

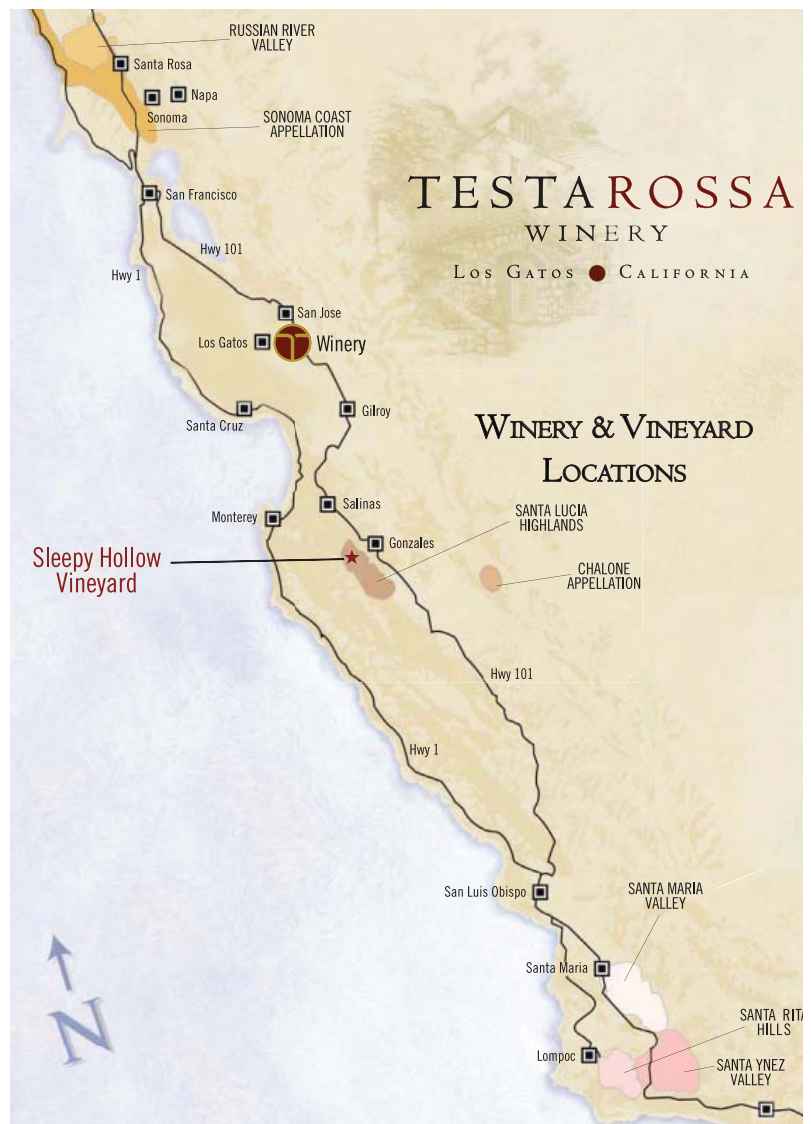


## 2008 SLEEPY HOLLOW VINEYARD CHARDONNAY

### A look at Sleepy Hollow Vineyard in 2008

While most of the state was battling spring frosts, Sleepy Hollow Vineyard, with its hill-side location, avoided the frost as the cold air traveled down the hill and settled to the valley floor. This cool weather just before berry ripening allowed the clusters to ripen evenly and achieve the “hang-time” necessary for the beautifully balanced characters that Sleepy Hollow produces every year.

PREVIOUS VINTAGE SCORES	<b>2007</b>	93 points, Wine Enthusiast, April 2009 91 points, Connoisseurs' Guide, February 2009
	<b>2006</b>	92 points, Wine Spectator, June 2008 91 points, Wine Enthusiast, May 2008 91 points, Connoisseurs' Guide, February 2008
	<b>2004</b>	93 points, Connoisseurs' Guide, April 2006 91 points, Wine Enthusiast, September 2006
	<b>2003</b>	91 points, Connoisseurs' Guide, May 2005
	<b>2002</b>	92 points, Connoisseurs' Guide, June 2004 91 points, Wine Spectator, June 2004
	<b>2001</b>	93 points, Wine Enthusiast, August 2003 92 points, Wine Spectator Weekly 90 points, Wine & Spirits, August 2003
<b>2000</b>	92 points, Wine Enthusiast	



# 2008 SLEEPY HOLLOW VINEYARD CHARDONNAY

## Tasting notes from winemaker Bill Brosseau:

Medium yellow color. This Sleepy Hollow starts off with intense aromas of fig, pear, apple, honey, orange, and cloves. With the exception of apple and honey, the aromas sail on through the flavor profile seamlessly. The palate holds crisp acidity and is paired by rich vibrant texture, lending itself to be very hedonistic now. The finish of this wine is medium-weight and retains a multi-layered dimension. Drink now through 2016.

## 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 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, Winemaker

Vineyard	Sleepy Hollow Vineyard
Appellation	Santa Lucia Highlands, Monterey County
Owner	Robert Talbott
Year planted	1973
Acreage (for Testarossa)	8 acres
Yield	3.2 tons per acre
Soil composition	Gravelly 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	2008
Sugar	26
Total acidity	8.07 g/l
pH	3.32
Date harvested	10/8/2008
<b>Bottle:</b>	
Alcohol	14.4%
Total acidity	7.65 g/l
pH	3.41
Bottling date	09/01/2009
Time in oak	11 months
Percent new oak	34%
Production	400 cases
Suggested retail price	\$39/bottle
Opt. time for consumption	2009-2016

