



# TESTAROSSA

WINERY

LOS GATOS CALIFORNIA

## 2007 BIEN NACIDO VINEYARD CHARDONNAY

★★★★

4+  
STARS

The Bien Nacido is subtler and finer – with more elegant character and structure. Very long finish. It tastes of pineapple, roasted nut, vanilla, toast, and peach. 216 cases. - Restaurant Wine, January 2009

91  
POINTS

Perhaps the richest and most outgoing of the Testarossa contingent, this mouthfilling Chardonnay is laden with ripe apples, caramel and creamy oak spice. Big but never in danger of losing control and always nicely in balance, it tempers its almost unctuous beginnings with the right measure of acidity and manages to be both very rich and very bright at one and the same time. It is simply delicious right now and does not demand aging, but there is even more here than meets the eye now, and a few years in the cellar could make a good thing that much better. -Connoisseurs' Guide, February 2009



PREVIOUS VINTAGE SCORES

2006	91 points, Wine Enthusiast, May 2008 92 points, Connoisseurs' Guide, February 2008
2005	95 points Connoisseurs' Guide, February 2007 90 points Wine Advocate, August 2007
2004	90 points Wine Enthusiast, September 2006 92 points Connoisseurs' Guide, April 2006
2003	91 points Wine Enthusiast, July 2005 92 points Connoisseurs' Guide, March 2005
2002	92 points Wine & Spirits, June 2004
2001	90 points Wine & Spirits - August 2003

## Tasting notes from winemaker Bill Brosseau:

Pale yellow color. Intense aromas of passionfruit, coconut, peach, and banana. Upon taste, this Chardonnay showcases nuances of creme brulee, pear, apple, coconut, and vanilla bean. Ample acidity and smooth, silky texture lead into a crisp, lingering finish. Drink now through 2015.

## 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.

## Unique Characteristics of the 2007 Vintage

The 2007 vintage started out in California style, with drought-like conditions. This lack of rain, plus a large crop from the year before, stunted the reserves in the grapevines. This scenario leads to small berries and short clusters. Weather at flowering was cool and delayed, leading to a mismatch of berries sizes. Overall, we saw many small berries, few seeds, and a high skin to juice ratio. With a moderate climatic season, we saw even ripening and good physiological ripeness as well. These factors contribute to supple tannins and good acidity. Overall, a great year for California, except for the low yields.

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 (150 m)
Exposure	East-facing slopes
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
Average Sugar	25.9
Average Total acidity	9.10g/l
Average pH	3.24
Date harvested	October 11, 2007
<b>Bottle:</b>	
Alcohol	14.2%
Total acidity	7.85g/l
pH	3.29
Bottling date	August 7, 2008
Time in oak	11 months
Percent new oak	36%
Production	216 cases
Suggested retail price	\$39/bottle
Opt. time for consumption	2010-2015

