

## 2009 BIEN NACIDO VINEYARD CHARDONNAY

**93**  
POINTS

Just delicious. Superrich in pineapple, white peach and sweet lemon pie fruit, with crème brûlée and buttered toast complexities, its opulence is balanced by crisp acidity. The finish turns unexpectedly dry and clean. Very fine, a wonderfully grown wine from this great vineyard. —S.H.

**Wine Enthusiast, May 2011**

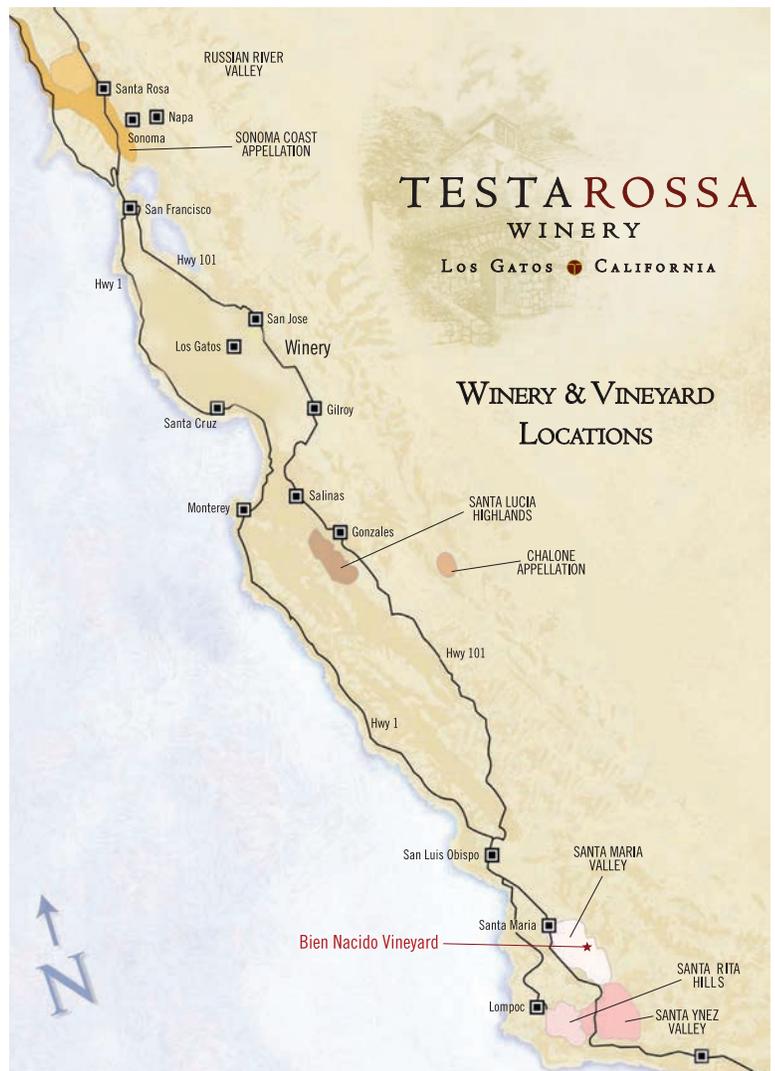
**90**  
POINTS

Arguably the deepest and most dramatic of Testarossa's new Chardonnays, this very ripe and big-bodied working comes close to being a bit overdone. It's pulpy, ripe-apple fruit is framed with lots of very sweet oak, and it is fleshy and full on the palate. It coarsens a touch at the finish and ends with an edge of evident heat, but its generosity and fruity depth guarantee memorable drinking when matched up with appro-priately richer foods.

**Connoisseurs' Guide, March 2011**

PREVIOUS VINTAGE SCORES

2008	94 points Wine Enthusiast, May 2010
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



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## Tasting notes from Director of Winemaking, Bill Brosseau

Medium yellow color. This Chardonnay is brimming with tropical scents of passionfruit, banana, kiwi, and mango. In addition, there are some nice notes of peach and apricot framed nicely by some brioche elements. The aromas sail into a seamless flow of flavor displaying tropical and stone fruit notes. On the tail end, there is some custard that shows some richness, yet is well balanced by the fresh acidity and fine structure. Enjoy this rich and lingering wine until 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 2009 Vintage

The 2009 vintage had less than average rainfall. The weather was moderate through the summer leading to optimal ripening conditions which brought harvest earlier than normal. The wines are quite approachable and have nice complexity of flavor.

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	2009
Sugar	24.6
Total acidity	7.13g/l
pH	3.33
Date harvested	September, 2009
<b>Bottle:</b>	
Alcohol	14.4%
Total acidity	6.6g/l
pH	3.42
Bottling date	September 18, 2009
Time in oak	12 months
Percent new oak	29%
Production	189 cases
Suggested retail price	\$39/bottle
Opt. time for consumption	2011-2016

