



2011 CHARDONNAY • DOS RUBIOS VINEYARD

THE LABEL

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

THE PLACE

Dos Rubios: cool climate; optimal soils, conscientious farming. One of the Highlands' best new sites for world-class Chardonnay.

THE WINE

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

This is the second vintage release from Dos Rubios. The estate represents a new chapter for Testarossa. Not content to merely purchase grapes, the Testarossa team has literally designed the Dos Rubios property from the ground up. Director of Winemaking, Bill Brosseau worked directly with grower Kirk Williams in the design and installation of the vineyard. The name, Dos Rubios (a Spanish term for two red or fair haired men) represents the partnership between Testarossa owner Rob Jensen and Kirk - both are fair haired.

The property is located in the heart of the Santa Lucia Highlands appellation. Two clones of Chardonnay (17 and 76) were chosen by Bill for the eleven acres of Chardonnay.

The 2011 growing season in the Highlands was one of the coolest and wettest on record. Happily, most of the fall rains bypassed the SLH. The fruit was able to hang as long as necessary to achieve phenolic ripeness - flavor and acidity matched to the necessary sugar levels. The Chardonnay blocks were picked on October 3 and October 24.

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

WINEMAKER'S NOTES

"Medium yellow hue. Youthfully opens with pear, apple, grapefruit and lemon aromas; light toast and vanilla notes. On the palate, the rich fruit flavors are complemented by a light touch of oak and butterscotch characters. The creamy mouthfeel is nicely balanced by racy acidity and a dose of minerality. Carries to a long finish. Should prove a nice pairing with roast turkey, ham, or fresh Dungeness crab. Drink now through 2016."

- Bill Brosseau

Winegrowing
Appellation: Santa Lucia Highlands
Vineyard: Dos Rubios
Soil: Porous, Chualar shaly loam

Winemaking
Alcohol: 14.1%
Acidity: 5.79 g/L pH: 3.73
Cooperage: 100% French Oak, 25% New

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