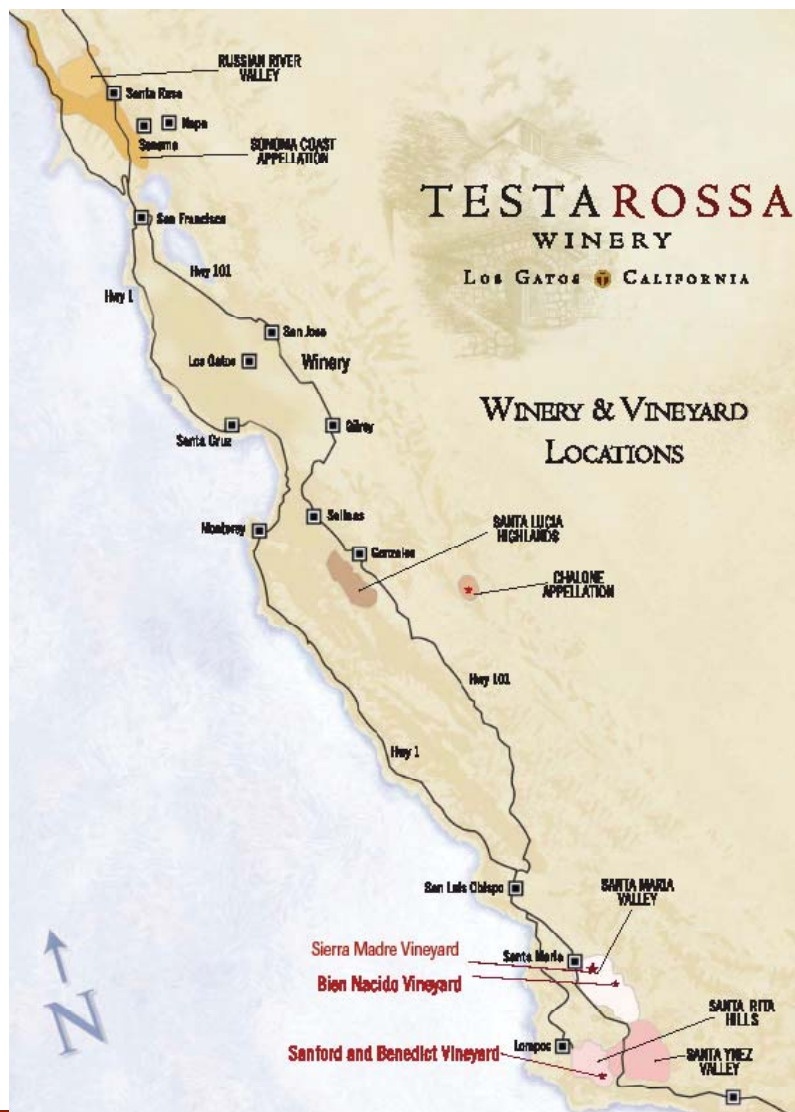




2008 CASTELLO CHARDONNAY

Our most popular wines - Castello Chardonnay and Palazzo Pinot Noir are handcrafted cuvees within only the finest central coast appellations including the Santa Lucia Highlands, Santa Rita Hills and Santa Maria Valley. These wines utilize only world-class vineyards within these appellations, including Sleepy Hollow, Garys', Bien Nacido, Brosseau, Pisoni, Sierra Madre and Sanford & Benedict Vineyards.

PREVIOUS VINTAGE SCORES	2007	5 stars, Restaurant Wine, January 2009
	2006	91 points, Connoisseurs' Guide, Dec. 2007
	2005	91 points, Connoisseurs' Guide, February 2007
	2004	90 points, Connoisseurs' Guide, March 2006
	2003	91 points, Connoisseurs' Guide, March 2005
	2002	90 points, Wine Enthusiast, June 2004
	2000	91 points, Wine Enthusiast, December 2002 91 points, Wine Spectator, March 2002
1999	94 points, Connoisseurs' Guide, April 2001	



2008 CASTELLO CHARDONNAY

Tasting notes from winemaker Bill Brosseau:

Medium yellow color. There are abundant aromas of mango, banana, honey, apple pie, and pear in this Chardonnay. These aromas lead into the flavor profile with great continuity and are infused with a deep butterscotch flavor. While the texture is somewhat firm, the lush acidity and richness give this wine the sense of concentration without being over the top. This wine ends with a well polished and focused touch. Drink now through 2016.

What is Testarossa's Castello Chardonnay?

The name Testarossa (Italian for "red-head") was Rob's nickname while a University student in Assisi, Italy almost 20 years ago. We named our flagship Chardonnay "Castello" (Italian for "Castle") after the medieval castle of Assisi that sits just above this hill.

Flavor Profiles: Castello Chardonnay

Castello Chardonnay is a blend of several vineyards which combines "California style" fruit from Santa Barbara with more "old world style" Chardonnay from Monterey to create a blend that combines rich forward, tropical fruit flavors with an underlying backbone of minerals and firm acidity. It is a wine that is praised not only for its exceptional quality but also its great value.

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

Vineyards	Bien Nacido, Sanford & Benedict, Sierra Madre
Appellations	Santa Maria Valley, Sta. Rita Hills
Years planted	1971 through 1973
Average Yield	2.9 tons per acre
First Testarossa vintage	1997
Average Sugar	24.1
Average Total acidity	8.04g/l
Average pH	3.31
Dates harvested	10/15/2008
Bottle:	
Alcohol	14.4%
Total acidity	7.14g/l
pH	3.46
Bottling date	12/18/2009
Time in oak	14 months
Percent new oak	24.7%
Production	2420 cases

