



# Testarossa Vineyards

LOS GATOS • CALIFORNIA

## 2005 Castello Chardonnay

**91**  
points

A full measure of nicely focused apple fruit sits beneath layers of caramel, creme brulee and butter in the deep and engaging aromas of this very generous wine, and its well-extracted flavors follow suit with a rich and expansive mix of fine oak and fully ripe finish, it has all the right pieces in place to age famously.

**GOOD VALUE**

*Connoisseurs' Guide - February 2007*

2004

**90**  
points

There is a good deal of depth to this very rich and fully packed wine. Long on succulent fruit and sporting lots of very rich oak.

*Connoisseurs' Guide - March 2006*

2003



**91**  
points

This keenly balanced bottling is long on sweet oak and shows a slight streak of butter to its lively flavors of green apples and lime, and it exhibits good stamina and length on the palate.

*Connoisseurs' Guide - March 2005*

2002

**90**  
points

Huge, massive and intensely concentrated in pineapple and papaya flavors. Drinks lusciously smooth and creamy, with a long, spicy finish.

*Wine Enthusiast - June 2004*

★★★★  
Great Value

**90**  
points

Excellent: full bodied, moderately intense, with excellent flavor and fine balance. Very long, harmonious finish.

*Restaurant Wine - January 2004*

2000

**91**  
points

Explosive smoke, toast, vanilla and char notes. The fruit was allowed to hang for a long time, and developed intensely ripe flavors of tropical fruits.

*Wine Enthusiast - December 2002*

Wine Spectator  
Top 100  
Wines of 2002

**91**  
points

A richly flavored yet elegantly crafted wine that's sleek and polished, with ripe pear, fig, honey-suckle and honeydew melon flavors that turn smooth and creamy on the finish.

*Wine Spectator - March 2002*

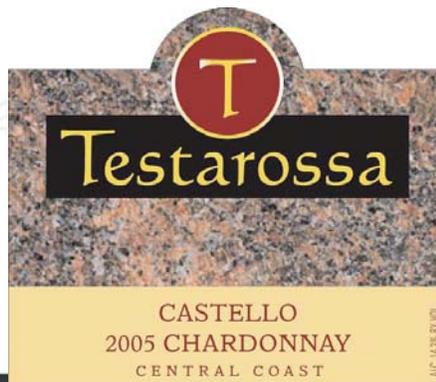
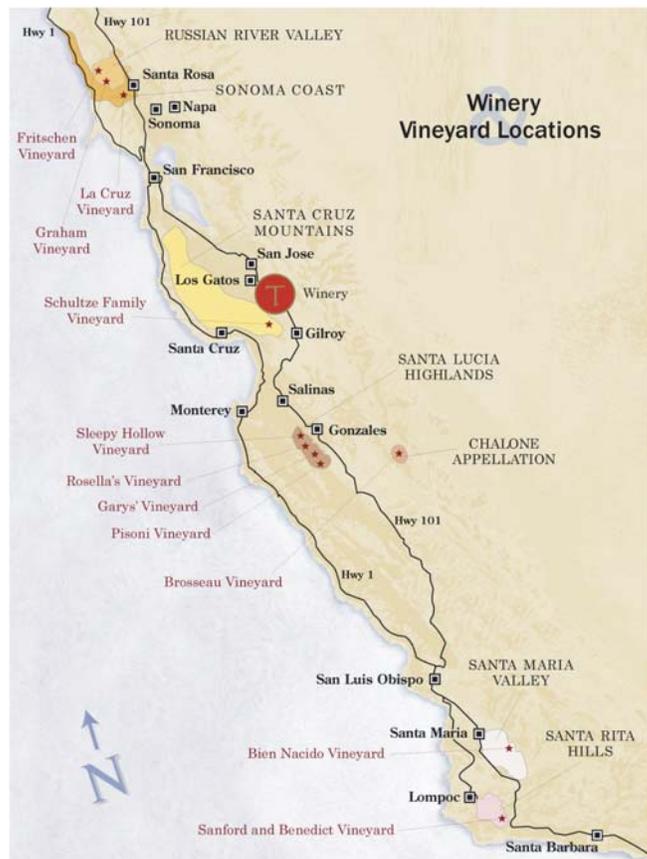
1999



**94**  
points

Deep, fully packed Chardonnay that stands among the leaders of the vintage when it comes to sheer stuffing and strength of character.

*Connoisseurs' Guide - April 2001*



Passion in Every Glass!

# 2005 Castello Chardonnay

## Tasting notes from winemaker Bill Brosseau:

Deep straw color. Aromas of fig, citrus, and honey start out and quickly transition into scents of crème brulee, banana, and peach. Flavors of peach and crème brulee continue through the palate into a silky, yet crisp mouthfeel. This wine is wrapped gently by French oak, and the mid-palate richness continues through into a long, complex finish. Enjoy for the next 6 years.

## What is Testarossa's Castello Chardonnay?

The name Testarossa (Italian for "red-head") was Rob's nickname while a University student in Assisi, Italy almost 20 years ago. We named our flagship Chardonnay "Castello" (Italian for "Castle") after the medieval castle of Assisi that sits just above this hill town.

## Flavor Profiles: Castello Chardonnay

Castello Chardonnay is a blend of several vineyards which combines more forward "California style" fruit from Santa Barbara, with more "old world style" Chardonnay from Monterey to create a blend that combines rich forward, tropical fruit flavors with an underlying backbone of minerals and firm acidity. It is a wine that is praised not only for its exceptional quality but also its great value.

## 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.

Vineyards	Bien Nacido, Brosseau, La Cruz, Rosella's, Sapphire Hill, Sleepy Hollow
Appellations	Santa Maria Valley, Chalone, Russian River Valley, Santa Lucia Highlands, Sonoma Coast
Years planted	1973 through 1990
Average yield	2.75 tons per acre
Average sugar	24.4
Average total acidity	7.3g/l
Average pH	3.42
Dates harvested	9/8 - 10/28/2005
<b>Bottle:</b>	
Alcohol	14.3%
Total acidity	6.6g/l
pH	3.50
Bottling date	7/17/2006
Time in oak	9 months
Percent new oak	35%
Production	2,468 cases
Release date	August 2006
Suggested retail price	\$28/bottle, \$15/375mL
Opt. time for consumption	2006-2012

## 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.

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