



## 2010 CHARDONNAY • FOGSTONE VINEYARD

### THE LABEL

For two decades, Testarossa has specialized in small lot, vineyard-centric Chardonnay from only the best winegrowing estates.

### THE PLACE

Fogstone, in the northern end of the Santa Lucia Highlands, is farmed completely under Testarossa's direction.

### THE WINE

Ripe tropical fruit and citrus; creamy middle and finish. Balancing acidity keeps the wine bright and food friendly.

The Fogstone Vineyard is one of the northernmost estates in the Santa Lucia Highlands, occupying an east facing slope that rises from 200 feet to 500 feet as you go up the bench. Originally planted in 1993 through 1997, Fogstone has twenty-six acres of Chardonnay, with a mix of several different clones. The property's close proximity to Monterey Bay makes for a very cool climate, with one of California's longest growing seasons. The resulting slow, gentle ripening allows for full flavor development on the vine. Fogstone is one of Testarossa's most innovative vineyard partners; Winemaker Bill Brosseau directly oversees all the farming and viticultural decisions for the estate's twenty-three acres of Chardonnay that are designated for the winery.

The 2010 season in the Highlands was one of the coolest on record, with very few heat spikes during the summer and fall. The SLH's traditional lack of damaging fall rains allowed the fruit to hang as long as needed. For this limited Fogstone release, we received fruit (five different clones) that was harvested on October 23. The clones and property are a perfect match, providing Chardonnay with a rich tropical fruit character, bright acidity, and a mineral streak.

Upon arrival at the winery, the fruit was carefully hand sorted. A gentle gravity flow process is used throughout the winery. The juice went through primary fermentation in French oak cooperage with native yeasts. Twenty percent of the barrels were new. Partial secondary malo-lactic conversion occurred naturally. The wine was allowed fourteen months of sur-lie barrel aging prior to bottling. Only 323 cases were produced.

### WINEMAKER'S NOTES

*"Fogstone Vineyard is one of our new generation partners, where we have complete control "from soil to bottle." I am constantly in the vineyard, working to let this great site express itself through focused, intense Chardonnay fruit. This rich, layered wine can go with just about anything - chicken, salmon, shellfish, or pasta."*

- Bill Brosseau

Winegrowing  
Appellation: Santa Lucia Highlands  
Vineyard: Fogstone  
Soil: Porous, well-drained shaly loam

Winemaking  
Alcohol: 14.3%  
Acidity: 7.191g/L pH: 3.46  
Cooperage: 100% French Oak, 20% New

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