



2010 CHARDONNAY • RINCON VINEYARD

THE LABEL

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

THE PLACE

The Arroyo Grande Valley: very cool climate close to the ocean; optimal conditions for great Chardonnay.

THE WINE

Ripe tropical fruit, pear and citrus; creamy middle, light spice and oak finish. Balancing acidity keeps the wine bright and versatile for food-pairing.

Rincon Vineyard is located just south of San Luis Obispo in the Arroyo Grande Valley appellation. It is named for the historic Rincon Adobe that marks the entry to the estate. The property is owned and farmed by the Talleys, one of the best known winegrowing families on the Central Coast.

Only eight miles from the Pacific, Rincon boasts a true Region I, very cool climate. The soils at Rincon are shallow, composed of loam and calcareous clay. The shallow soils, coupled with the steepness of the hills, helps drainage and results in intense, focused fruit. The vineyard was originally planted in 1985. Five acres are Chardonnay (clone 4) of which three and a half acres are allotted to Testarossa.

The 2010 growing season was one of the coolest on record, with very even, moderate temperatures throughout the summer and early fall. The fruit for this first Testarossa Rincon release was picked on October 13.

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. Less than twenty percent of the barrels were new, allowing more fruit expression. Partial secondary malo-lactic conversion occurred naturally. The wine was allowed ten months of sur-lie barrel aging prior to bottling. Only 229 cases were produced.

WINEMAKER'S NOTES

"This is our debut vintage of Chardonnay from this well-regarded vineyard. Aromas of apple, pear, and kiwi are accented with notes of vanilla, spice, and cloves. On the palate, the pear combines with grapefruit and passionfruit flavors. Bright acidity heightens the fruit and complements the rich, creme brulee-like finish. Try this luscious Chardonnay with shellfish or cream-sauced pastas. Drink now thru 2016."

- Bill Brosseau

Winegrowing
Appellation: Arroyo Grande Valley
Vineyard: Rincon
Soil: Shallow loam and clay

Winemaking
Alcohol: 14.4%
Acidity: 6.68 g/L pH: 3.61
Cooperage: 100% French Oak, 15% New

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