



Testarossa Vineyards

LOS GATOS • CALIFORNIA

2003 Michaud Vineyard Chardonnay

90
points

Sporting caramelly oak, this deep, directly fruity offering is unsparing in aroma. It has a distinctive mineral streak at its heart. The wine will have a very full and rewarding future.

Connoisseurs' Guide - May 2005

2002

92
points

Pretty floral, citrus and sour lemon candy aromas lead to a firm, concentrated wine. Intense yet smooth, gaining complexity on a long, flavorful finish.

Wine Spectator - June 2004

91
points

The ripe apple fruit of the variety is enhanced by hints of stones and toast and wrapped in a rich but never overdone layer of creamy oak.

Connoisseurs' Guide - June 2004

90+
points

Complex aromas of buttered popcorn, honey-suckle, peaches, and brioche. Tightly-knit with good acidity and a long, heady finish. Impressive.

Wine Advocate - August 2004

90
points

Floral, toasty, spicy, green apple aroma; crisp, lemony, green apple flavors; well balanced; lingering aftertaste.

California Grapevine - August 2004

Very highly recommended

2001

92 points *Wine Enthusiast - August 2003*
90 points *Wine Spectator - Web Review 2003*

2000

93 points *Wine Enthusiast - December 2002*
91 points *Wine & Spirits - August 2002*
91 points *Connoisseurs' Guide - May 2002*

1999

95 points *Restaurant Wine - August 2001*
93 points *Houston Chronicle - September 2001*
92 points *Wine Advocate - June 2002*
92 points *Wine Enthusiast - December 2001*
92 points *Connoisseurs' Guide - September 2001*
90 points *Wine Spectator - September 2001*

1998

93 points *Connoisseurs' Guide - February 2001*

1997

91 points *Wine Spectator - July 1999*

1995

90 points *Wine Advocate - August 1998*



2003 Michaud Vineyard Chardonnay Chalone Appellation



Passion in Every Glass!

2003 Michaud Vineyard Chardonnay

Tasting notes from winemaker Bill Brosseau:

Deep straw color. Initial aromas of vanilla, spice, and stone fruit such as apricot make this wine hedonistic from the start. Upon taste, the fruit and oak spice pair with mineral notes opening up to a crisp, lengthy finish. Will age well for 5-7 years.

Why is the Michaud Vineyard special?

Michael Michaud (pronounced ME-show, with no “d” sound at the end) has been farming and making wine in Monterey County’s famous Chalone Appellation for over a quarter century. He has decades of experience extracting incredibly complex Chardonnay and Pinot Noir grapes from the rich limestone and decomposed granite hillsides of the Gavilan mountain range.

Flavor Profiles: Michaud Vineyard Chardonnay

Rich limestone soils show through in this minerally complex old-world style Chardonnay. Ripe fruit flavors of pear, apricot, fig and citrus combine with spice, floral and hazelnut nuances. The Chalone Appellation is home to our most age-worthy Chardonnays that, though approachable when first released, blossom with layers and layers of extra flavor after three to five years of bottle age.

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	Michaud Vineyard
Appellation	Chalone, Monterey County
Owner	Michael Michaud
Year planted	1986
Acreage (for Testarossa)	2 acres
Yield	2 tons per acre
Soil composition	Limestone with decomposed granite & clay loam
Elevation	1,600 feet
Exposure	East & 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	2003
Sugar	24.7
Total acidity	6.5g/l
pH	3.35
Date harvested	9/19/2003
Bottle:	
Alcohol	14.2%
Total acidity	6.4g/l
pH	3.46
Bottling date	7/26/2004
Time in oak	10 months
Percent new oak	45%
Production	171 cases
Release date	May 2005
Suggested retail price	\$36/bottle
Opt. time for consumption	2005-2012

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90
points

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