



Testarossa Vineyards

LOS GATOS • CALIFORNIA

2004 Bien Nacido Vineyard Chardonnay

92
points

Rich creamy oak, a touch of lees and very deep apple and citrus fruit in just the right proportions. The wine's fine balance is as impressive as its richness and obvious depth.
Connoisseurs' Guide - April 2006

90
points

Forward in tropical pineapple and lime pie flavors, and well-oaked, this Chard has a lush, creamy texture. Has the firmness of structure to develop over the next five years.
Wine Enthusiast - September 2006

2003



92
points

This bottling teams lots of bright, well-ripened, apple fruit with a wealth of very sweet oak and shows a scant touch of minerals underlying it all.
Connoisseurs' Guide - March 2005

91
points

Rich and spicy Chardonnay with creamy texture. The flavors veer toward pineapples and peaches, with the vanilla and buttered toast of fine oak.
Wine Enthusiast - July 2005

2002

92
points

Intriguing fruit backed by plenty of oak. Scents of maple and jasmine, with orange oil and sweet nectarine flavors.
Wine & Spirits - June 2004

2001

90
points

Baked peach and nectarine flavors give sweetness, held in a firm, acidic grip. Intriguing soil character, contrasting the rich feel with a sand and clay-like edge.
Wine & Spirits - August 2003

2000



95
points

A big and compelling wine in every way, brimming with fully ripened, somewhat honeyed fruit that never relents despite its lavish oak spice.
Connoisseurs' Guide - May 2002

#1 Chardonnay
Best of the Best 2002

1999

James Laube's
Hot New Wine

92
points

This wine is a beauty, rich and pure, with zingy citrus, grapefruit, pear and peach flavors and a long, multidimensional finish.
Wine Spectator - April 2001

1997

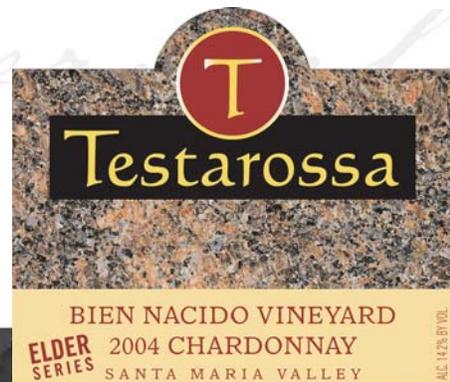
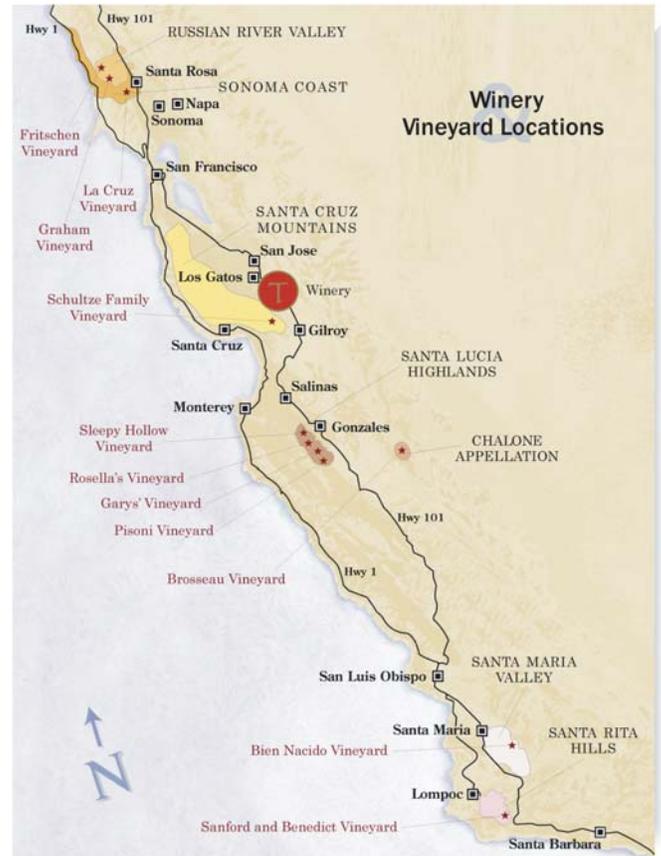
94 points *Wine Spectator - November 1999*

1996

93 points *Wine Spectator - November 1998*

1995

92 points *Wine Spectator - March 1998*



Passion in Every Glass!

2004 Bien Nacido Vineyard Chardonnay

Tasting notes from winemaker Bill Brosseau:

Scents of custard, kiwi and passionfruit jump out and pull you in for more. In tasting, mineral flavors definitely showcase the "Elder series" soil type which is unique to our site at Bien Nacido. This flavor is also wrapped with hints of custard leading to an austere, lingering finish. Optimum consumption within 4 to 6 years.

Why is the Bien Nacido Vineyard special?

The Bien Nacido Vineyard, planted in 1973, sits in one of the most ideal locations in Santa Barbara County's cool ocean facing Santa Maria Valley which gives the grapes exceptionally long hang time. Underlying the eastern edge of the vineyard is an old crumbly shaley-loam stratum of soil called **Elder Series**, which adds extra mineral flavors to the wines.

Flavor Profiles: Bien Nacido Vineyard Chardonnay

The Bien Nacido Vineyard Chardonnay is known for its core of rich tropical fruit characteristics complimented by exotic oriental spice flavors. Testarossa's selection of specific **Elder Series** soil rich blocks within Bien Nacido give our Chardonnays an extra layer of minerality resulting in amazing depth and complexity.

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 2004 Vintage

2004 started off with an unusually warm dry spring, resulting in enhanced fruitfulness in the vineyards. Moderately warm summer temperatures meant harvest would come a week or two early. September began with a big heat spike, low humidity, and little fog, and harvest ramped up to full capacity instantly. Color and tannin intensity of the wines are pleasantly balanced with a rich fruit-forward focus..

Vineyard	Bien Nacido Vineyard
Appellation	Santa Maria Valley, Santa Barbara County
Owner	Miller Family
Year planted	1973
Acreage (for Testarossa)	5 acres
Yield	3.5 tons per acre
Soil composition	Elder Series shaley loam
Elevation	400 feet
Exposure	South/Southwest
Climate	Marine influenced, cool summer temperatures. Daytime highs in the low 70s with pre-dawn lows in the 50s.
First Testarossa vintage	1995
Harvest	2004
Sugar	23.9
Total acidity	7.5g/l
pH	3.32
Date harvested	10/6/2004
Bottle:	
Alcohol	14.2%
Total acidity	7.0g/l
pH	3.41
Bottling date	7/15/2005
Time in oak	9 months
Percent new oak	35%
Production	173 cases
Release date	May 2006
Suggested retail price	\$39/bottle
Opt. time for consumption	2006-2009

2004 Bien Nacido Vineyard Chardonnay



April 2006

92
points

"Rich creamy oak, a touch of lees and very deep apple and citrus fruit are combined in just the right proportions. Impressive fine balance, richness and obvious depth."



Testarossa Vineyards

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