



Testarossa Vineyards

LOS GATOS • CALIFORNIA

2005 Sleepy Hollow Vineyard Chardonnay

2004 **93** points
A very stylish big-bodied Chardonnay that finds exceptional fruit to go with its ample oak and ripeness. This very deep offering is generous in all of its parts. Nicely balanced.
Connoisseurs' Guide - April 2006

91 points
The wine is bone dry and very high in acidity, with a stony minerality to the peach and pineapple flavors.
Wine Enthusiast - September 2006

2003 **91** points
Deep, ripe fruit and caramelly oak. Comfortable across the palate and long at the end, this is a fine Chardonnay for current drinking despite its ability to age well.
Connoisseurs' Guide - May 2005

2002 **92** points
 Lovely effort, rich and fruity with flavors of pears and ripe apples nicely complemented by hints of cinnamon and caramel. Long, continuous finish.
Connoisseurs' Guide - June 2004

91 points
Spicy floral, citrus, and sandalwood lead to a ripe, vibrant white with firm acidity. Bright mouthfeel with lively flavors. Very elegant and refined.
Wine Spectator - June 2004

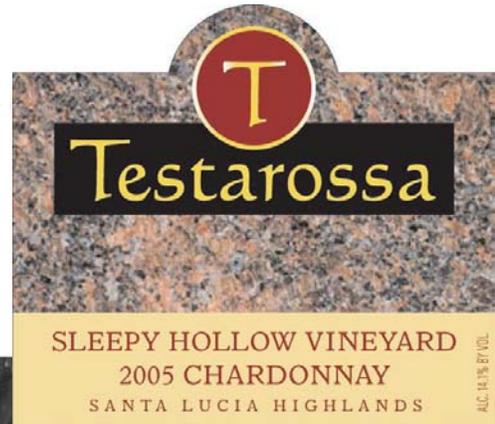
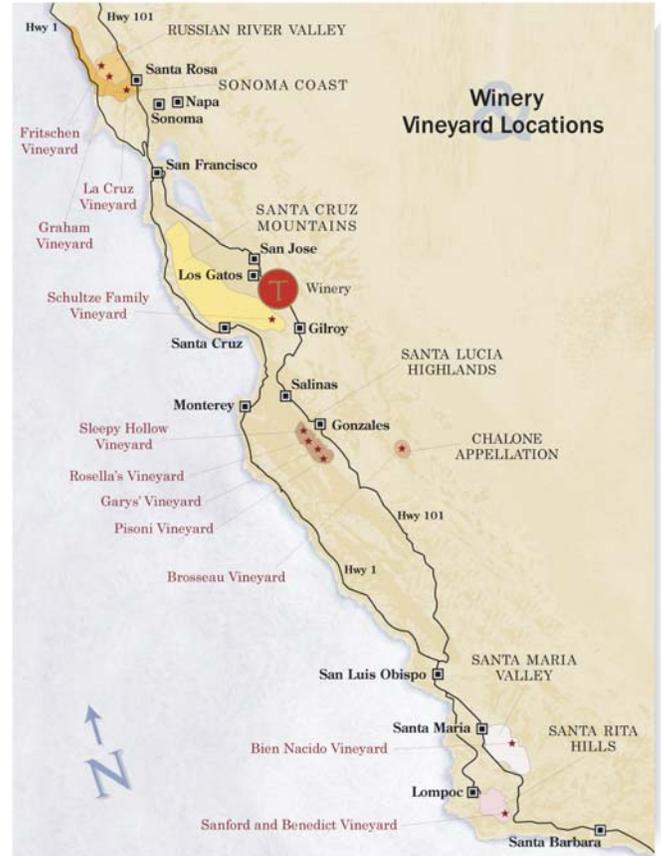
2001 **93** points
Editor's Choice
Bright in acids; tannins frame a melange of flavors, including sweet lime, green apple, and ripe white peach. Tastes leesy with the texture of sweet cream.
Wine Enthusiast - August 2003

92 points
Remarkably complex and harmonious, with a rich mineral and earth flavor underlying the ripe, creamy fig and apricot.
Wine Spectator - 2003 Web Review

2000 92 points *Wine Enthusiast - December 2002*

1999 90 points *Wine Enthusiast - December 2001*

1998 91 points *Wine & Spirits - February 2001*



Passion in Every Glass!

2005 Sleepy Hollow Vineyard Chardonnay

Tasting notes from winemaker Bill Brosseau:

Pale straw color. Honey, spice, and lemon come to mind when smelling this Chardonnay. I would describe this wine as power with grace. Notes of citrus and honey carry through to the palate. They are complemented by a crisp, yet rich and oily texture. The finish of the wine lingers with intense austerity. Drink now through 2012.

Why is the Sleepy Hollow Vineyard special?

The Sleepy Hollow Vineyard, planted in 1973 in what is now known as the Santa Lucia Highlands Appellation of Monterey County boasts some of the oldest Pinot Noir and Chardonnay vines in North America. The gentle east-facing slope of the vineyard is covered with Pacific Ocean fog every morning, leading to a very long growing season. Owned by Robert Talbott, these low yielding vines receive exceptional care.

Flavor Profiles: Sleepy Hollow Vineyard Chardonnay

The deep roots of these old vines add layers of minerality and complexity from the sparse gravelly loam soils. The vineyard's unique terroir features rich, citrus focused fruit characteristics and spiciness that dominate this luscious Chardonnay.

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	Sleepy Hollow Vineyard
Appellation	Santa Lucia Highlands, Monterey County
Owner	Robb & Cynthia Talbott
Year planted	1988
Acreage (for Testarossa)	3 acres
Yield	1.4 tons per acre
Soil composition	Gravelly loam
Elevation	500 feet (150m)
Exposure	East facing slopes
Climate	Summer daytime temperatures from 75 to 85 degrees; between 50 to 55 degrees at night.
First Testarossa vintage	1997
Harvest	2005
Sugar	24.3
Total acidity	7.2g/l
pH	3.73
Date harvested	10/20 - 10/27/2005
Bottle:	
Alcohol	14.1%
Total acidity	6.5g/l
pH	3.46
Bottling date	7/17/2006
Time in oak	9 months
Percent new oak	28%
Production	432 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.