



Testarossa Vineyards

LOS GATOS • CALIFORNIA

2006 Castello Chardonnay

91
points



Wonderfully outgoing and full of bright, energetic, juicy fruit in its Fuji apple and sweet citrus first smells, the nose is given a big boost in richness from supportive seasonings of creamy oak and roasted nuts. Full but not heavy on the palate and well-balanced without losing its supple tactile impressions, this is an easy wine to like for service with cracked crab and other sweet seafoods over the next six to twelve months. And, it will certainly reward those who would cellar it.

Connoisseurs' Guide - December 2007

95
points

Supple and ripely flavored, this is an excellent Chardonnay at the price. It is full bodied, smoothly textured, and long on the palate, with a finish tasting of pineapple, roasted nut, peach, and lemon peel.

★★★★★ *Restaurant Wine - November 2007*

2005

91
points



A full measure of nicely focused apple fruit sits beneath layers of caramel, creme brulee and butter in the deep and engaging aromas of this very generous wine, and its well-extracted flavors follow suit with a rich and expansive mix of fine oak and fully ripe finish, it has all the right pieces in place to age famously.

GOOD VALUE

Connoisseurs' Guide - February 2007

2004

90
points

There is a good deal of depth to this very rich and fully packed wine. Long on succulent fruit and sporting lots of very rich oak.

Connoisseurs' Guide - March 2006

2003

91
points



This keenly balanced bottling is long on sweet oak and shows a slight streak of butter to its lively flavors of green apples and lime, and it exhibits good stamina and length on the palate.

Connoisseurs' Guide - March 2005

2002

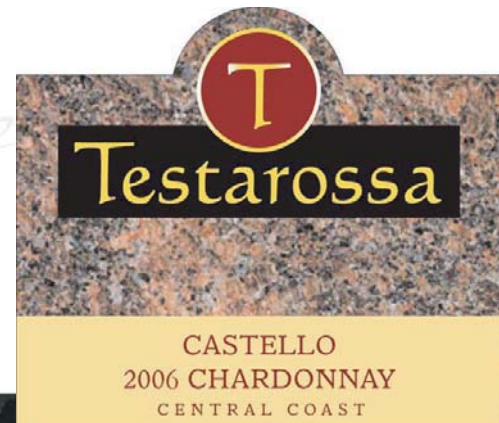
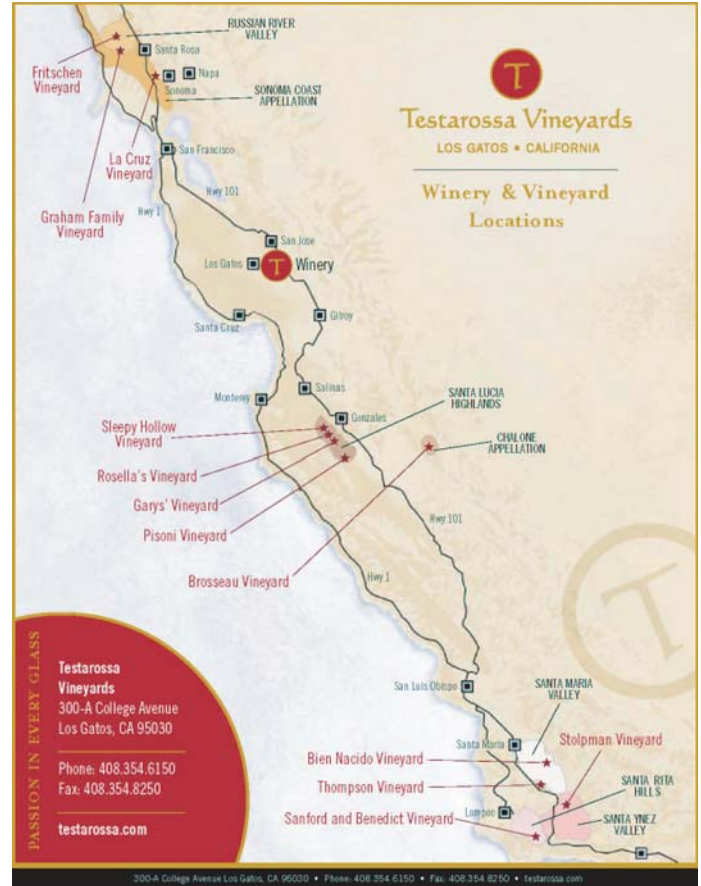
90 points *Wine Enthusiast - June 2004*
90 points *Restaurant Wine - January 2004*

2000

91 points *Wine Enthusiast - December 2002*
91 points *Wine Spectator - March 2002*

1999

94 points *Connoisseurs' Guide - April 2001*



Passion in Every Glass!

2006 Castello Chardonnay

Tasting notes from winemaker Bill Brosseau:

Pale straw color. Initial aromas of honey, lemon, orange blossom, fig, and banana jump readily out of the glass. Layers of citrus, honey, and crème brulee flavor the palate, surrounded by lively acidity. The finish starts subtle, yet focused then begins its ascent to a lengthy, multi-dimensional finish of fruit and spice. Drink now through 2013.

What is Testarossa's Castello Chardonnay?

The name Testarossa (Italian for "red-head") was Rob's nickname while a University student in Assisi, Italy almost 20 years ago. We named our flagship Chardonnay "Castello" (Italian for "Castle") after the medieval castle of Assisi that sits just above this hill.

Flavor Profiles: Castello Chardonnay

Castello Chardonnay is a blend of several vineyards which combines more forward "California style" fruit from Santa Barbara, with more "old world style" Chardonnay from Monterey to create a blend that combines rich forward, tropical fruit flavors with an underlying backbone of minerals and firm acidity. It is a wine that is praised not only for its exceptional quality but also its great value.

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, La Cruz, Rosella's, Sanford & Benedict, Sleepy Hollow, Solomon Hills
Appellations	Santa Maria Valley, Chalone, Santa Lucia Highlands, Sonoma Coast, Sta. Rita Hills
Year planted	1973
Average yield	3.1 tons per acre
Average sugar	24.2
Average total acidity	8.2g/l
Average pH	3.38
Dates harvested	9/5 - 11/2/2006
Bottle:	
Alcohol	14.1%
Total acidity	7.6g/l
pH	3.50
Bottling date	7/19/2007
Time in oak	9 months
Percent new oak	30%
Production	4,638 cases
Release date	August 2007
Suggested retail price	\$30/bottle, \$16/375mL
Opt. time for consumption	2007-2013

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.

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Tasting Room Open
11am to 5pm Daily