



# Testarossa Vineyards

LOS GATOS • CALIFORNIA

## 2003 Bien Nacido Vineyard Chardonnay

**92** points  
 This bottling teams lots of bright, well-ripened, appley fruit with a wealth of very sweet oak and shows a scant touch of minerals underlying it all. Its richness makes it thoroughly tasty and enjoyable now, but its fine balance and solid construction point to better with a bit of age.  
*Connoisseurs' Guide - March 2005*

**91** points  
 Rich and spicy Chardonnay with creamy texture. The flavors veer toward pineapples and peaches, with the vanilla and buttered toast of fine oak.  
*Wine Enthusiast - July 2005*

**2002** **93** points  
 This is a splendid Chardonnay -- one of the finest we have tasted from that vineyard: supple and rich with excellent flavor and length.  
*Restaurant Wine - January 2004*

**92** points  
 Intriguing fruit backed by plenty of oak. Scents of maple and jasmine, with orange oil and sweet nectarine flavors.  
*Wine & Spirits - June 2004*

**2001** **90** points  
 Baked peach and nectarine flavors give sweetness, held in a firm, acidic grip. Intriguing soil character, contrasting the rich feel with a sand and clay-like edge.  
*Wine & Spirits - August 2003*

**90** points  
 Keys on juicy fruit rather than winemaking bombast and shows subtle elements of oak, lees and minerals, along with apples, pears and a touch of citrus. Fairly full and fleshy in feel.  
*Connoisseurs' Guide - October 2003*

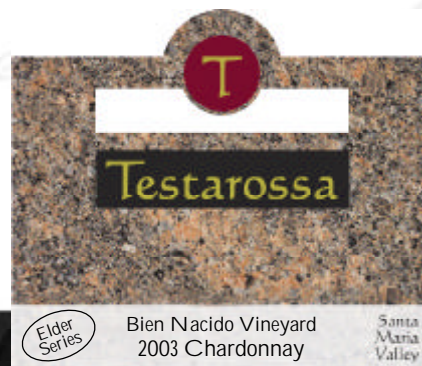
**2000** 95 points *Connoisseurs' Guide - May 2002*

**1999** 92 points *Wine Spectator - April 2001*  
 90 points *Restaurant Wine - August 2001*

**1997** 94 points *Wine Spectator - November 1999*

**1996** 93 points *Wine Spectator - November 1998*

**1995** 92 points *Wine Spectator - March 1998*  
 90 points *Wine Advocate - August 1998*



**Passion in Every Glass!**

## 2003 Bien Nacido Vineyard Chardonnay

Tasting notes from winemaker Bill Brosseau:

This Bien Nacido Chardonnay exemplifies Santa Maria Valley at its finest. Wonderful hints of tropical and honey notes marry seamlessly with a touch of oak spice. Clean and pure, this wine is shining right now. With its bright acidity, it will continue to satisfy for many years to come.

Why is the Bien Nacido Vineyard special?

The Bien Nacido Vineyard, planted in 1973, sits in one of the most ideal locations in Santa Barbara County's cool ocean facing Santa Maria Valley which gives the grapes exceptionally long hang time. Underlying the eastern edge of the vineyard is an old crumbly shaley-loam stratum of soil called *Elder Series*, which adds extra mineral flavors to the wines.

Flavor Profiles: Bien Nacido Vineyard Chardonnay

The Bien Nacido Vineyard Chardonnay is known for its core of rich tropical fruit characteristics complimented by exotic oriental spice flavors. Testarossa's selection of specific *Elder Series* soil rich blocks within Bien Nacido give our Chardonnays an extra layer of minerality resulting in amazing depth and complexity.

Testarossa's Style:

Complexity, Balance, and Silky Texture

Testarossa's "house style" is to create wines of uncommon complexity for you to enjoy, while maintaining the beautiful balance of natural wine flavors, hints of toasty new oak, a backbone of natural acidity, and silky smooth texture that make our wines feel as good as they taste.

Testarossa's Special Chardonnay  
Winemaking Techniques

It all starts in the vineyard where our winemaker, Bill Brosseau, works with our growers to balance the vines so they produce rich, flavorful, and nutritionally healthy fruit, without over or under stressing the vines. In the cellar, we use native yeast fermentations in 60 gallon French Oak barrels, 100% malolactic fermentation, and special new innovations that yield uncommonly rich Chardonnays.

Unique Characteristics of the 2003 Vintage

2003 started off with uncharacteristically warm 80-degree weather in January, fooling some of our vineyards into coming out of dormancy two weeks to two months early. As the season progressed, the warm weather did not relent and most of the fruit ripened within a small time frame. The early bud break allowed the grapes to achieve record hang time resulting in wines that show great depth of flavor, color and richness.

Vineyard	Bien Nacido Vineyard
Appellation	Santa Maria Valley, Santa Barbara County
Owner	Miller Family
Year planted	1973
Acreage (for Testarossa)	7 acres
Yield	3 tons per acre
Soil composition	Elder Series shaley loam
Elevation	440 feet (134m)
Exposure	South/Southwest
Climate	Marine influenced, cool summer temperatures ranging from daytime highs in the low 70s to pre-dawn lows in the 50s
First Testarossa vintage	1995
Harvest	2003
Sugar	24.9
Total acidity	7.0g/l
pH	3.35
Date harvested	10/16/2003
<b>Bottle:</b>	
Alcohol	14.2%
Total acidity	6.7g/l
pH	3.49
Bottling date	7/26/2004
Time in oak	10 months
Percent new oak	35%
Production	419 cases
Release date	February 2005
Suggested retail price	\$36/bottle
Opt. time for consumption	2005-2010

### 2003 Bien Nacido Vineyard Chardonnay



March 2005

92  
points

"Lots of bright, well-ripened, apple fruit with very sweet oak and a scant touch of minerals. Its obvious richness makes it thoroughly enjoyable now."



Testarossa Vineyards

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