



Testarossa Vineyards

LOS GATOS • CALIFORNIA

2006 Sanford & Benedict Vineyard Chardonnay

93
points

Sweet, creme brulee oak is piled high atop very bright and vibrant young fruit in the deep, keenly focused nose of this well-composed and concentrated offering, and all expectations are met by its equally deep, if still somewhat compact flavors. As rich as the wine is, it is still a bit firm in structure and promises to broaden and gain in complexity as it unfolds with age. Drink it now if you will with richly sauced lobster, but we plan on holding a few bottles back in the certainty that it will be even better a few years hence.
Connoisseurs' Guide - February 2008

2005

93
points

This is Testarossa's second vintage from Sanford & Benedict, a vineyard planted in 1971. It's spicy, succulent and firm, with a sophisticated structure that's immediately apparent in layers of ripe pineapple flavor, earthiness and floral tones. Give it time in a decanter and the seaside character of the wine begins to emerge, with a freshness and brininess to balance all the richness of the fruit. A little refreshing chardonnay, built to cellar.
Wine & Spirits - April 2007

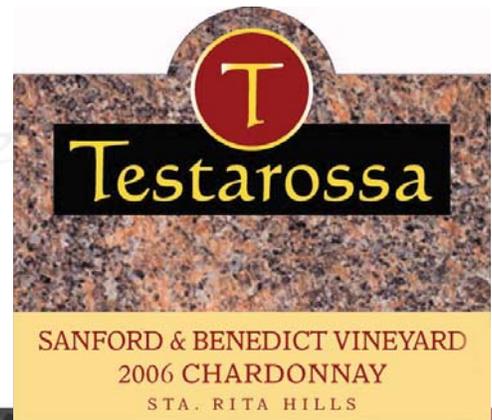
90
points

Ripe, but never excessively so, and decked out in plenty of rich oak, this deep and juicy young wine is generously appointed with a wealth of spiced-apple fruit. It is fairly full on the palate and is brightened by good acidity.
Connoisseurs' Guide - February 2007

2004

91
points

What's so likeable about this wine is its Chablis-like mineral intensity, although it's also well-oaked. Under the wet stone and flint is a polished layer of white peach.
Wine Enthusiast - March 2006



Passion in Every Glass!

2006 Sanford & Benedict Vineyard Chardonnay

Tasting notes from winemaker Bill Brosseau:

Pale straw color. Initial aromas of cinnamon, apricot, and fig jump out of the glass. Upon further aeration, hints of guava, mango, and other tropical fruits become apparent and continue onto the flavor profile of this seamlessly balance Chardonnay. Lush acidity, good structure, and a lingering finish make this a candidate for extended aging potential. Drink now through 2017.

Why is the Sanford & Benedict Vineyard special?

The 130-acre Sanford & Benedict Vineyard was planted in 1971, in what is now called the Santa Rita Hills, one of the most exciting Pinot Noir and Chardonnay growing areas in the country. It has, for over three decades, been considered one of the crown jewels of Santa Barbara County. The shaley-clay loam soil adds character to all the wines from this vineyard.

Flavor Profiles: Sanford & Benedict Vineyard Chardonnay

This is a full-bodied Chardonnay with rich pear, pineapple, melon and fig characteristics. In some vintages, hints of apricot and nectarine also add to delicious layers of rich fruit and racy acidity that fan out on the finish. These older vines make a concentrated Chardonnay complemented by spicy hazelnut, earthy flavors and racy acidity that come from the shaley-loam soils.

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	Sanford & Benedict Vineyard
Appellation	Santa Rita Hills, Santa Barbara County
Owner	Robert Atkin
Year planted	1971
Acreage (for Testarossa)	10 acres
Yield	2.3 tons per acre
Soil composition	Botella clay-loam, Ballard sandy-loam, Santa Lucia shaley clay-loam
Elevation	200-400 feet
Exposure	Multiple exposures
Climate	Extreme maritime influence due to a unique transverse maritime throat. Average summer temperatures 70-75, and often cooler.
First Testarossa vintage	2004
Harvest	2006
Sugar	24.6
Total acidity	7.5 g/l
pH	3.19
Date harvested	10/10 - 10/12/2005
Bottle:	
Alcohol	14.6%
Total acidity	7.7 g/l
pH	3.31
Bottling date	8/14/2006
Time in oak	11 months
Percent new oak	39%
Production	552 cases
Suggested retail price	\$39/bottle
Opt. time for consumption	2007-2017

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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11am to 5pm Daily