



Testarossa Vineyards

LOS GATOS • CALIFORNIA

2005 Brosseau Vineyard Chardonnay

Light straw color. Initial aromas of apricot, pear, spice, and honey jump readily out of the glass. Upon further swirling, hints of vanilla bean and crème brulee complement the other aromas. The aromas of apricot and crème brulee carry on through to the taste and supplemented by hints of lemon zest. The structure is austere, yet very rich. This wine finishes with an elegant and flinty finish. Drink now through 2011.

Bill Brosseau, Winemaker

2004

92
points

Superripe, superoaky, and while these are potential pitfalls, Testarossa handles them with aplomb. The flavors really impress, offering a detonation of creamy, smoky oak and imposing rich pineapple custard and creme brulee. It's all blanced by zesty acidity. Drink this flashy Chardonnay now.

Wine Enthusiast - September 2006

2002

92
points

Enough spicy apple to fill a pie. This is a richly flavored wine with a distinctive core of apple, cooked piecrust and touches of hazelnut and floral aromas. Long and concentrated, it's beautifully balanced, with a persistent fruity aftertaste.

Wine Spectator - June 2004

91
points

This limited bottling is concentrated with hints of honey and toast overlying sweet fruit scents and flavors. Viscous and fairly round in mouthfeel with glimmers of butterscotch and caramel to its deep character, this solid, very rich wine demands service with savory fish and chicken dishes.

Connoisseurs' Guide - June 2004

90
points

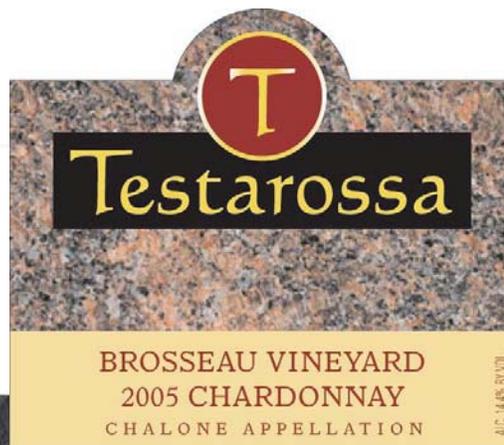
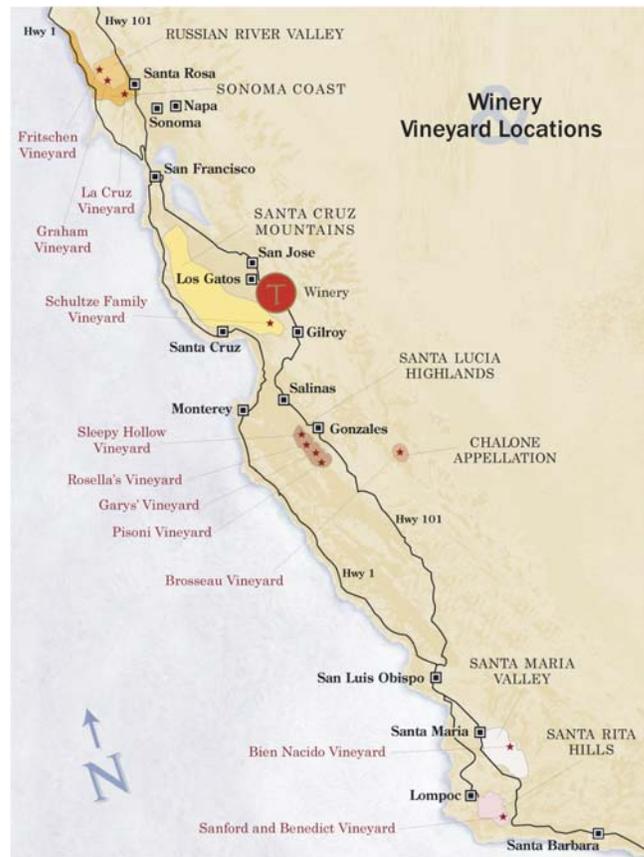
Possesses mineral, pear, and earth characteristics along with white peach notes. Full-bodied, richly textured, and impressively endowed, this Burgundian-like beauty is ideal for drinking now. Its personality is similar to that of a premier cru from Meursault.

Wine Advocate - August 2004

90
points

Medium-light to medium golden yellow; intense, buttery, distinct Chardonnay fruit aroma with notes of cinnamon and toasted hazelnut; full body, plush, spicy, ripe fruit flavors with overtones of vanilla and a slightly viscous, rounded mouth feel; lingering aftertaste. Very highly recommended.

California Grapevine - August 2004



Passion in Every Glass!

2005 Brosseau Vineyard Chardonnay

Tasting notes from winemaker Bill Brosseau:

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Why is the Brosseau Vineyard special?

Heavy limestone and decomposed granite soils give the grapes from the Brosseau Vineyard a distinctive old world style, yet still produces rich, forward new world fruit flavors. Jon and Jan Brosseau planted their naturally low yielding vineyard in the shadow of Monterey County's Pinnacles National Monument in 1980. These quarter century old vines, farmed by Testarossa winemaker, Bill Brosseau, produce grapes of uncommon intensity and concentration.

Flavor Profiles: Brosseau Vineyard Chardonnay

The baked apple fruit flavor is wrapped with layers of hazelnut, honey, and vanilla. The deep floral aromas of this wine beautifully complement a whisper of citrus. Limestone rich soils give this wine depth and exceptional ageability.

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	Brosseau Vineyard
Appellation	Chalone, Monterey County
Owner	Jon & Jan Brosseau
Year planted	1980
Acreage (for Testarossa)	6 acres
Yield	2.3 tons per acre
Soil composition	Heavy limestone soils with decomposed granite
Elevation	1,600-1,700 feet
Exposure	South, east & west facing slopes
Climate	Marine influenced afternoon breezes. Summer highs from 75° to 90° with pre-dawn lows in the 40s.
First Testarossa vintage	2002
Harvest	2005
Sugar	24.8
Total acidity	6.3g/l
pH	3.31
Date harvested	9/8/2005
Bottle:	
Alcohol	14.4%
Total acidity	5.9g/l
pH	3.36
Bottling date	7/19/2006
Time in oak	10 months
Percent new oak	30%
Production	311 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