

2009 SIERRA MADRE VINEYARD CHARDONNAY

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POINTS

There's lots of sweet, smoky oak on this Chardonnay, with caramel and buttered toast flavors, but the underlying fruit is so massive, it easily handles that weight. Explodes in ripe pineapple and peach jam flavors, balanced with crisp acidity, like a squirt of lime. A really good wine for drinking now with serious fare.

Wne Enthusiast, May 2011

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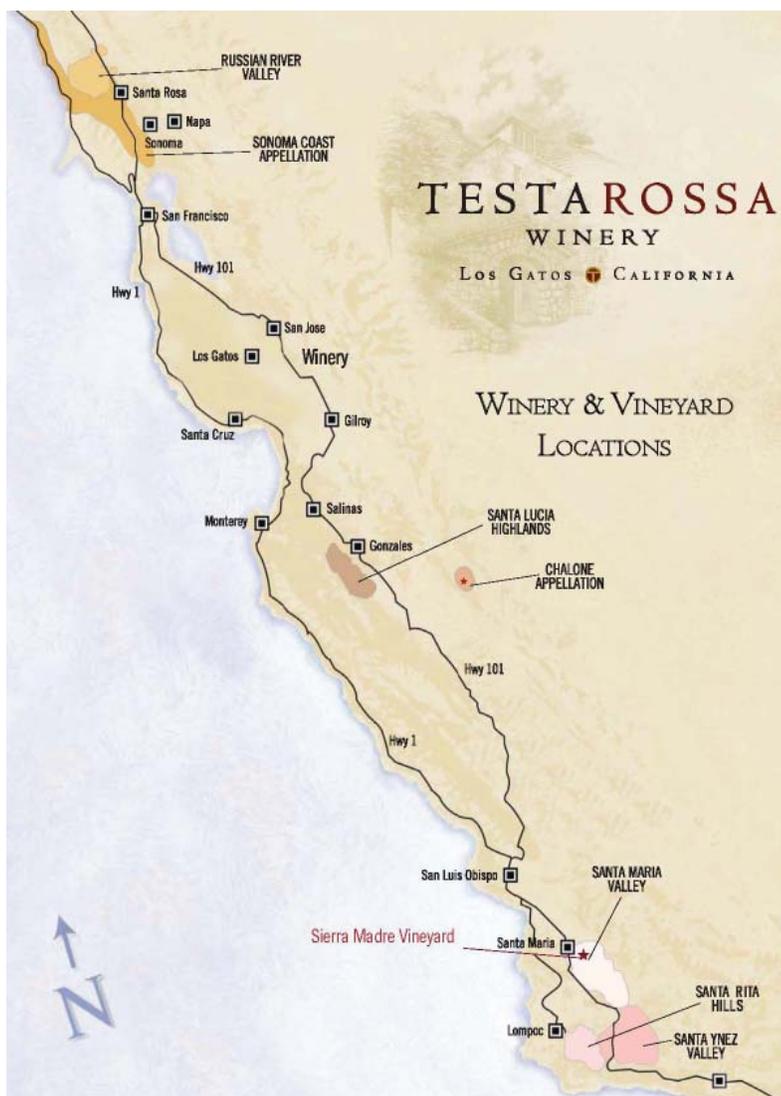
POINTS

Clean, fresh and richly flavored, with a medley of ripe fig, melon, spice, cedar and honeysuckle. Full-bodied and pleasantly earthy, ending with a honeyed aftertaste. Drink now through 2015. 298 cases made. -JL

Wne Spectator, May 2011



Sierra Madre Vineyard is the most northern and one of the westernmost vineyards in the Santa Maria Valley. Only 15 miles from the coast, Sierra Madre Vineyard benefits greatly from its unique marine influence. An exceptionally cool growing season encourages slow ripening over a long period of time, allowing for the development of structure and flavor intensity. At Sierra Madre Vineyard, this situation is balanced by just enough heat units to fully ripen the clusters each vintage.



Tasting notes from winemaker Bill Brosseau:

Medium yellow color. This Chardonnay exhibits an intriguing nose of butterscotch, caramel, peach sorbet, then followed-up with ripe fig, apricot, and vanilla bean. The flavors are seamless expressions of the aroma profile and are paired with hints of passionfruit and guava. While the initial texture seems rich, the vibrant acidity helps create layers in this hedonistic wine, leading to a cleansing finish. Drink now through 2017.

Why is the Sierra Madre Vineyard special?

Originally planted in 1971, Sierra Madre Vineyard is now home to 91.4 acres of Chardonnay and 64.22 acres of Pinot Noir. Most of the original vines were replanted by then Byron Winemaker, Ken Brown. Because of Pinot Noir's extreme clone sensitivity, Brown was meticulous in his quest to combine each desirable rootstock and clone, to create a veritable winemaker's candy store of combinations. This allows Sierra Madre customers the opportunity to work with their preferred combination, or to use different combinations as components to complete the finished wine.

Flavor Profiles: Sierra Madre Vineyard Chardonnay

The light-textured, well-drained, sandy-loam soils nourish the low-yielding vines to set clusters with small berries, intense with flavor, color and concentration. The unique coastal climate slows ripening allowing for extended 'hang-time' to deliver vibrant fruit character, while retaining crisp, fresh acidity in the resulting wines.

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 Maria Valley, Santa Barbara County
Owner	Doug and Jan Circle
Year planted	1971
Acreage (for Testarossa)	8 acres
Yield	3 tons per acre
Soil composition	Sandy, garry soils
Elevation	215 feet
Exposure	Row direction is North-South
Climate	Average high of 75 degrees during the warmest months
First Testarossa vintage	2008
Harvest	2009
Sugar	26.8
Total acidity	6.77 g/l
pH	3.44
Dates harvested	September, 2009
Bottle:	
Alcohol	14.2%
Total acidity	6.09 g/l
pH	3.72
Bottling date	August 17, 2010
Time in oak	10 months
Percent new oak	38%
Production	298 cases
Suggested retail price	\$39/bottle
Opt. Time for consumption	2011-2017

