



# Testarossa Vineyards

LOS GATOS • CALIFORNIA

## 2003 Brosseau Vineyard Chardonnay

Bright straw color. This wine is slow to open up, showing its youthfulness. Upon aeration in the glass, nice hints of spice, caramel and mineral make their presence known. The clean, mineral-laden taste portrays the vineyard's limestone soils. After tasting, this wine gently fades into a lingering, silky finish.

*Bill Brosseau, Winemaker*

2002

92  
points

Enough spicy apple to fill a pie. This is a richly flavored wine with a distinctive core of apple, cooked piecrust and touches of hazelnut and floral aromas. Long and concentrated, it's beautifully balanced, with a persistent fruity aftertaste.

*Wine Spectator - June 2004*

91  
points

This limited bottling is concentrated with hints of honey and toast overlying sweet fruit scents and flavors. Viscous and fairly round in mouthfeel with glimmers of butterscotch and caramel to its deep character, this solid, very rich wine demands service with savory fish and chicken dishes.

*Connoisseurs' Guide - June 2004*

90  
points

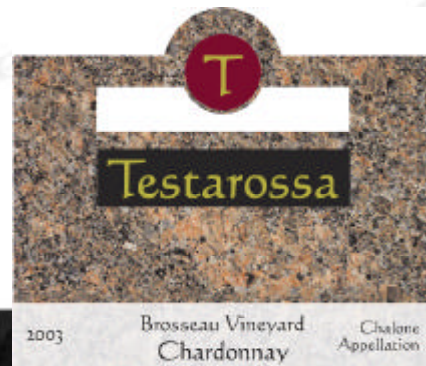
Possesses mineral, pear, and earth characteristics along with white peach notes. Full-bodied, richly textured, and impressively endowed, this Burgundian-like beauty is ideal for drinking now. Its personality is similar to that of a premier cru from Meursault.

*Wine Advocate - August 2004*

90  
points

Medium-light to medium golden yellow; intense, buttery, distinct Chardonnay fruit aroma with notes of cinnamon and toasted hazelnut; full body, plush, spicy, ripe fruit flavors with overtones of vanilla and a slightly viscous, rounded mouth feel; lingering aftertaste. Very highly recommended.

*California Grapevine - August 2004*



Passion in Every Glass!

## 2003 Brosseau Vineyard Chardonnay

Tasting notes from winemaker Bill Brosseau:

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Why is the Brosseau Vineyard special?

Heavy limestone and decomposed granite soils give the grapes from the Brosseau Vineyard a distinctive old world style, yet still produces rich, forward new world fruit flavors. Jon and Jan Brosseau planted their naturally low yielding vineyard in the shadow of Monterey County's Pinnacles National Monument in 1980. These quarter century old vines, farmed by Testarossa winemaker, Bill Brosseau, produce grapes of uncommon intensity and concentration.

Flavor Profiles: Brosseau Vineyard Chardonnay

The baked apple fruit flavor is wrapped with layers of hazelnut, honey, and vanilla. The deep floral aromas of this wine beautifully complement a whisper of citrus. Limestone rich soils give this wine depth and exceptional ageability.

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	Brosseau Vineyard
Appellation	Chalone, Monterey County
Owner	Jon & Jan Brosseau
Year planted	1980
Acreage (for Testarossa)	6 acres
Yield	1.2 tons per acre
Soil composition	Heavy limestone soils with decomposed granite
Elevation	1,600-1,700 feet
Exposure	South, east & west facing slopes
Climate	Marine influenced afternoon breezes. Summer highs from 75° to 90° with pre-dawn lows in the 40s.
First Testarossa vintage	2002
Harvest	2003
Sugar	25.1
Total acidity	6.6g/l
pH	3.40
Date harvested	9/8/2003
<b>Bottle:</b>	
Alcohol	14.4%
Total acidity	6.4g/l
pH	3.48
Bottling date	7/26/2004
Time in oak	10 months
Percent new oak	40%
Production	445 cases
Release date	May 2005
Suggested retail price	\$36/bottle
Opt. time for consumption	2005-2013

### 2004 Winery of the Year



"In only a decade, this small Los Gatos winery has established a solid reputation for the consistent quality of its wines, which are among the best now being produced in the USA."

*Ronn Wiegand, MW & MS, Editor*



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