



TESTAROSSA WINERY

LOS GATOS CALIFORNIA

2007 SLEEPY HOLLOW VINEYARD CHARDONNAY

93
POINTS

Grown in a famous cool-climate vineyard, this Chardonnay is vastly rich in grilled pineapple, orange cream, apricot jam, mineral and vanilla honey flavors that taste like they have a touch of botrytis. It will slowly evolve over the next six years.

- Wine Enthusiast

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



PREVIOUS VINTAGE SCORES

2006	92 points, Wine Spectator, June 2008 91 points, Wine Enthusiast, May 2008 91 points, Connoisseurs' Guide, February 2008
2004	93 points, Connoisseurs' Guide, April 2006 91 points, 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 Weekly 90 points, Wine & Spirits, August 2003
2000	92 points, Wine Enthusiast

2007 SLEEPY HOLLOW VINEYARD CHARDONNAY

Tasting notes from winemaker Bill Brosseau:

Vibrant pale color. Scents of honey, fig, citrus, banana, and vanilla jump readily out of the glass. Upon aeration, aromas of cloves, ginger, and creme brulee become evident. Fig, banana, and vanilla flavors pair with a smooth, rich palate. This Chardonnay finishes strong with a long lingering finish. Drink 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.

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	Sleepy Hollow Vineyard
Appellation	Santa Lucia Highlands, Monterey County
Owner	Robb Talbott
Year planted	1973
Acreage (for Testarossa)	8 acres
Yield	1.2 tons per acre
Soil composition	Gravly loam
Elevation	500 feet (150 m)
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	2007
Sugar	26.5
Total acidity	7.8g/l
pH	3.31
Date harvested	10/5/2007
Bottle:	
Alcohol	14.2%
Total acidity	7.2g/l
pH	3.37
Bottling date	8/7/2008
Time in oak	9 months
Percent new oak	32%
Production	375 cases
Suggested retail price	\$39/bottle
Opt. time for consumption	2009-2015

