



# Testarossa Vineyards

LOS GATOS • CALIFORNIA

## 2006 Sleepy Hollow Vineyard Chardonnay

**92**  
points

Enticing floral citrus and apple blossom scents, turn rich and layered on the palate, with sweet fig, applesauce, tropical fruit and citrus notes that are bold and distinctive, with a long persistent finish. Drink now through 2010.

*Wine Spectator - March 2008*

**91**  
points

Made in the Sleepy Hollow style, extraordinarily ripe, almost botrytized in apricot and honey flavors like a dessert wine, except that it's bone dry. Really epitomizes this vineyard and corner of Monterey, where Chard ripens beautifully while maintaining acidity.

*Wine Enthusiast - May 2008*

**91**  
points

Reminiscent of the Diana' Reserve in its frontal, slightly candied fruit but veering closer to tropical fruits with its tilt towards pineapples and hints of honey, this wine is also possessed off a quiet but evident herbal edge. It is full and oily in texture, and its flavors pick up the lush, sweet fruit of its aromas and carry that quality across the palate and into the long and tasty finish. Its combination of sweet and tangy fruit makes it a choice to pair with teriyaki salmon.

*Connoisseurs' Guide - February 2008*

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 *Connoisseurs' Guide - May 2005*

2002

92 points *Connoisseurs' Guide - June 2004*

91 points *Wine Spectator - June 2004*

2001

93 points *Wine Enthusiast - August 2003*

92 points *Wine Spectator - 2003 Web Review*

2000

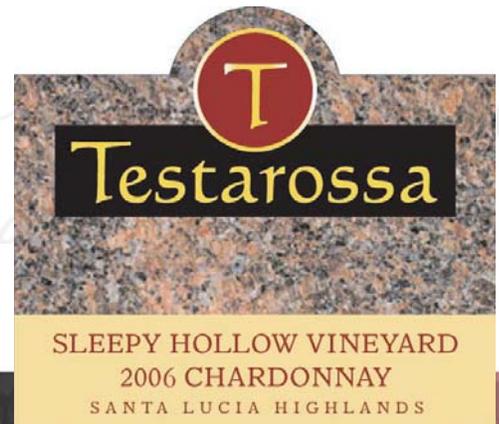
92 points *Wine Enthusiast - December 2002*

1999

90 points *Wine Enthusiast - December 2001*

1998

91 points *Wine & Spirits - February 2001*



Passion in Every Glass!

# 2006 Sleepy Hollow Vineyard Chardonnay

## Tasting notes from winemaker Bill Brosseau:

Rich, yellow color. This Sleepy Hollow Chardonnay showcases scents of honey, fig, pear, apple, and lemon. The intense aromas are paired seamlessly with flavors rich in honey, creme brulee, and citrus notes. While the acidity is apparent, it blends well with the oak spice, leading towards a lengthy finish for this wine. Enjoy now through 2015.

## 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 Talbott
Year planted	1988
Acreage (for Testarossa)	3 acres
Yield	1.8 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	2006
Sugar	26.2
Total acidity	8.4g/l
pH	3.33
Date harvested	10/20 - 11/1/2006
<b>Bottle:</b>	
Alcohol	14.4%
Total acidity	7.7g/l
pH	3.41
Bottling date	9/7/2007
Time in oak	11 months
Percent new oak	33%
Production	524 cases
Suggested retail price	\$39/bottle
Opt. time for consumption	2007-2011

## 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.