



Testarossa Vineyards

LOS GATOS • CALIFORNIA

2004 Sleepy Hollow Vineyard Chardonnay

93
points

A very stylish big-bodied Chardonnay that finds exceptional fruit to go with its ample oak and ripeness. This very deep offering is generous in all of its parts. Nicely balanced.
Connoisseurs' Guide - April 2006

91
points

The wine is bone dry and very high in acidity, with a stony minerality to the peach and pineapple flavors.
Wine Enthusiast - September 2006

2003

91
points

Deep, ripe fruit and caramelly oak. Comfortable across the palate and long at the end, this is a 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

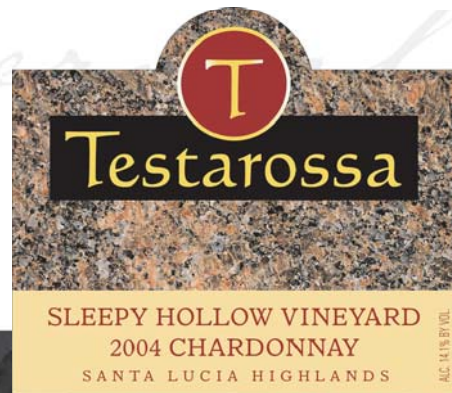
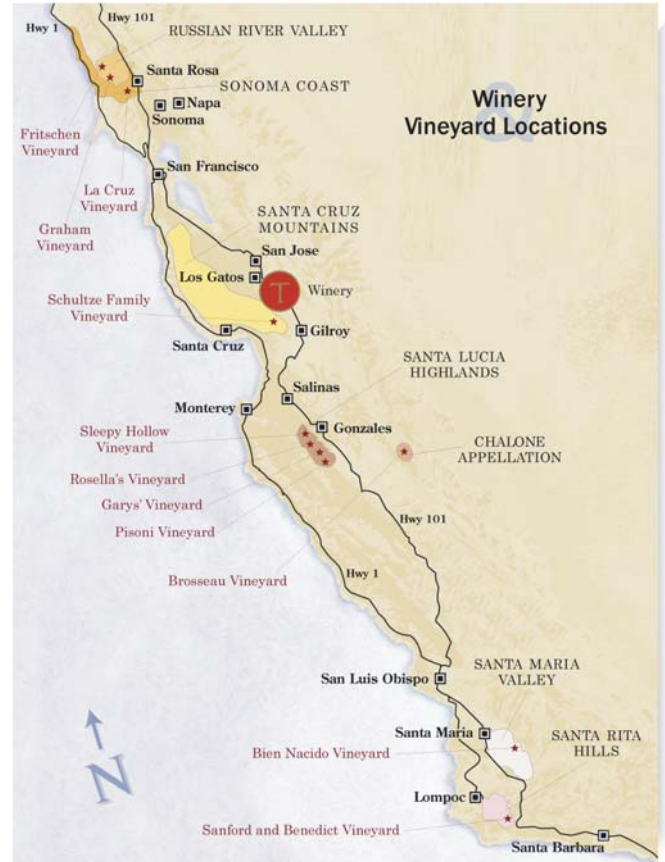
92 points *Wine Enthusiast - December 2002*

1999

90 points *Wine Enthusiast - December 2001*

1998

91 points *Wine & Spirits - February 2001*



Passion in Every Glass!

2004 Sleepy Hollow Vineyard Chardonnay

Tasting notes from winemaker Bill Brosseau:

Initial aromas of spice, nutmeg, lemon and grapefruit. Upon swirling, these transition to scents of fig, banana and honey. The taste is very crisp, but hints of vanilla, lemon and grapefruit sail into the lingering finish. Optimum consumption within 4 to 6 years.

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 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	Sleepy Hollow Vineyard
Appellation	Santa Lucia Highlands, Monterey County
Owner	Robb & Cynthia Talbott
Year planted	1988
Acreage (for Testarossa)	3 acres
Yield	1.8 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	2004
Sugar	24.0
Total acidity	7.7g/l
pH	3.27
Date harvested	9/30/2004
Bottle:	
Alcohol	14.1%
Total acidity	7.1g/l
pH	3.35
Bottling date	7/15/2005
Time in oak	9 months
Percent new oak	33%
Production	349 cases
Release date	May 2006
Suggested retail price	\$39/bottle
Opt. time for consumption	2006-2010

2004 Sleepy Hollow Vineyard Chardonnay



April 2006

93
points

"Rich, layered and full of ripe apples, toast and butter. A very stylish big-bodied Chardonnay. This very deep offering is generous in all of its parts."



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