



# Testarossa Vineyards

LOS GATOS • CALIFORNIA

## 2004 Diana's Reserve Chardonnay

Pale straw color. This wine displays scents of peach, fig, hazelnut, and banana. Flavorful hints of honey, ripe apple, and pear lead into a lively, crisp mouthfeel. This wine finishes with balance and elegance. Should drink well for 6-8 years.

**Bill Brosseau, Winemaker**

2003

**90**  
points

Notes of tangerines, honeyed citrus, white peaches, and pineapple, good acidity, a 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. Holds its focus on the long, elegant aftertaste.  
**Wine Spectator - August 2005**

2002

93 points *Wine Enthusiast* - June 2004  
93 points *Connoisseurs' Guide* - September 2004  
91 points *California Grapevine* - August 2004

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

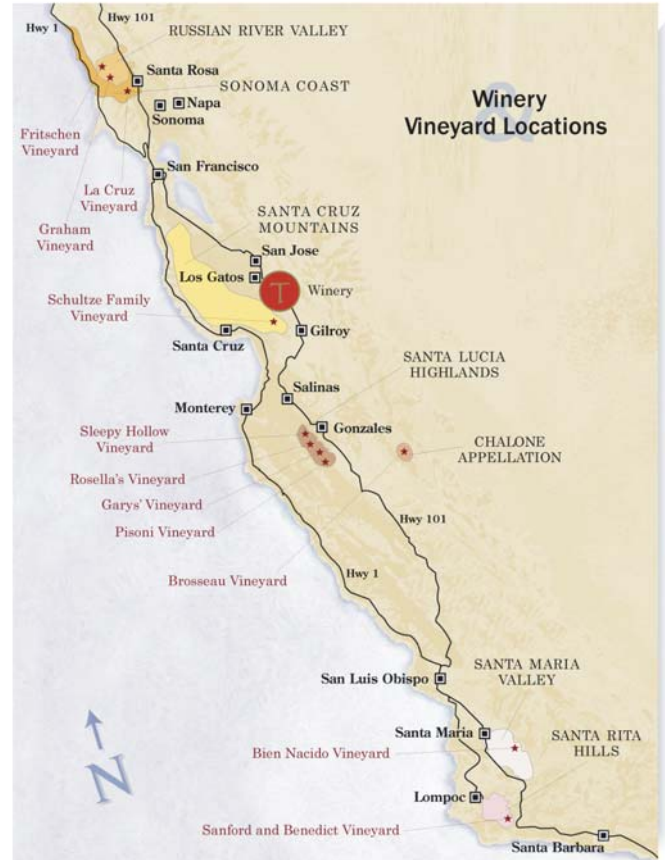
92 points *Wine Enthusiast* - May 2000  
91 points *Wine Spectator* - December 1999  
90 points *Wine Advocate* - December 1999

1996

93 points *Wine Spectator* - November 1999

1995

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



**Passion in Every Glass!**

# 2004 Diana's Reserve Chardonnay

## Tasting notes from winemaker Bill Brosseau:

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## 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 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.

Vineyards	Bien Nacido, Brosseau, Rosella's, Sanford & Benedict, Sleepy Hollow
Appellations	Santa Maria Valley, Chalone, Santa Lucia Highlands, Santa Rita Hills
Years planted	1971 through 1996
Average yield	2.6 tons per acre
Harvest	2004
Average sugar	24.8
Average total acidity	7.0g/l
Average pH	3.45
Dates harvested	8/21-10/7/2004
<b>Bottle:</b>	
Alcohol	14.6%
Total acidity	6.6g/l
pH	3.53
Bottling date	11/16/2005
Time in oak	13 months
Percent new oak	56%
Production	223 cases
Release date	September 2006
Suggested retail price	\$50/bottle
Opt. time for consumption	2006-2014

## 2004 Winery of the Year



"In only a decade, this small Los Gatos winery has established a solid reputation for the consistent quality of its wines, which are among the best now being produced in the USA."

*Ronn Wiegand, MW & MS, Editor*



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