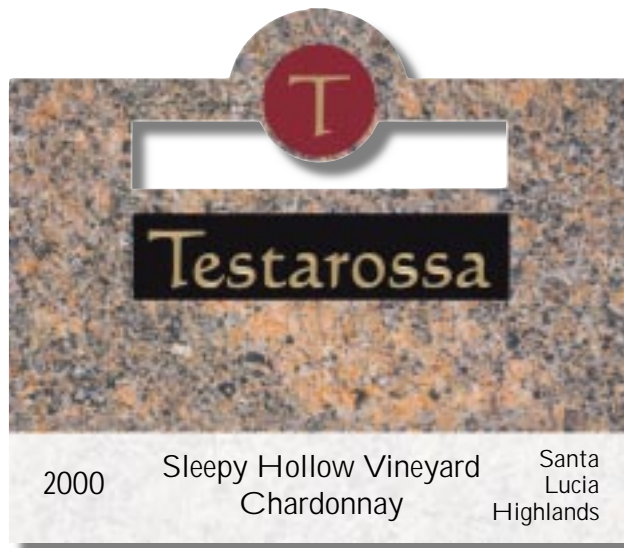


2000 Sleepy Hollow Vineyard Chardonnay



2000 Vintage

Testarossa knows how to make chardonnay and once you've tasted their wines you'll be hooked — even if you're not a chardonnay drinker. There is a depth of flavors layered with solid acidity and deft use of oak that I rarely see in California bottlings. The 2000 Sleepy Hollow Chardonnay smells of vanilla, spice and cream and bursts with ripe pineapple flavors. It's stunning.

New York Times - July 2002

90 points

Intense, rich and concentrated, with a pretty core of anise-shaded cedar, fig and apricot. Well-balanced, long and flavorful, with vanilla-citrus notes on the finish.

The Wine Spectator - June 2002

1999 Vintage

★★★★★

Clearly, Testarossa is one of California's top Chardonnay producers. This wine was native yeast fermented and barrel fermented and is richer still than the Testarossa Bien Nacido Chardonnay. It is full bodied, luscious and long on the palate, tasting of peach, pineapple, butterscotch, and lemon peel. Long finish.

Ronn Wiegand's Restaurant Wine August 2001

90 points

Very bright and forward aromas of tropical fruits and lees introduce this complex wine. Very dry, it has a rich, creamy texture and a long, distinguished finish.

Wine Enthusiast - December 2001

1998 Vintage

91 points

Completely focused on fruit but not at all sweet, this is a dense and meaty chardonnay. The ripe fruit remains firm, filled with rich flavors of white peach and touches of nuttiness. Smooth and lengthening out with air, this will be delicious with a blanquette de veau, or a veal roast with wild mushrooms.

Wine & Spirits - February 2001



California Central Coast

2000 SLEEPY HOLLOW VINEYARD CHARDONNAY

The 2000 Sleepy Hollow Vineyard Chardonnay comes from one of California's most climatically interesting appellations, the Santa Lucia Highlands of Monterey County. Robert Talbott and his family bought this large and well-established vineyard in the mid-90s and have done an excellent job of producing some of the highest quality Chardonnay grown anywhere. The appellation and the vineyard itself lie on the western edge of the Salinas Valley, at the base of the towering Santa Lucia Mountain Range. During the growing season, the climate in this valley is influenced by both the geological formation of the valley and by the nearby Monterey Bay. The valley, which runs north/south, acts as a funnel for the cool, moist air coming off of Monterey Bay. As the sun shines on the Salinas Valley in the summer months, the ground is heated up, the air above is warmed and it rises. To replace the rising warm air, cool, moist air is literally drawn like a vacuum from Monterey Bay and is funneled down the Salinas Valley. This creates a lot of wind, as the cool air rushes in, and it also brings in a lot of fog. The summer days thus start out with cool, foggy mornings, which burn off by mid morning, followed by a four to six hour period of bright, warm sunshine. The cool breeze picks up in the early to mid afternoon, and the fog usually rolls in between 5PM and 7PM, completing a day in the Salinas Valley. For the vineyard this translates into a long, cool, yet even growing season, which allows the unique flavors of the Sleepy Hollow Vineyard to develop slowly and fully.

Even in 2000 a long growing season was the rule at Sleepy Hollow Vineyard. In all of our other vineyards blocks, we harvested anywhere from four to six weeks earlier than in the previous two years. However, the Sleepy Hollow Chardonnay came in a few days later than in 1998 and 1999, even though 2000 was overall a much warmer summer. The fruit was incredibly ripe, very similar to how it tasted in '98, with more tropical and less citrusy flavors than in '99.

We whole-cluster pressed the grapes in our 8,000-liter Europress, settled the juice in tank for 24 hours, then sent it to a mixture of 40% new and 60% used French oak barrels for its native yeast fermentation. As usual the native yeasts took their time, and the wine fermented well into the winter and spring of 2001. The malolactic fermentation finished just in time for the wine to be bottled in late June 2001. To date, this is the richest and most concentrated Sleepy Hollow Chardonnay we have made. (EK)

VINEYARD

Sleepy Hollow Vineyard

Appellation: Santa Lucia Highlands
(Monterey)

Owner: Robert Talbott

Vine Age: 12 years

Acreage (for Testarossa only): 1.5 acres

Yield: 3 tons per acre

Soil Composition: Gravelly loam

Elevation: 300 to 500 feet

Exposure: East facing slopes

Climate: Temperatures ranging from 75° to 85°
in the afternoon, and between 50° and 55° at night

First Testarossa vintage: 1997

HARVEST

Sugar: 23.5° Brix

Total acidity: 7.1 g/L

pH: 3.38

Date harvested: October 25, 2000

BOTTLE

Alcohol: 14.5%

Total acidity: 6.0 g/L

pH: 3.48

Bottling date: June 27, 2001

Time in oak: 8 months

Percent new oak: 40%

Production: 445 cases, 750mL

98 cases, 375mL

Release date: September 1, 2002

Suggested Retail Price: \$ 34.00 bottle, 750mL

\$ 17.00 bottle, 375mL

Optimum time for consumption: 2002-2007