



Testarossa Vineyards

LOS GATOS • CALIFORNIA

2006 Bien Nacido Vineyard Chardonnay

93 points Shows the crisp elegance and clean balance this bottling is known for, with ripe citrus, apricot, tropical fruit and mineral flavors, accented by rich new oak. It's fun to play with this Chard, let it warm up in the glass and see how it changes over the course of a dinner. That's the mark of a great table wine.
Wine Enthusiast - May 2008

92 points Starting with its rich and wonderfully well-concentrated aromas of ripe apples, toasted grains, quiet hints of sweet spices and creme brulee and continuing on through its deep flavors and lengthy, ripe finish, this dramatic Chardonnay hits all the stops without fail. It has sufficient underlying acidity to pick up all the bracing balance its full-body and broad character need, and it promises to grow even better with a couple of years of patient cellaring.
Connoisseurs' Guide - February 2008

2005 95 points *Connoisseurs' Guide - February 2007*
90 points *Wine Advocate - August 2007*

2004 92 points *Connoisseurs' Guide - April 2006*
90 points *Wine Enthusiast - September 2006*

2003 92 points *Connoisseurs' Guide - March 2005*
91 points *Wine Enthusiast - July 2005*

2002 92 points *Wine & Spirits - June 2004*

2001 90 points *Wine & Spirits - August 2003*

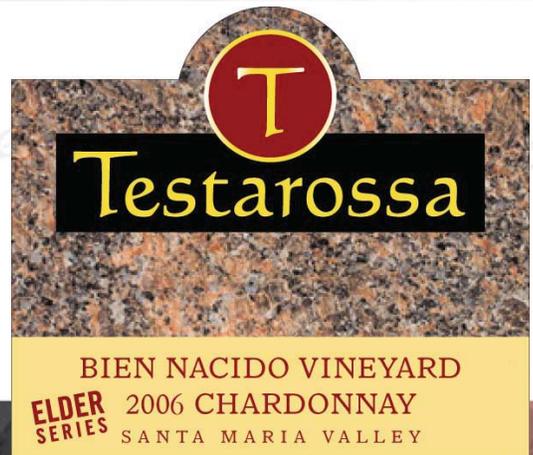
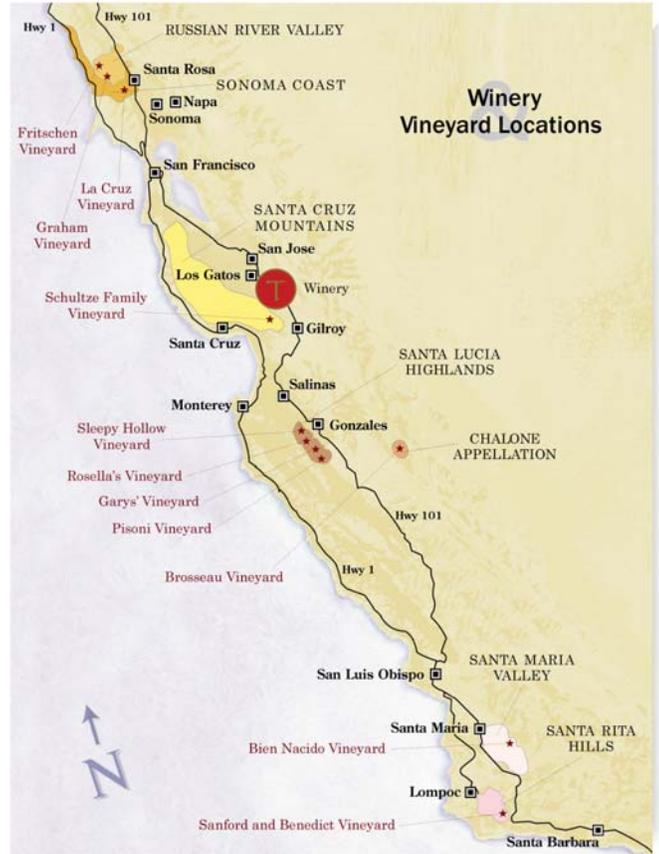
2000 95 points *Connoisseurs' Guide - May 2002*

1999 92 points *Wine Spectator - April 2001*

1997 94 points *Wine Spectator - November 1999*

1996 93 points *Wine Spectator - November 1998*

1995 92 points *Wine Spectator - March 1998*



Passion in Every Glass!

2006 Bien Nacido Vineyard Chardonnay

Tasting notes from winemaker Bill Brosseau:

Vibrant yellow color. This Bien Nacido Chardonnay showcases abundant aromas of kiwi, mango, banana, and citrus. In the background there is some nutmeg and ginger. Upon taste, the palate offers crispness, while delivering concentrated flavors of creme brulee, vanilla bean, and butterscotch. While this wine is smooth right now, expect it to drink well for another 6 to 8 years.

Why is the Bien Nacido Vineyard special?

The Bien Nacido Vineyard, planted in 1973, sits in one of the most ideal locations in Santa Barbara County's cool ocean facing Santa Maria Valley which gives the grapes exceptionally long hang time. Underlying the eastern edge of the vineyard is an old crumbly shaley-loam stratum of soil called **Elder Series**, which adds extra mineral flavors to the wines.

Flavor Profiles: Bien Nacido Vineyard Chardonnay

The Bien Nacido Vineyard Chardonnay is known for its core of rich tropical fruit characteristics complimented by exotic oriental spice flavors. Testarossa's selection of specific **Elder Series** soil rich blocks within Bien Nacido give our Chardonnays an extra layer of minerality resulting in amazing depth and complexity.

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	Bien Nacido Vineyard
Appellation	Santa Maria Valley, Santa Barbara County
Owner	Miller Family
Year planted	1973
Acreage (for Testarossa)	5 acres
Yield	2.9 tons per acre
Soil composition	Elder Series shaley loam
Elevation	400 feet
Exposure	South/Southwest
Climate	Marine influenced, cool summer temperatures. Daytime highs in the low 70s with pre-dawn lows in the 50s.
First Testarossa vintage	1995
Harvest	2007
Sugar	26.0
Total acidity	8.4g/l
pH	3.28
Date harvested	10/26 - 10/27/2006
Bottle:	
Alcohol	14.3%
Total acidity	8.0g/l
pH	3.34
Bottling date	9/7/2007
Time in oak	11 months
Percent new oak	27%
Production	268 cases
Suggested retail price	\$39/bottle
Opt. time for consumption	2007-2012

Unique Characteristics of the 2006 Vintage

The long, cool, and wet spring of 2006 led to a slow start of the grape-growing season. Spring and summer temperatures across the state were very cool delaying the growing season. Beautiful Spring weather during flowering lead to higher than normal potential yields. The grapes ripened slowly during the mild summer and fall resulting in wines with concentrated flavors and crisp acidity.