

TESTAROSSA

WINERY

LOS GATOS CALIFORNIA

2008 DIANA'S CHARDONNAY

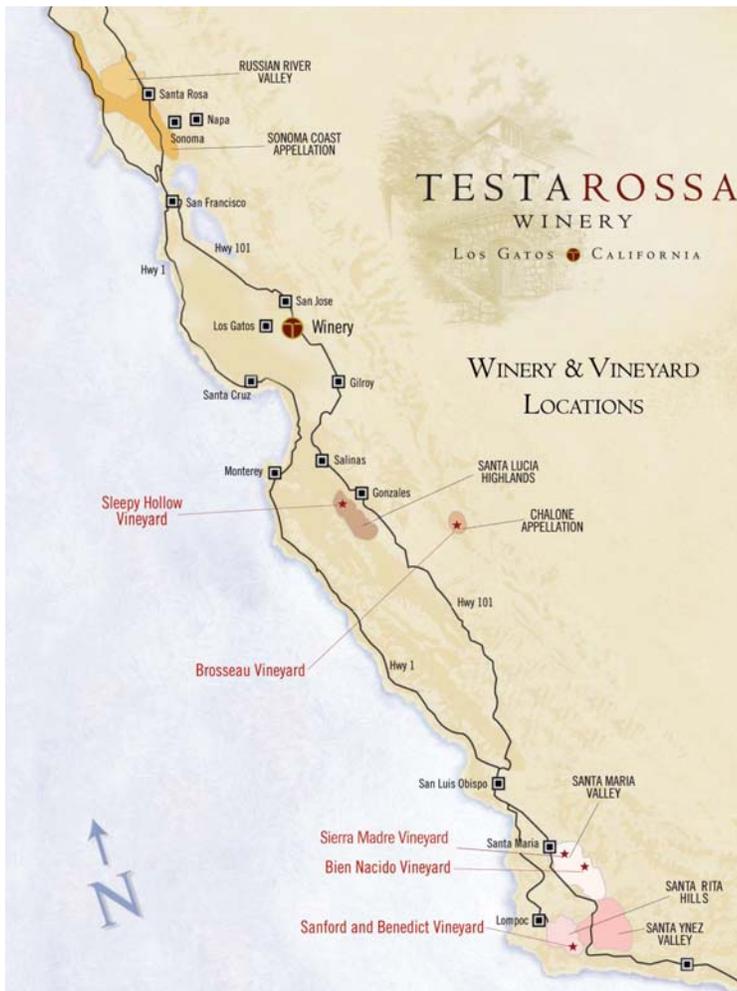
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POINTS

A best-of-barrels selection from the winery's various vineyards, this is a lush, intricate Chardonnay made in the modern style. It's fantastically rich in pineapple tart flavors, with the sweet, smoky crust, and more acidic citrus notes of Meyer lemons and limes. Oak aging and lees add fortunate layers of buttered toast and cream. Very intricate, with Chablisian dryness and minerality. Now-2014.—S.H.

- Wine Enthusiast

PREVIOUS VINTAGE SCORES

2007	92 points, Wine Enthusiast, July 2009 90 points, Connoisseurs' Guide, February 2008
2006	93 points, Connoisseurs' Guide, February 2008 91 points, Wine Spectator, June 2008
2005	92 points, Wine Enthusiast, June 2007 92 points, Wine Spectator, July 2007
2004	94 points, Wine Enthusiast, December 2006 90 points, Wine Advocate, August 2006 90 points, Connoisseurs' Guide, September 2006
2003	90 points, Wine Advocate, August 2005 90 points, Wine Spectator, August 2005



2008 DIANA'S CHARDONNAY

Tasting notes from Director of Winemaking, Bill Brosseau:

Rich yellow color. Intense aromas of fig, butterscotch, apple, lemon, and banana. Elements of lemon and butterscotch continue into the palate and are matched by notes of pear and crème brûlée. Generous richness and smooth acidity make for a silky, long, lingering finish. This wine should age gracefully for 8 to 10 years.

What is Diana's Chardonnay?

Diana's Chardonnay is named for winery cofounder Diana Jensen. Made from only our best six to eight barrels each year, this cuvee (blend) is our most prestigious, reserve-level Chardonnay, bringing together complementary rich fruit and mineral flavors from our multiple cool climate California vineyards. Diana's Chardonnay is also graced by a special black bottle, label, and capsule.

Flavor Profiles: Diana's Chardonnay

Silk, balance, spice, elegance, minerality and rich fruit are what Diana's Chardonnay is all about. This is our most full-bodied Chardonnay, layering tropical fruit flavors from Santa Barbara County with rich citrus, fig and apple characteristics from our Monterey Vineyards. The result is a silky texture and long, long finish.

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 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.

Vineyards	Brosseau, Sleepy Hollow, Sanford & Benedict, Bien Nacido, Sierra Madre
Appellations	Chalone, Santa Lucia Highlands, Sta. Rita Hills, Santa Maria Valley
First Testarossa vintage	2003
Harvest	2008
Average Sugar	24.6
Total acidity	8.1g/l
pH	3.31
Dates harvested	10/2008
Bottle:	
Alcohol	14.4%
Total acidity	7.5g/l
pH	3.45
Bottling date	9/20/2009
Time in oak	10 months
Percent new oak	25%
Production	275 cases
Suggested retail price	\$55/bottle
Opt. time for consumption	2010-2016

