



Testarossa Vineyards

LOS GATOS • CALIFORNIA

2005 Rosella's Vineyard Chardonnay

90
points

Oak toast darkens this wine toward earth tones. It's full and rich yet restrained, as firm and fat as a fresh mushroom. Decant it for chicken braised with apricots.
Wine & Spirits - April 2007

90
points

Front-loaded with fruit, this extraordinarily ripe Chard fortunately has the benefit of coastal acidity, without which it would be flat. Boosted by crispness, the pineapple, tangerine meringue, peach custard, banana cream pie and passionfruit flavors explode into a clean, spicy finish.
Wine Enthusiast - March 2007

2004

93
points

A decadent Chardonnay, with rich pineapple custard flavors. Oak adds vanilla, meringue and woodspice notes. Rich, fat, flashy and flamboyant, a distinctly New World Chardonnay.
Wine Enthusiast - March 2006

92
points

Very deep, wonderfully well-ripened fruit with absolutely lavish oak surrounding it. Very full-bodied and plush on the palate. Fine complement of brightening acidity.
Connoisseurs' Guide - March 2006

2003

Best Buy

96
points

Handsomely fruited and filled out by very rich oak, this expressive wine runs from ripe apples to lemons to caramel and creme brulee.
Connoisseurs' Guide - March 2005

90
points

Big and rich, filled with ripe peach and apricot flavors. It holds to a smooth balance with generous texture.
Wine & Spirits - April 2005

90
points

Well-oaked and brimming with spice and tropical fruit. Plays to the popular taste for rich, creamy Chards that flood the mouth and last through a long finish.
Wine Enthusiast - July 2005

2002

92 points *Wine Spectator - April 2004*

90 points *California Grapevine - April 2004*

2001

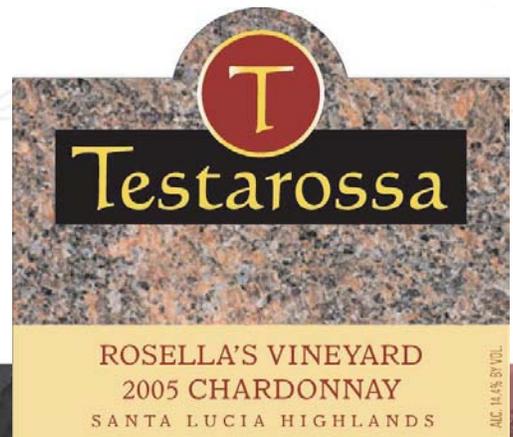
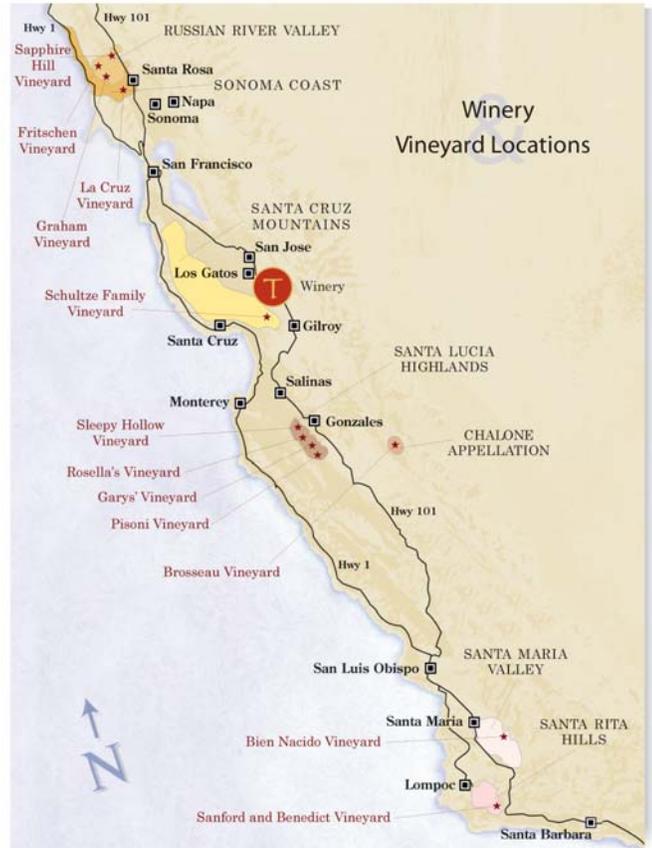
92 points *Wine Spectator - Web Review 2003*

91 points *Connoisseurs' Guide - March 2004*

91 points *Wine Enthusiast - August 2003*

2000

92 points *Wine Spectator - July 2002*



Passion in Every Glass!

2005 Rosella's Vineyard Chardonnay

Tasting notes from winemaker Bill Brosseau:

Bright straw color with aromas of honey, peach, mango, lemon, and fig jump readily out of the glass. Upon taste, the crisp acidity is balanced by richness and weight. Flavors of crème brulee and hazelnut linger through the finish. Drink now through 2011.

Why is the Rosella's Vineyard special?

Gary Francioni planted his family vineyard, named after his lovely wife Rosella, on River Road in the heart of the Santa Lucia Highlands. Intense wines result from the labor intensive farming, Arroyo Seco sandy loam soil, and a marine climate highlighted by strong coastal winds blowing off Monterey Bay which make for foggy mornings, breezy afternoons and a long, drawn out growing season.

Flavor Profiles: Rosella's Vineyard Chardonnay

The Rosella's Vineyard is known for its intensity of rich ripe fruit with layers of spice and minerality from the gravelly-loam soils of the Santa Lucia Highlands. This Chardonnay has complex flavors of apple, pear, lemon, and apricot flavors with hints of fresh earth all wrapped up in a blanket of spicy French oak. The finish is silky smooth with just a whisper of hazelnut and nutmeg essence.

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	Rosella's Vineyard
Appellation	Santa Lucia Highlands, Monterey County
Owner	Gary & Rosella Francioni
Year planted	1996
Acreage (for Testarossa)	3 acres
Yield	3.6 tons per acre
Soil composition	Sandy, gravelly loam
Elevation	300-400 feet
Exposure	East-facing slopes
Climate	Marine influenced, cool, foggy mornings and evenings; breezy afternoons. Highs from low 70s to upper 80s, lows in the 50s.
First Testarossa vintage	1999
Harvest	2005
Sugar	24.0
Total acidity	6.9 g/l
pH	3.30
Date harvested	10/14/2005
Bottle:	
Alcohol	14.4%
Total acidity	6.4 g/l
pH	3.38
Bottling date	7/17/2006
Time in oak	10 months
Percent new oak	38%
Production	316 cases
Suggested retail price	\$44/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