



# Testarossa Vineyards

LOS GATOS • CALIFORNIA

## 2005 Diana's Reserve Chardonnay

**92**  
points

A statewide blend of the winemaker's favorite barrels from their multiple vineyard sites, the Diana's Reserve is easily Testarossa's best '05 Chardonnay. Blending seems to have ironed out the difficult spots, and made for a complete wine. Rich in fruit and oak, it shows all the hallmarks of great coastal Chard.

*Wine Enthusiast - June 2007*

**92**  
points

Firm and focused, with lots of intense, complex flavors built around green apple, nectarine and light toasty oak. Folds together nicely on the finish, where the flavors are both layered and delicate. Drink now through 2011.

*Wine Spectator - July 2007*

2004 94 points *Wine Enthusiast - December 2006*  
90 points *Wine Advocate - August 2006*  
90 points *Connoisseurs' Guide - September 2006*

2003 90 points *Wine Spectator - August 2005*  
90 points *Wine Advocate - August 2005*

2002 93 points *Wine Enthusiast - June 2004*  
93 points *Connoisseurs' Guide - September 2004*  
91 points *California Grapevine - August 2004*

2001 95 points *Restaurant Wine - January 2004*  
93 points *Wine Spectator - April 2004*  
91 points *Connoisseurs' Guide - October 2003*

2000 91 points *California Grapevine - December 2002*  
91 points *Connoisseurs' Guide - February 2003*

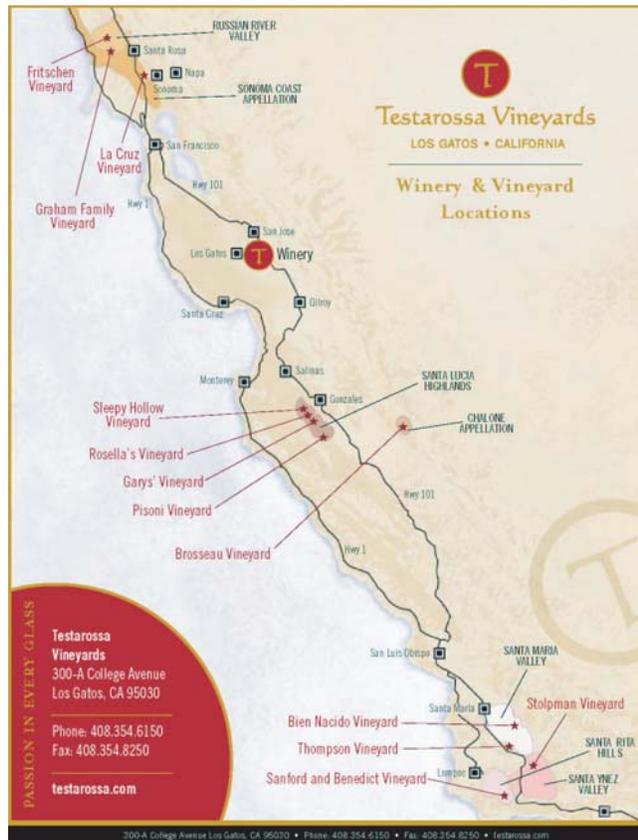
1999 93 points *Wine Enthusiast - December 2002*  
91 points *Connoisseurs' Guide - June 2002*  
91 points *Wine Spectator - July 2002*

1998 91 points *Wine Enthusiast - July 2001*  
90 points *Connoisseurs' Guide - April 2001*

1997 92 points *Wine Enthusiast - May 2000*  
91 points *Wine Spectator - December 1999*  
90 points *Wine Advocate - December 1999*

1996 93 points *Wine Spectator - November 1999*

1995 92 points *Wine Spectator - March 1998*  
90 points *Wine Advocate - August 1998*



Passion in Every Glass!

# 2005 Diana's Reserve Chardonnay

## Tasting notes from winemaker Bill Brosseau:

Straw color. Aromas of lemon meringue, honey, anise and banana-orange. The palate starts out smooth and silky while developing structure and complexity throughout the long, supple finish. The fruit and spice carry in unison from beginning to end. This wine should drink well through 2012.

## What is Testarossa's Diana's Reserve Chardonnay?

Diana's Reserve is named for winery cofounder Diana Jensen. Made from only our best six to eight barrels each year, this cuvee (blend) is our most prestigious, reserve-level Chardonnay, bringing together complementary rich fruit and mineral flavors from our multiple cool climate California vineyards. Diana's Reserve is also graced by a special black bottle, label, and capsule.

## Flavor Profiles: Diana's Reserve Chardonnay

Silk, balance, spice, elegance, minerality and rich fruit are what Diana's Reserve is all about. This is our most full-bodied Chardonnay, layering tropical fruit flavors from Santa Barbara County with rich citrus, fig and apple characteristics from our Monterey Vineyards. The result is a silky texture and long, long finish.

## 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, Rosella's, Sanford & Benedict, Sleepy Hollow
Appellations	Santa Maria Valley, Chalone, Santa Lucia Highlands, Santa Rita Hills
Years planted	1971 through 1996
Average yield	2.9 tons per acre
Harvest	2005
Average sugar	24.3
Average total acidity	7.4g/l
Average pH	3.25
Dates harvested	9/8-10/27/2005
<b>Bottle:</b>	
Alcohol	14.3%
Total acidity	6.8g/l
pH	3.32
Bottling date	11/14/2006
Time in oak	13 months
Percent new oak	28%
Production	297 cases
Suggested retail price	\$55/bottle
Opt. time for consumption	2007-2012

## 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