



TESTAROSSA

WINERY

LOS GATOS CALIFORNIA

2008 SANFORD & BENEDICT VINEYARD CHARDONNAY

92
POINTS

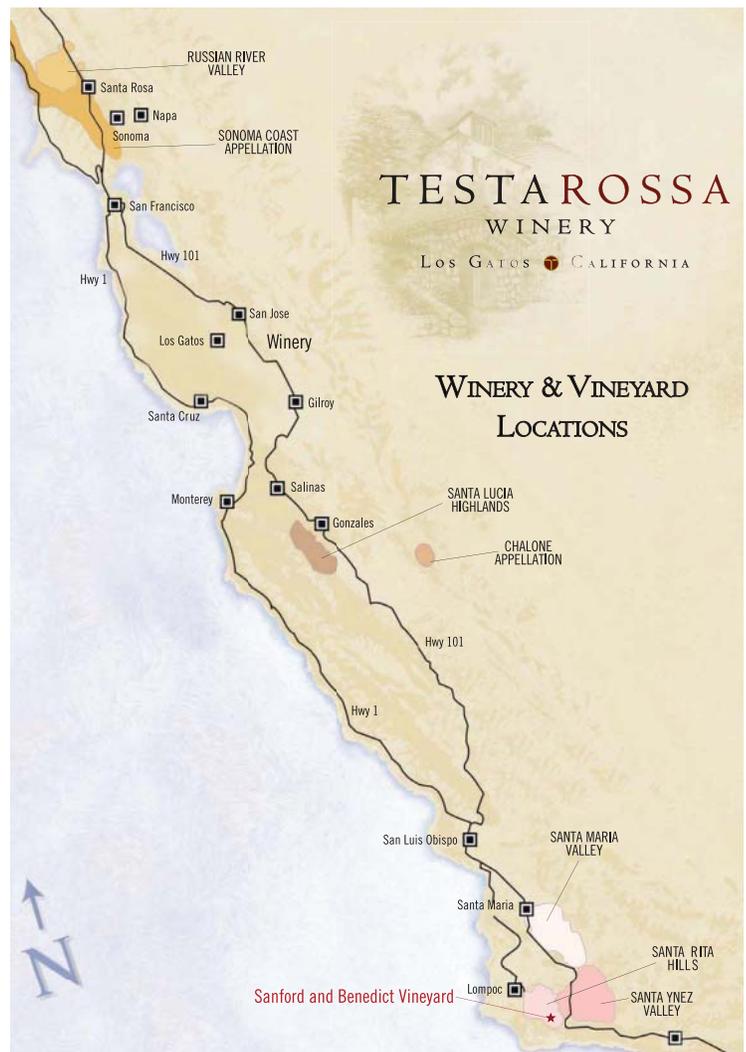
Made in a leaner, acidic, mineral style, this bone-dry wine feels ultra-clean and distinguished in the mouth. It's austere, but you'll find a core of pineapples, apples and limes. Great with a shellfish-inspired risotto. Elegant and food-friendly, it should develop over the next 4-5 years.

- *Wine Enthusiast, September 2010*

92
POINTS

"Year's Best American Chardonnays"

- *Wine & Spirits, October 2010*



PREVIOUS VINTAGE SCORES

2007 94 points Wine Enthusiast, April 2009
93 points Connoisseurs' Guide, February 2009
4 stars Restaurant Wine, January 2009

2006 93 points Connoisseurs' Guide, February 2008
4 stars Restaurant Wine, January 2008

2005 95 points Wine & Spirits, April, 2007
90 points Connoisseurs' Guide, February 2007

2004 91 points Wine Enthusiast, March 2006
90 points Connoisseurs' Guide, February 2007

Tasting notes from winemaker Bill Brosseau:

Medium yellow color. A plethora of interesting aromas such as pear, apple, cloves, lemon zest, butterscotch, and caramel leap out of the glass. Upon further evaluation, notes of mango, kiwi, and mandarine orange increase in intensity. Flavors of mandarine orange, mango, and pear sail into the palate and are met by flinty texture and racy acidity. This Chardonnay ends with a restrained, crisp, lean, mineral laden finish. Drink now through 2018.

Why is the Sanford & Benedict Vineyard special?

The 130-acre Sanford & Benedict Vineyard was planted in 1971, in what is now called the Santa Rita Hills, one of the most exciting Pinot Noir and Chardonnay growing areas in the country. It has, for over three decades, been considered one of the crown jewels of Santa Barbara County. The shaley-clay loam soil adds character to all the wines from this vineyard..

Flavor Profiles: Sanford & Benedict Vineyard Chardonnay

This is a full-bodied Chardonnay with rich pear, pineapple, melon and fig characteristics. In some vintages, hints of apricot and nectarine also add to delicious layers of rich fruit and racy acidity that fan out on the finish. These older vines make a concentrated Chardonnay complemented by spicy hazelnut, earthy flavors and racy acidity that come from the shaley-loam soils.

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	Sanford & Benedict Vineyard
Appellation	Santa Rita Hills, Santa Barbara County
Owner	Terlato Group
Year planted	1971
Acreage (for Testarossa)	10 acres
Yield	2.7 tons per acre
Soil composition	Botella clay-loam, Ballard sandy-loam, Santa Lucia shaley clay-loam
Elevation	200-400 feet
Exposure	Multiple exposures
Climate	Extreme maritime influence due to a unique transverse maritime throat. Average summer temperatures 70-75, and often cooler.
First Testarossa vintage	2004
Harvest	2008
Average Sugar	24.7
Average Total acidity	6.63g/l
Average pH	3.34
Date harvested	10/13/08
Bottle:	
Alcohol	14.4%
Total acidity	6.11 g/l
pH	3.34
Bottling date	9/30/09
Time in oak	10 months
Percent new oak	23%
Production	200 cases
Suggested retail price	\$39/bottle
Opt. time for consumption	2010-2018

