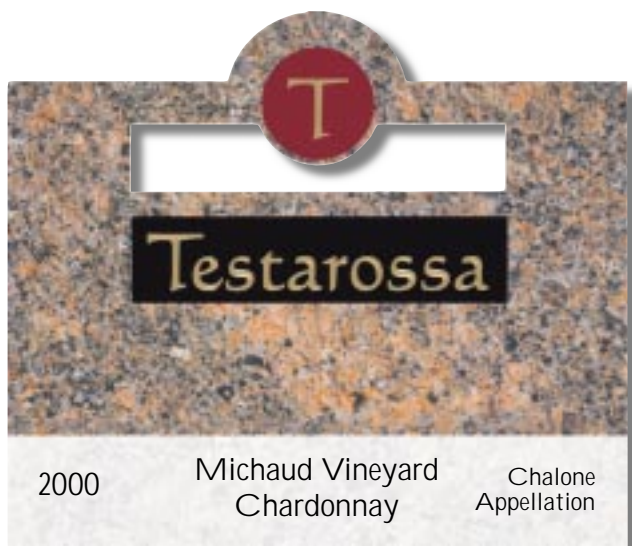


# 2000 Michaud Vineyard Chardonnay



California Central Coast

## 1999 Vintage

★★★★★

Clearly, Testarossa is one of California's top Chardonnay producers. A supple, full-bodied Chardonnay with complex character and medium richness. It tastes of roasted nut, apple, toast, pineapple, and vanilla.

*Restaurant Wine – August 2001*

92 points 🍷🍷

Among the riper, bigger bodied and more substantial of this month's Chardonnays, Testarossa's Michaud bottling is long on creamy oak and shot through with notes of vanilla and sweet spice. It is also well appointed with the essential fruit that it needs to keep from becoming but another exercise in single-minded ripeness. Full and fat in feel with lots of glycerin and a touch of heat, it clearly wants service with appropriately flavorful dishes and should shine as a partner to richer lobster or salmon recipes.

*Connoisseurs' Guide – September 2001*

92 points

Here's an oaky, lemony wine with the acidity and stuffing for aging. Begins with citrus, cream and smoke aromas, and turns searingly rich, with lemon mousse and smoky honey flavors that last through the long, spicy finish.

*Wine Enthusiast – December 2001*

90 points

Smooth-textured, with polished, graceful, pure pear, fig, citrus and hazelnut flavors that are rich and creamy, finishing lots of finesse and spiciness.

*The Wine Spectator – September 2001*

## 1998 Vintage

91 points 🍷🍷

Very much the sibling of their 98 Chalone Chardonnay, this bottling is, if anything, bigger, deeper and more dramatic in its delivery of concentrated fruit and very rich oak. It is the kind of wine whose mealtime placement calls for great care.

*Connoisseurs' Guide – February 2001*

# 2000 MICHAUD VINEYARD CHARDONNAY

We present to you the 2000 Michaud Vineyard Chardonnay Testarossa's most "Burgundian" and age-worthy Chardonnay. In 1986, while Michael Michaud was the winemaker at Chalone he planted his own vineyard within that appellation, using cuttings from the 1946 Chardonnay block of the Chalone Vineyard. From the time the vineyard came into production, the Michaud Chardonnay was sold exclusively to Chalone and was blended into their Estate Chardonnay. In the vineyard's ninth year, this fruit comprised 50% of Chalone's 1994 Reserve Chardonnay, a truly monumental wine.

Michael met Rob and Diana Jensen just before the 1994 harvest, and he agreed to sell to them a few tons of Chalone Vineyard Chardonnay as well as one half-ton of Pinot Noir, as a way to promote the Chalone Appellation. Shortly thereafter, Rob approached Michael about purchasing fruit from the Michaud Vineyard. Testarossa started buying Michael's fruit in 1995 and has made a vineyard-designated Michaud Chardonnay every vintage since then. These wines typically age extremely well and, as of early 2002, our 1995 Michaud Chardonnay is still in top form.

For the first time since 1996, the Central Coast of California had in 2000 what we would call a "normal" growing season. As compared with 1997, which was atypically hot, and 1998 and 1999, which were unusually cold, 2000 was blessed with a return to moderate weather in the spring and summer months. The 13 acres of Chardonnay at Michaud Vineyard were harvested between September 8<sup>th</sup> and 12<sup>th</sup>, under perfect skies, and then sent to our facility at the 19<sup>th</sup>-century Novitiate in Los Gatos. After a gentle whole-cluster pressing in our Europress, the juice was settled overnight, then sent to a mixture of new and used French oak barrels for fermentation. With weekly stirring of the lees, or "batonage" as they call it in Burgundy, the primary fermentation finished by the end of September, and the malo-lactic fermentation kicked in right away. We constantly tasted the wine over the course of its barrel aging, and we noticed as early as February 2001 how accessible the 2000 Michaud was. Because of this, we decided to bottle it in the early summer of 2001 in order to capture the wonderful tropical aromas and voluptuous texture in their finest form. Although the 2000 Michaud is drinking well so young, we believe the quality of the fruit from this vineyard will continue to evolve into a Meursault-like experience for the next six years, and perhaps even longer.

300-A College Avenue, Los Gatos California 95030  
www.testarossa.com

## VINEYARD:

Michaud Vineyard

**Appellation:** Chalone Appellation  
(Monterey County)

**Owner:** Michael Michaud

**Vine Age:** 14 years

**Acreage:** (for Testarossa only): 4.5 acres

**Yield:** 1.5 to 3 tons per acre

**Soil Composition:** Decomposed granite and clay loam,  
underlying limestone.

**Elevation:** 1,600 feet

**Exposure:** East and west facing slopes

**Climate:** Summer temperatures ranging from 75° to 90°  
in the afternoon to pre-dawn lows in the 40s.

**First Testarossa vintage:** 1995

## HARVEST:

**Sugar:** 24.1° Brix

**Total acidity:** 6.1 g/L

**pH:** 3.43

**Date harvested:** September 8 through 12, 2000

## BOTTLE:

**Alcohol:** 14.1%

**Total acidity:** 5.5 g/L

**pH:** 3.55

**Bottling date:** June 27, 2001

**Time in oak:** 9 months

**Percent new oak:** 55%

**Production:** 338 cases, 750mL  
79 cases, 375mL

**Release date:** May 1, 2002

**Suggested Retail Price:** 750mL \$36.00  
375mL \$18.00

**Optimum time for consumption:** 2002-2008

Phone: (408) 354-6150 Fax: (408) 354-8250  
wine@testarossa.com