citrus. The taste exudes a rich, creamy mouthfeel leading into a supple, lingering finish. The inherent minerality is subtle, but it completes this well-rounded wine.

### 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 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.

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	2003
Sugar	24.6
Total acidity	7.7g/l
pH	3.34
Date harvested	9/26-9/27/2003
<b>Bottle:</b>	
Alcohol	14.3%
Total acidity	6.9g/l
pH	3.43
Bottling date	8/6/2004
Time in oak	10 months
Percent new oak	35%
Production	465 cases
Release date	May 2005
Suggested retail price	\$36/bottle
Opt. time for consumption	2005-2010

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May 2005

**91**  
points

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