



2008 BIEN NACIDO VINEYARD CHARDONNAY

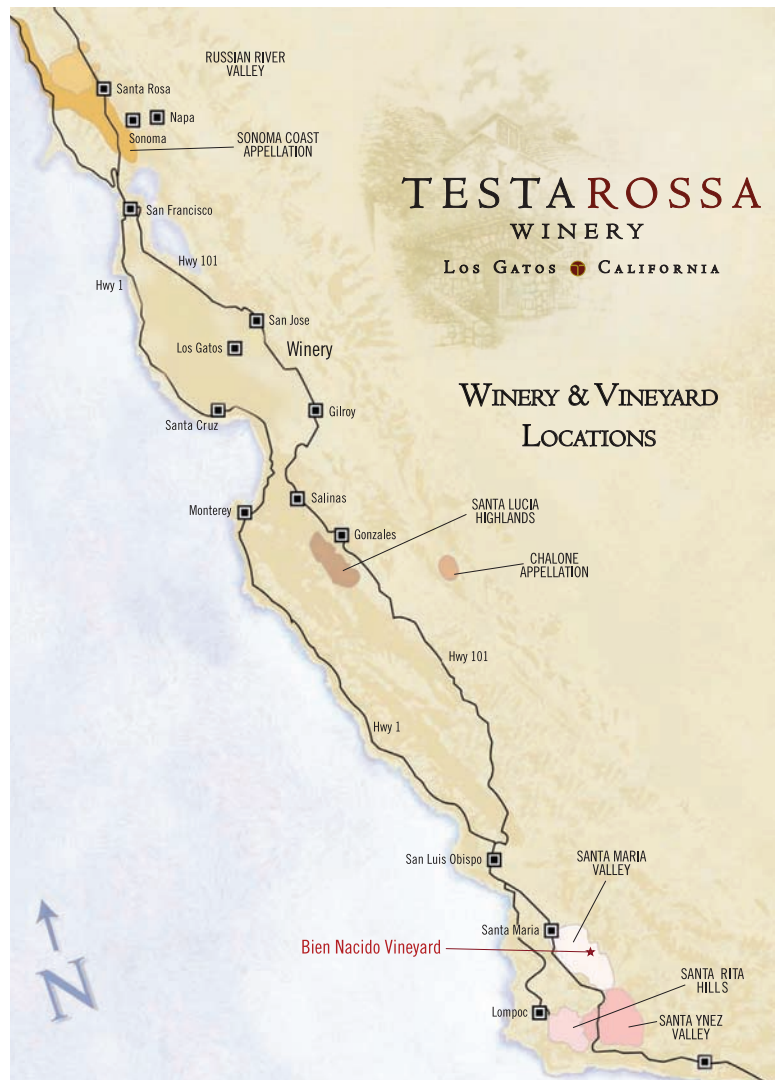
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POINTS

Wine Enthusiast, May 2010

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.

PREVIOUS VINTAGE SCORES

2007	91 points	Connoisseurs' Guide, February 2009
	4+ stars	Restaurant Wine, January 2009
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



2008 BIEN NACIDO VINEYARD CHARDONNAY

Tasting notes from Director of Winemaking, Bill Brosseau: Pale straw color. This lovely Chardonnay opens up with nice aromas of mango, banana, peach and creme brulee. Notes of banana, creme brulee and coconut unite in a lush, rich mouthfeel. Zesty acidity and edgy tannins round out the palate, lending it to extended aging potential. Drink now through 2016.

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 Director of Winemaking, 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 2008 Vintage

"The 2008 vintage was similar to 2007 except not as dry and warm. All of the fires across California lead to a fair amount of overcast days and thus, higher humidity. The wines have soft tannins and are quite approachable. Overall, I'm very pleased with this vintage." - Bill Brosseau, Director of Winemaking

Vineyard	Bien Nacido Vineyard
Appellation	Santa Maria Valley, Santa Barbara County
Owner	Miller Family
Year planted	1973
Acreage (for Testarossa)	5 acres
Yield	3.5 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	2008
Average Sugar	25.9
Average Total acidity	7.98g/l
Average pH	3.32
Date harvested	October 8, 2008
Bottle:	
Alcohol	14.4%
Total acidity	7.67g/l
pH	3.42
Bottling date	September 11, 2009
Time in oak	11 months
Percent new oak	22%
Production	200 cases
Suggested retail price	\$39/bottle
Opt. time for consumption	2010-2016

