



# Testarossa Vineyards

LOS GATOS • CALIFORNIA

## 2006 Rosella's Vineyard Chardonnay

### Tasting notes from winemaker Bill Brosseau:

Straw color. Aromas of honey, nectarine, citrus, and custard jump readily out of the glass. Luscious flavors of apricot, peach, and butter-scotch pair nicely subtle oak spice, maintaining well-rounded wine. The supple mouth-feel is followed by a crisp, austere finish, rendering this wine capable of immediate gratification as well as extended cellaring. Drink now through 2013.

2005

**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

96 points *Connoisseurs' Guide - March 2005*  
90 points *Wine & Spirits - April 2005*  
90 points *Wine Enthusiast - July 2005*

2002

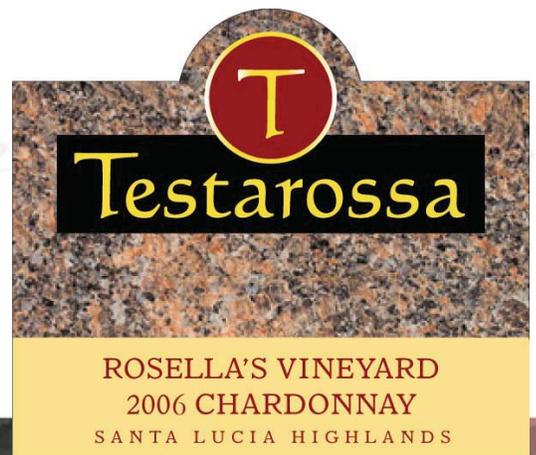
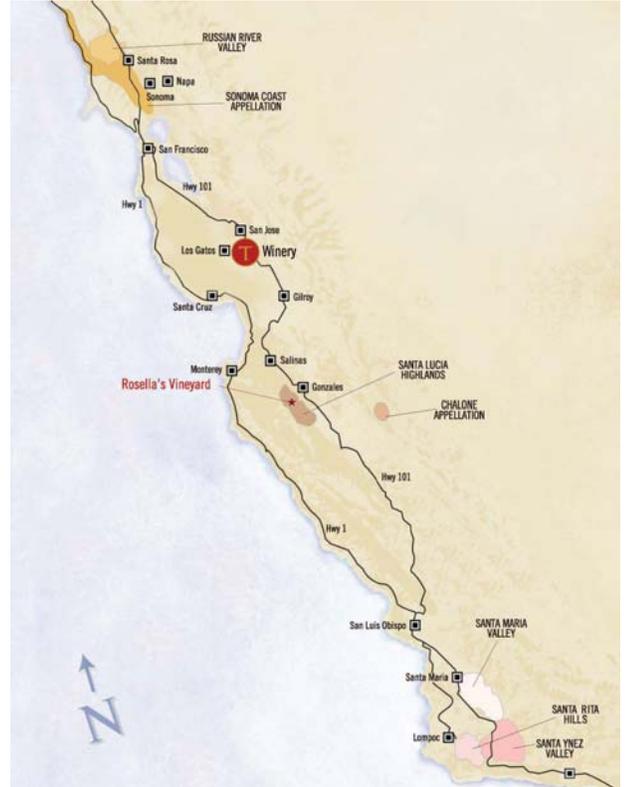
92 points *Wine Spectator - April 2004*  
90 points *California Grapevine - April 2004*

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!

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## 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	3.8 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	2006
Sugar	24.7
Total acidity	7.4 g/l
pH	3.32
Date harvested	10/20 - 10/23/2006
<b>Bottle:</b>	
Alcohol	14.8%
Total acidity	7.1 g/l
pH	3.42
Bottling date	7/20/2007
Time in oak	10 months
Percent new oak	30%
Production	264 cases
Suggested retail price	\$44/bottle
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  
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