



Testarossa Vineyards

LOS GATOS • CALIFORNIA

2005 Bien Nacido Vineyard Chardonnay

95
points

The biggest and broadest of Testarossa's many Chardonnays, this fleshy and moderately full-bodied wine is brimming with well-ripened apples and is framed with lots of sweet oak. It is fit with complexing touches of lees, lemons and stony spice, and its keenly placed acids provide lots of life. It will be even better with a few years of age and, yet its extraordinary richness and its deep and immediate fruit all but compel near-term enjoyment.
Connoisseurs' Guide - February 2007



2004

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 *Connoisseurs' Guide - May 2002*

1999

92 points *Wine Spectator - April 2001*

1997

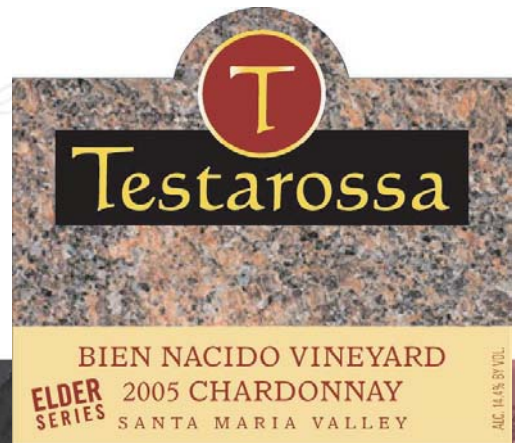
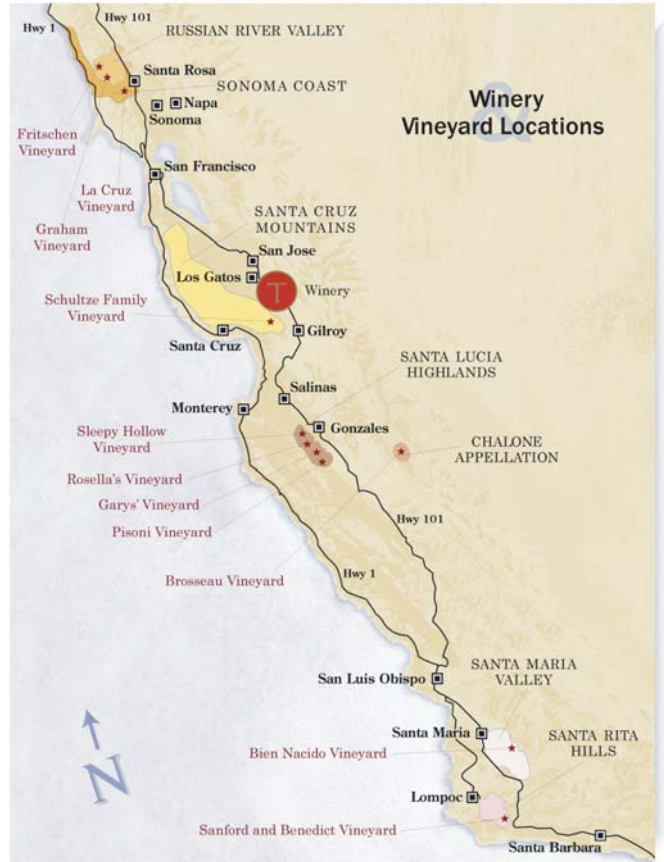
94 points *Wine Spectator - November 1999*

1996

93 points *Wine Spectator - November 1998*

1995

92 points *Wine Spectator - March 1998*



Passion in Every Glass!

2005 Bien Nacido Vineyard Chardonnay

Tasting notes from winemaker Bill Brosseau:

Pale straw color. Intense aromas of mango, banana, fig, custard, and nutmeg. Flavors of banana and custard flow through the palate into a crisp, yet smooth mouthfeel. The finish starts softly, but builds in intensity, with a lingering taste of crème brulee. Drink now through 2011.

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.

Vineyard	Bien Nacido Vineyard
Appellation	Santa Maria Valley, Santa Barbara County
Owner	Miller Family
Year planted	1973
Acreage (for Testarossa)	5 acres
Yield	3.3 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	2005
Sugar	24.0
Total acidity	6.8g/l
pH	3.21
Date harvested	10/15/2005
Bottle:	
Alcohol	14.4%
Total acidity	6.4g/l
pH	3.29
Bottling date	7/17/2006
Time in oak	9 months
Percent new oak	70%
Production	228 cases
Suggested retail price	\$39/bottle
Opt. time for consumption	2007-2011

Unique Characteristics of the 2005 Vintage

The long, cool, and wet spring of 2005 led to a slow start of the grape-growing season. Spring and summer temperatures across the state were average to below normal. Given the warm temperatures in 2004, grape fruitfulness for 2005 was above normal, leading to higher potential yields. The grapes ripened slowly during the mild summer and fall (up to four weeks later than in 2004), resulting in wines with concentrated flavors and crisp acidity.

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Tasting Room Open
11am to 5pm Daily