



Testarossa Vineyards

LOS GATOS • CALIFORNIA

2003 Rosella's Vineyard Chardonnay

Best Buy

96
points

Intensely, deeply and handsomely fruited and filled out by very rich oak, this expressive wine runs from ripe apples to lemons to caramel and creme brulee.

Connoisseurs' Guide - March 2005

90
points

This is as big and rich a wine as you might expect from Santa Lucia, filled with ripe peach and apricot flavors. It holds to a smooth balance with generous texture.

Wine & Spirits - April 2005

90
points

Big, ripe Chard, well-oaked and brimming with spice and tropical fruit. Plays to the popular taste for rich, creamy Chards that flood the mouth and last through a long finish.

Wine Enthusiast - July 2005

2002

92
points

Deliciously complex, with a rich, fleshy, complex core of peach-, pear- and apricot-scented fruit and hints of fresh earth and new oak.

Wine Spectator - April 2004

90
points

Intense, spicy, herbal, ripe tropical fruit aroma with notes of mango and apricot; full body; lingering aftertaste. Shows distinctive character.

California Grapevine - April 2004

Very highly recommended

2001

92
points

Ultrarich, complex and complete, from its smooth texture to its vivid array of vanilla, anise, pear and fig-laced flavors. Long, creamy aftertaste.

Wine Spectator - Web Review 2003

91
points

The volume has been turned up higher here, and this big, bold, very ripe wine rings true to our expectations for Testarossa Chardonnay.

Connoisseurs' Guide - March 2004

91
points

There's a lot of young, toasty oak riding on top of the fruit. Long in the mouth and in the finish, this delicious wine has crisp, supporting acids.

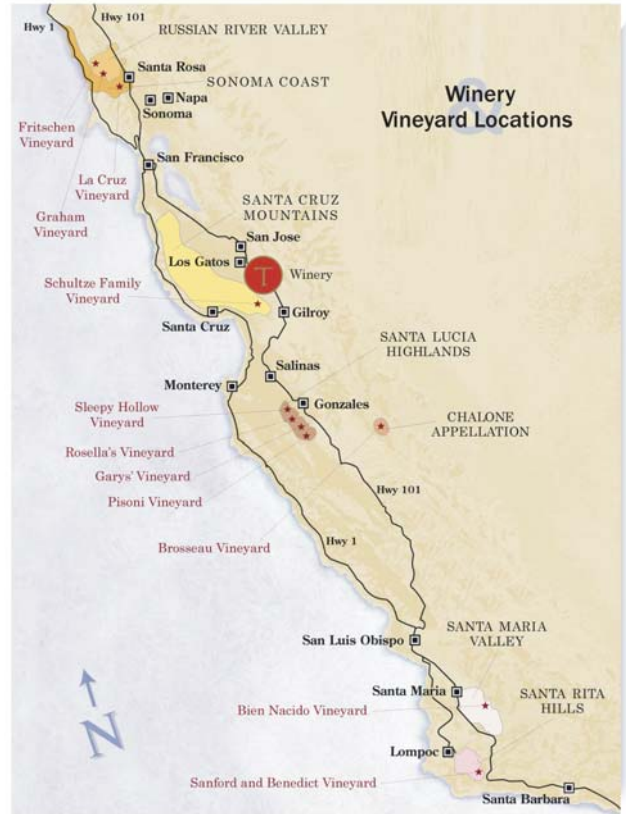
Wine Enthusiast - August 2003

2000

92
points

Lively acidity, rich, concentrated, flavorful. A specially complex wine. Turns elegant and refined on the finish.

Wine Spectator - July 2002



Passion in Every Glass!

2003 Rosella's Vineyard Chardonnay

Tasting notes from winemaker Bill Brosseau:

Pale yellow color. Rich aroma filled with tropical fruit, spice, and vanilla bean. The wine opens up with a lively crispness that marries well with the French oak. Fruit and spice carry through this expressive wine from start to finish.

Why is the Rosella's Vineyard special?

Gary Francioni planted his family vineyard, named after his lovely wife Rosella, on River Road in the heart of the Santa Lucia Highlands. Intense wines result from the labor intensive farming, Arroyo Seco sandy loam soil, and a marine climate highlighted by strong coastal winds blowing off Monterey Bay which make for foggy mornings, breezy afternoons and a long, drawn out growing season.

Flavor Profiles: Rosella's Vineyard Chardonnay

The Rosella's Vineyard is known for its intensity of rich ripe fruit with layers of spice and minerality from the gravelly-loam soils of the Santa Lucia Highlands. This Chardonnay has complex flavors of apple, pear, lemon, and apricot flavors with hints of fresh earth all wrapped up in a blanket of spicy French oak. The finish is silky smooth with just a whisper of hazelnut and nutmeg essence.

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	Rosella's Vineyard
Appellation	Santa Lucia Highlands, Monterey County
Owner	Gary & Rosella Francioni
Year planted	1996
Acreage (for Testarossa)	3 acres
Yield	3.5 tons per acre
Soil composition	Sandy, gravelly loam
Elevation	300-400 feet
Exposure	East-facing slopes
Climate	Marine influenced, cool, foggy mornings and evenings; breezy afternoons. Highs from low 70s to upper 80s, lows in the 50s.
First Testarossa vintage	1999
Harvest	2003
Sugar	25.3
Total acidity	7.0 g/l
pH	3.40
Date harvested	9/29/2003
Bottle:	
Alcohol	14.3%
Total acidity	6.6 g/l
pH	3.52
Bottling date	8/6/2004
Time in oak	11 months
Percent new oak	35%
Production	220 cases
Release date	September 2004
Suggested retail price	\$36/bottle
Opt. time for consumption	2004-2011

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March 2005

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points

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