



# Testarossa Vineyards

LOS GATOS • CALIFORNIA

## 2005 La Cruz Vineyard Chardonnay

**93**  
points

The coolness of the site and the vintage has yielded a young, tart wine that fans of big, fat Chards might find lean and austere. But it's a grand wine for Burgundy lovers. Acidity is high, and there's a stony minerality undergirding the citrus, wildflower and smoky oak flavors. This is one of those rare Chards that needs some time to come around. Best 2008-2011.

**Wine Enthusiast - September 2007**

**90**  
points

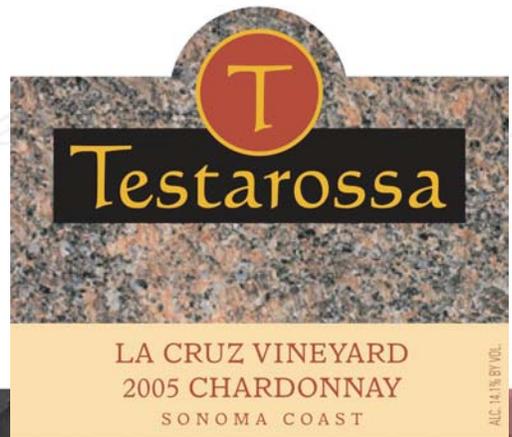
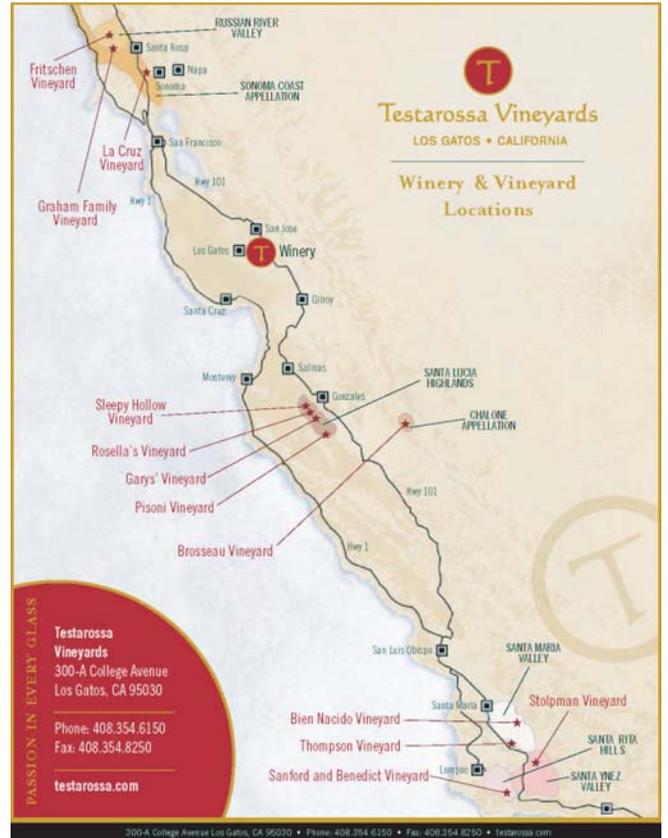
There's an ocean-air breeziness to this Chardonnay. The oak shows first with caramel apple scents; given time, the fruit absorbs the oak to leave a lasting impression of fresh pear and brisk mineral notes. For seared Yellowtail.

**Wine & Spirits - August 2007**

Keller Estate, home of the La Cruz Vineyard, is nestled in the Sonoma Coast, Northwest of the Carneros region on Lakeville Highway east of Petaluma not far from the edge of the county.



The Estate is comprised of a large acreage of rangeland, olive groves, gardens, and vineyards. The Petaluma River runs no more than a stone's throw from the western border of the property, which rises from sea level to over 500 feet in elevation through a spectacular series of hills.



**Passion in Every Glass!**

# 2005 La Cruz Vineyard Chardonnay

## Tasting notes from winemaker Bill Brosseau:

Rich straw color. Upon viewing of the aromatics, scents of lemon, orange and cloves leap out of the glass. With further aeration, mineral and earthy aromas come to view. Hints of lemon and orange continue onto the palate where they are met with notes of nutmeg and crème brûlée. Silky smooth, yet crisp with acidity, this wine should continue to age well for another 5-6 years.

## Why is the La Cruz Vineyard special?

The La Cruz Vineyard is the showpiece of the beautiful Keller Estate on the eastern edge of the Sonoma Coast Appellation near Carneros. Successful automotive industry supplier Arturo Keller and his daughter Ana planted their first vineyard on the property in 1989 and have painstakingly expanded their vineyard focusing on three ideally suited varietals for the Estate: Pinot Noir, Chardonnay and Syrah.

## Flavor Profiles: La Cruz Vineyard Chardonnay

This Chardonnay contains citrus and stone fruit components integrated with clove and hazelnut. The creamy texture creates a silky mouth feel. The richness and structure of this wine will enable it to develop very nicely.

## 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	La Cruz Vineyard
Appellation	Sonoma Coast, Sonoma County
Owner	Keller Estate
Year planted	1988
Acreage (for Testarossa)	2 acres
Yield	2.1 tons per acre
Soil composition	Haire series clay loam
Elevation	50 feet
Exposure	South-facing
Climate	Warm summer days averaging 84 degrees with cool afternoon marine winds and fog blowing through the Petaluma Gap.
First Testarossa vintage	2005
Harvest	2005
Sugar	24.5
Total acidity	7.6 g/l
pH	3.57
Date harvested	10/12/05
<b>Bottle:</b>	
Alcohol	14.1%
Total acidity	7.0 g/l
pH	3.651
Bottling date	12/12/2006
Time in oak	12 months
Percent new oak	70%
Production	135 cases
Suggested retail price	\$39/bottle
Opt. time for consumption	2007-2013

## 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