



Testarossa Vineyards

LOS GATOS • CALIFORNIA

2004 Rosella's Vineyard Chardonnay

93
points

A decadent Chardonnay, with rich pineapple custard flavors. Oak adds vanilla, meringue and woodspice notes. Rich, fat, flashy and flamboyant, a distinctly New World Chardonnay.
Wine Enthusiast - March 2006

92
points

Very deep, wonderfully well-ripened fruit with absolutely lavish oak surrounding it. Very full-bodied and plush on the palate. Fine complement of brightening acidity.
Connoisseurs' Guide - March 2006

2003

Best Buy

96
points

Handsomely fruited and filled out by very rich oak, this expressive wine runs from ripe apples to lemons to caramel and creme brulee.
Connoisseurs' Guide - March 2005

90
points

Big and rich, filled with ripe peach and apricot flavors. It holds to a smooth balance with generous texture.
Wine & Spirits - April 2005

90
points

Well-oaked and brimming with spice and tropical fruit. Plays to the popular taste for rich, creamy Chards that flood the mouth and last through a long finish.
Wine Enthusiast - July 2005

2002

92
points

Deliciously complex, with a rich, fleshy, complex core of peach-, pear- and apricot-scented fruit and hints of fresh earth and new oak.
Wine Spectator - April 2004

90
points

Very highly recommended

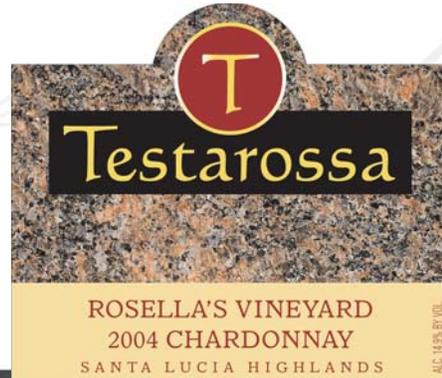
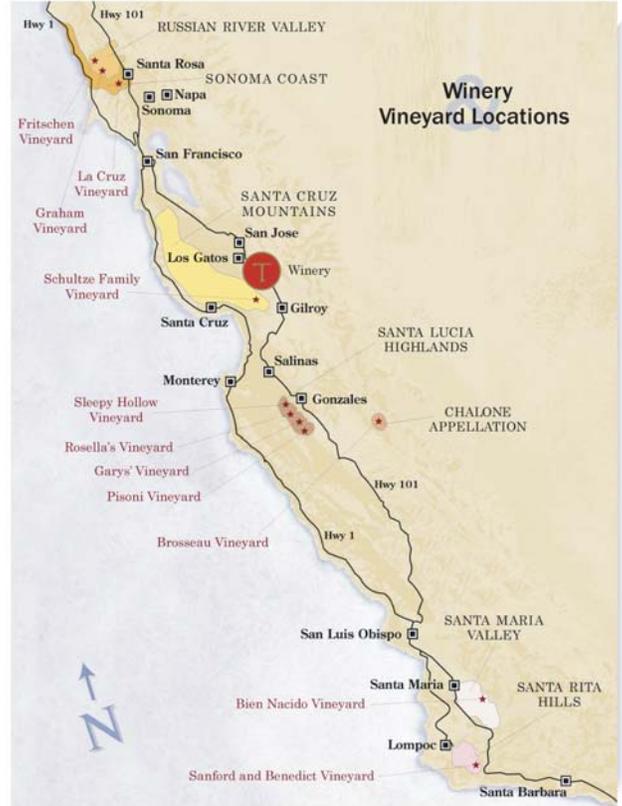
Intense, spicy, herbal, ripe tropical fruit aroma with notes of mango and apricot; full body; lingering aftertaste. Shows distinctive character.
California Grapevine - April 2004

2001

92 points *Wine Spectator - Web Review 2003*
91 points *Connoisseurs' Guide - March 2004*
91 points *Wine Enthusiast - August 2003*

2000

92 points *Wine Spectator - July 2002*



Passion in Every Glass!

2004 Rosella's Vineyard Chardonnay

Tasting notes from winemaker Bill Brosseau:

Deep straw color. Initial hints of citrus and honey character. Upon taste, the wine becomes very expansive, extending these flavors – especially the grapefruit and citrus. The finish is big, rich, and lengthy. Will age well for 5 to 7 years.

Why is the Rosella's Vineyard special?

Gary Francioni planted his family vineyard, named after his lovely wife Rosella, on River Road in the heart of the Santa Lucia Highlands. Intense wines result from the labor intensive farming, Arroyo Seco sandy loam soil, and a marine climate highlighted by strong coastal winds blowing off Monterey Bay which make for foggy mornings, breezy afternoons and a long, drawn out growing season.

Flavor Profiles: Rosella's Vineyard Chardonnay

The Rosella's Vineyard is known for its intensity of rich ripe fruit with layers of spice and minerality from the gravelly-loam soils of the Santa Lucia Highlands. This Chardonnay has complex flavors of apple, pear, lemon, and apricot flavors with hints of fresh earth all wrapped up in a blanket of spicy French oak. The finish is silky smooth with just a whisper of hazelnut and nutmeg essence.

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	Rosella's Vineyard
Appellation	Santa Lucia Highlands, Monterey County
Owner	Gary & Rosella Francioni
Year planted	1996
Acreage (for Testarossa)	3 acres
Yield	3.3 tons per acre
Soil composition	Sandy, gravelly loam
Elevation	300-400 feet
Exposure	East-facing slopes
Climate	Marine influenced, cool, foggy mornings and evenings; breezy afternoons. Highs from low 70s to upper 80s, lows in the 50s.
First Testarossa vintage	1999
Harvest	2004
Sugar	24.9
Total acidity	6.5 g/l
pH	3.40
Date harvested	9/11/2004
Bottle:	
Alcohol	14.9%
Total acidity	5.8 g/l
pH	3.51
Bottling date	8/4/2005
Time in oak	10 months
Percent new oak	35%
Production	174 cases
Release date	February 2006
Suggested retail price	\$39/bottle
Opt. time for consumption	2006-2013

2004 Rosella's Vineyard Chardonnay

WINE
ENTHUSIAST

March 2006

93
points

"A decadent Chardonnay, with rich pineapple custard flavors. Oak adds vanilla, meringue and woodspice notes."



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