



Testarossa Vineyards

LOS GATOS • CALIFORNIA

2004 Sanford & Benedict Vineyard Chardonnay

91
points

What's so likeable about this wine is its Chablis-like mineral intensity, although it's also well-oaked. Under the wet stone and flint is a polished layer of white peach.
Wine Enthusiast - March 2006

"The true excitement of Santa Ynez lies westward towards Lompoc and the ocean, where the Sanford and Benedict vineyard occupies a sheltered north-facing niche that perfectly suits Pinot Noir and Chardonnay."

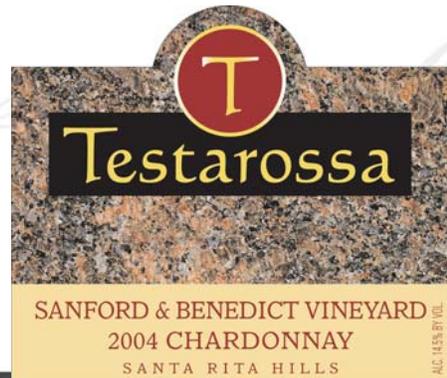
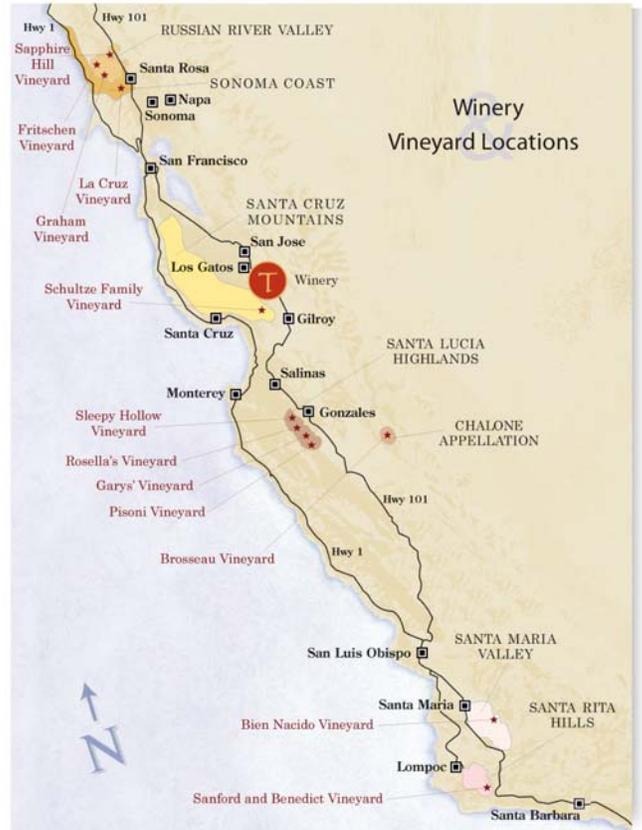
Hugh Johnson, World Atlas of Wine: Fourth Edition, 1994



"The roots of Santa Rita's success go back to the mid-1970s, when Sanford & Benedict Vineyard provided a glimpse of what the future might hold for Pinot Noir grown in the far reaches of Santa Ynez Valley closest to the Pacific Ocean. The 1975 and 1976 vintages of Sanford & Benedict are legendary in the annals of Santa Barbara's wine history. And while S&B has proved to be both a workhorse and a racehorse for a host of local vintners -- at times producing brilliant wines -- it has taken the ensuing 25 years for the rest of the appellation to develop more fully."

James Laube, Wine Spectator

"Santa Barbara's New Frontier -- Santa Rita Hills cool-climate Pinot Noirs add an enticing new twist"
September 15, 2003



Passion in Every Glass!

2004 Sanford & Benedict Vineyard Chardonnay

Tasting notes from winemaker Bill Brosseau:

Bright straw color. Aromas of fig, peach, tropical fruit, and minerality. Initial taste is crisp and youthful, leading into a smooth marriage of fruit and nutty flavors. This is our first vintage with this vineyard, and it looks to be a blockbuster. Should age well for 6 to 8 years.

Why is the Sanford & Benedict Vineyard special?

The 130-acre Sanford & Benedict Vineyard was planted in 1971, in what is now called the Santa Rita Hills, one of the most exciting Pinot Noir and Chardonnay growing areas in the country. It is currently owned by Robert Atkin and has, for over three decades, been considered one of the crown jewels of Santa Barbara County. The shaley-clay loam soil adds character to all the wines from this vineyard.

Flavor Profiles: Sanford & Benedict Vineyard Chardonnay

This is a full-bodied Chardonnay with rich pear, pineapple, melon and fig characteristics. In some vintages, hints of apricot and nectarine also add to delicious layers of rich fruit and racy acidity that fan out on the finish. These older vines make a concentrated Chardonnay complemented by spicy hazelnut, earthy flavors and racy acidity that come from the shaley-loam soils.

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.

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Tasting Room Open
11am to 5pm Daily

Vineyard	Sanford & Benedict Vineyard
Appellation	Santa Rita Hills, Santa Barbara County
Owner	Robert Atkin
Year planted	1971
Acreage (for Testarossa)	5 acres
Yield	1.5 tons per acre
Soil composition	Botella clay-loam, Ballard sandy-loam, Santa Lucia shaley clay-loam
Elevation	200-400 feet
Exposure	Multiple exposures
Climate	Extreme maritime influence due to a unique transverse maritime throat. Average summer temperatures 70-75, and often cooler.
First Testarossa vintage	2004
Harvest	2004
Sugar	24.2
Total acidity	6.8 g/l
pH	3.36
Date harvested	9/24/2004
Bottle:	
Alcohol	14.5%
Total acidity	6.3 g/l
pH	3.47
Bottling date	8/4/2005
Time in oak	10 months
Percent new oak	35%
Production	352 cases
Release date	February 2006
Suggested retail price	\$39/bottle
Opt. time for consumption	2006-2014

2003 Sanford & Benedict Vineyard Chardonnay

WINE
ENTHUSIAST

March 2006

91
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