

## 2009 ROSELLA'S VINEYARD CHARDONNAY

**92**  
POINTS

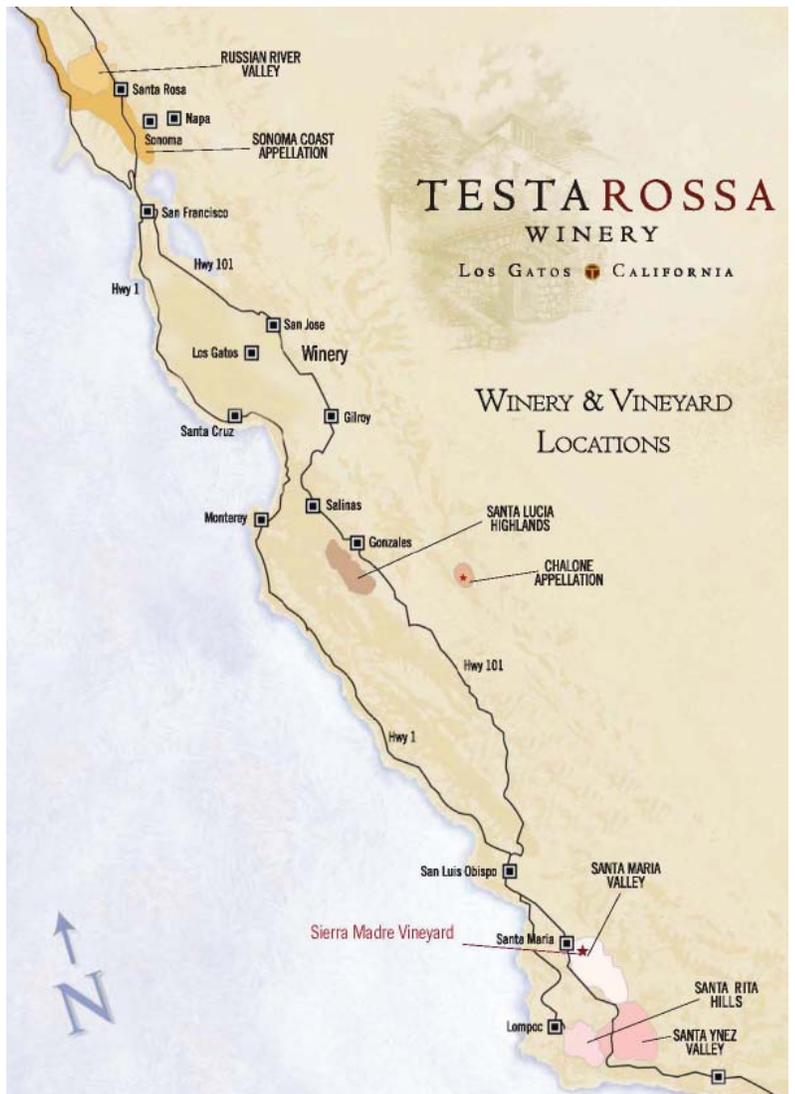
A clean, acidic Chardonnay, elegant and dramatic in richness. Despite ripe pineapple, pear, mango and apricot flavors, it has a steely minerality and touch of herbs that ground it. Drink now. –S.H.  
**Wine Enthusiast, May 2011**

**91**  
POINTS

Bright and blossomy in the nose with a nervy sense of youth that is hard to miss, this weighty, well-crafted wine offers very solid, oak and fruit flavors that are both deeper and more substantial than its aromas seem to predict. It is, as promised, a very young wine with a brisk acid spine, and, while we very much like its energy and its length now, there is no question that it will be better yet if allowed to develop for a couple of years.  
**Connoisseur's Guide, March 2011**

**91**  
POINTS

This clean, savory white has the tart scent of cider apples and a hint of vanilla. Its structure is tense, with fruit-driven acidity that has the cool feel of a squeeze of lemon. There's plenty of soft, creamy texture to balance that acidity, driving the wine toward oysters or freshly shucked clams.  
**Wine & Spirits, June 2011**



**TESTAROSSA**  
WINERY  
LOS GATOS CALIFORNIA

WINERY & VINEYARD  
LOCATIONS

PREVIOUS VINTAGE SCORES

2008	92 points, Wine Enthusiast, September 2010
	91 points, Wine Advocate, August 2010
2007	91 points, Wine Advocate, September 2009
	91 points, PinotReport, October 2009
2006	92 points, Wine Enthusiast, May 2008
2005	92 points, Wine Enthusiast, June 2007
	91 points, Connoisseurs' Guide, February 2007
	91 points, PinotReport, December 2007
2004	91 points, Wine Enthusiast, September 2006
2003	93 points, PinotReport, August 2005
	90 points, Wine Advocate, August 2006
2002	92 points, PinotReport, May 2004

## 2009 ROSELLA'S VINEYARD CHARDONNAY

### Tasting notes from winemaker Bill Brosseau:

Medium straw hue. This Chardonnay oozes with banana, custard, honey, while it is framed by fresh lemon pie and vanilla bean notes. While these aromas run strong through the palate, hints of apple, pear, and butterscotch hold this wine back from being over the top. Tangy acidity paired with a lush mouth-feel give this wine a multi-layered, robust finish. Drink now through 2017.

### Why is the Rosella's Vineyard special?

Gary Francioni planted his family vineyard, named after his lovely wife Rosella, on River Road in the heart of the Santa Lucia Highlands. Intense wines result from the labor intensive farming, Arroyo Seco sandy loam soil, and a marine climate highlighted by strong coastal winds blowing off Monterey Bay which make for foggy mornings, breezy afternoons and a long, drawn out growing season.

### Flavor Profiles: Rosella's Vineyard Chardonnay

The Rosella's Vineyard is known for its intensity of rich ripe fruit with layers of spice and minerality from the gravelly-loam soils of the Santa Lucia Highlands. This Chardonnay has complex flavors of apple, pear, lemon, and apricot flavors with hints of fresh earth all wrapped up in a blanket of spicy French oak. The finish is silky smooth with just a whisper of hazelnut and nutmeg essence.

### 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. "

- Bill Brosseau, Director of Winemaking

Vineyard	Sierra Madre Vineyard
Appellation	Santa Lucia Highlands, Monterey County
Owner	Gary & Rosella Francioni
Year planted	1996
Acreage (for Testarossa)	3 acres
Yield	3.8 tons per acre
Soil composition	Sandy, gravelly loam
Elevation	300-400 feet
Exposure	East-facing slopes
Climate	Marine influenced, cool, foggy mornings and evenings; breezy afternoons. Highs from low 70s to upper 80s, lows in the 50s.
First Testarossa vintage	1999
Harvest	2009
Sugar	25.05
Total acidity	6.85 g/L
pH	3.37
Dates harvested	September, 2009
<b>Bottle:</b>	
Alcohol	14.1%
Total acidity	6.12 g/L
pH	3.41
Bottling date	September 18, 2009
Time in oak	12 months
Percent new oak	23%
Production	187 cases
Suggested retail price	\$44/bottle
Opt. Time for consumption	2011-2017

