



## 2009 SANTA LUCIA HIGHLANDS CHARDONNAY

**90**  
POINTS

Wonderfully rich in citrus and tropical fruit flavors, with opulent oak notes of buttered toast and bright coastal acidity, this Chardonnay packs a lot of power. With a creamy texture, it defines California Chardonnay. –S.H.

**Wine Enthusiast May 2011**

**Tasting notes from Bill Brosseau,  
Director of Winemaking:**

Pale yellow color. Aromas of fig, honey, butterscotch, orange blossoms, and vanilla bean first come to mind in this first ever Santa Lucia Highlands Chardonnay. Upon taste, elements of fig, apple, and citrus freshen up the palate. The texture is well focused and has lively acidity. The finish of the wine is smooth and supple leading to immediate enjoyment. Drink now through 2015

**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.

Vineyards	Rosella's, Lone Oak
Appellations	Santa Lucia Highlands
First Testarossa vintage	2009
Average Sugar	24.7
Average Total acidity	7.88g/l
Average pH	3.3
Dates harvested	9/2009
<b>Bottle:</b>	
Alcohol	14.1%
Total acidity	6.50 g/l
pH	3.45
Bottling date	10/22/2010
Time in oak	10 months
Percent new oak	35%
Production	2194 cases

