



TESTAROSSA

WINERY

LOS GATOS CALIFORNIA

2007 CASTELLO CHARDONNAY

Pale yellow color. Intense aromas of banana, fig, lemon, and honey jump readily out of the glass. With some aeration, vanilla bean and papaya become apparent. Upon taste, this Chardonnay blend is crisp and lively, with flavors of citrus, tropical fruit, and creme brulee. This wine finishes with medium weight and a lingering, delicate finish. Enjoy now through 2013.

—Bill Brosseau, Winemaker



PREVIOUS VINTAGE SCORES

2006	91 points, Connoisseurs' Guide, Dec. 2007
2005	91 points, Connoisseurs' Guide, February 2007
2004	90 points, Connoisseurs' Guide, March 2006
2003	91 points, Connoisseurs' Guide, March 2005
2002	90 points, Wine Enthusiast, June 2004
2000	91 points, Wine Enthusiast, December 2002 91 points, Wine Spectator, March 2002
1999	94 points, Connoisseurs' Guide, April 2001

2007 CASTELLO CHARDONNAY

Tasting notes from winemaker Bill Brosseau:

Pale yellow color. Intense aromas of banana, fig, lemon, and honey jump readily out of the glass. With some aeration, vanilla bean and papaya become apparent. Upon taste, this Chardonnay blend is crisp and lively, with flavors of citrus, tropical fruit, and creme brulee. This wine finishes with medium weight and a lingering, delicate finish. Enjoy now through 2013.

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.

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 2007 Vintage

The 2007 vintage started out in California style, with drought-like conditions. This lack of rain, plus a large crop from the year before, stunted the reserves in the grapevines. This scenario leads to small berries and short clusters. Weather at flowering was cool and delayed, leading to a mismatch of berries sizes. Overall, we saw many small berries, few seeds, and a high skin to juice ratio. With a moderate climatic season, we saw even ripening and good physiological ripeness as well. These factors contribute to supple tannins and good acidity. Overall, a great year for California, except for the low yields.

Vineyards	Bien Nacido, Brosseau, La Cruz, Rosella's, Sanford & Benedict, Sleepy Hollow, Solomon Hills
Appellations	Santa Maria Valley, Chalone, Santa Lucka Highlands, Sonoma Coast, Sta. Rita Hills
Years planted	1973 through 1999
Average Yield	2.7 tons per acre
First Testarossa vintage	1997
Average Sugar	24.5
Average Total acidity	7.8g/l
Average pH	3.39
Dates harvested	8/22 - 10/22/07
Bottle:	
Alcohol	14.3%
Total acidity	6.96g/l
pH	3.48
Bottling date	8/5/2008
Time in oak	10 months
Percent new oak	33%
Production	5,050 cases

