



Testarossa Vineyards

LOS GATOS • CALIFORNIA

2004 Castello Chardonnay

90
points

There is a good deal of depth and plenty of pieces to this very rich and fully packed wine. Long on succulent fruit and sporting lots of very rich oak.
Connoisseurs' Guide - March 2006

2003



91
points

This keenly balanced bottling is long on sweet oak and shows a slight streak of butter to its lively flavors of green apples and lime, and it exhibits good stamina and length on the palate.
Connoisseurs' Guide - March 2005

2002

90
points

Huge, massive and intensely concentrated in pineapple and papaya flavors. Drinks lusciously smooth and creamy, with a long, spicy finish.
Wine Enthusiast - June 2004

★★★★
Great Value

90
points

Excellent: full bodied, moderately intense, with excellent flavor (apple, peach, pineapple, toast, vanilla, and tobacco) and fine balance. Very long, harmonious finish.
Restaurant Wine - January 2004

2000

91
points

Explosive smoke, toast, vanilla and char notes. The fruit was allowed to hang for a long time, and developed intensely ripe flavors of tropical fruits.
Wine Enthusiast - December 2002

Wine Spectator
Top 100
Wines of 2002

91
points

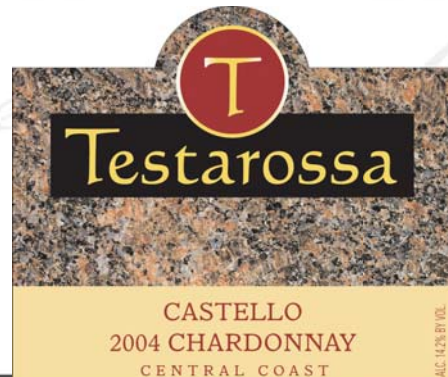
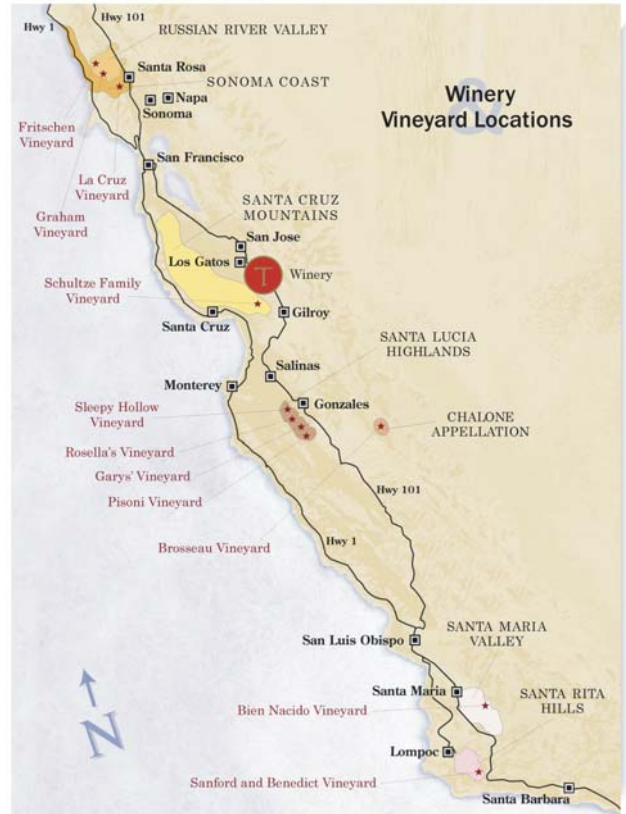
A richly flavored yet elegantly crafted wine that's sleek and polished, with ripe pear, fig, honey-suckle and honeydew melon flavors that turn smooth and creamy, picking up subtle nutmeg and hazelnut nuances on the finish.
Wine Spectator - March 2002

1999



94
points

Deep, fully packed Chardonnay that stands among the leaders of the vintage when it comes to sheer stuffing and strength of character.
Connoisseurs' Guide - April 2001



Passion in Every Glass!

2004 Castello Chardonnay

Tasting notes from winemaker Bill Brosseau:

Straw color. Aromas of honey, nutmeg, banana, and passion fruit come readily out of the glass. The mouthfeel is initially lush and rich, transitioning to a crisp, ripe finish. Should age well for 4 to 5 years.

What is Testarossa's Castello Chardonnay?

The name Testarossa (Italian for "red-head") was Rob's nickname while a University student in Assisi, Italy almost 20 years ago. We named our flagship Chardonnay "Castello" (Italian for "Castle") after the medieval castle of Assisi that sits just above this hill town.

Flavor Profiles: Castello Chardonnay

Castello Chardonnay is a blend of several vineyards which combines more forward "California style" fruit from Santa Barbara, with more "old world style" Chardonnay from Monterey to create a blend that combines rich forward, tropical fruit flavors with an underlying backbone of minerals and firm acidity. It is a wine that is praised not only for its exceptional quality but also its great value.

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 2004 Vintage

2004 started off with an unusually warm dry spring, resulting in enhanced fruitfulness in the vineyards. Moderately warm summer temperatures meant harvest would come a week or two early. September began with a big heat spike, low humidity, and little fog, which meant that harvest ramped up to full capacity instantly. Color and tannin intensity of the wines are pleasantly balanced with a rich fruit forward focus.

Vineyards	Bien Nacido, Brosseau, Michaud, Rosella's, Sanford & Benedict, Sleepy Hollow
Appellations	Santa Maria Valley, Chalone, Santa Lucia Highlands, Santa Rita Hills
Years planted	1971 through 1996
Average yield	2.5 tons per acre
Harvest	2004
Average sugar	24.4
Average total acidity	7.2g/l
Average pH	3.33
Dates harvested	8/21-10/7/2004
Bottle:	
Alcohol	14.2%
Total acidity	6.9g/l
pH	3.41
Bottling date	8/4-8/5/2005
Time in oak	10 months
Percent new oak	30%
Production	1,634 cases
Release date	February 2006
Suggested retail price	\$28/bottle, \$15/375mL
Opt. time for consumption	2006-2011

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