



TESTAROSSA WINERY

LOS GATOS CALIFORNIA

2007 SANFORD & BENEDICT VINEYARD CHARDONNAY

94

POINTS

This Chardonnay is very fine, with a coat of smoky oak framing ripe flavors of apricots, oranges, fudgy vanilla custard and cinnamon spices. Balancing acidity is bright and keen. The wine should benefit from some time in the cellar, if you can keep your hands off it. Editors' Choice. - Wine Enthusiast, April 2009

93

POINTS

Deep, well-defined, ripe-apple Chardonnay fruit sets the direction for this substantial wine from start to finish, and, although some may complain that it is somehow too big or too rich, it draws back from the brink of excess by way of its very fine sense of balance. Make no mistake, however, it is no shrinking violet to be set aside for service with delicate dishes, and we urge that it be teamed up with the very richest salmon and lobster recipes. - Connoisseurs' Guide, February 2009

★★★★

4

STARS

The Sanford and Benedict is full and supple, with medium rich, ripe fruit character (peach, pear), with overtones of orange blossom, toast, lemon peel, vanilla, and baked bread. Excellent. - Restaurant Wine, January 2009



PREVIOUS VINTAGE SCORES

2006 93 points, Connoisseurs' Guide, February 2008
4 stars, Restaurant Wine, January 2008

2005 95 points Wine & Spirits, April, 2007
90 points Connoisseurs' Guide, February 2007

2004 91 points Wine Enthusiast, March 2006

2007 SANFORD & BENEDICT VINEYARD CHARDONNAY

Tasting notes from winemaker Bill Brosseau:

Pale yellow color. Intense aromas of passionfruit, coconut, peach, and banana. Upon taste, this Chardonnay showcases nuances of creme brulee, pear, apple, coconut, and vanilla bean. Ample acidity and smooth, silky texture lead into a crisp, lingering finish. Drink now through 2015.

Why is the Sanford & Benedict Vineyard special?

The 130-acre Sanford & Benedict Vineyard was planted in 1971, in what is now called the Santa Rita Hills, one of the most exciting Pinot Noir and Chardonnay growing areas in the country. It has, for over three decades, been considered one of the crown jewels of Santa Barbara County. The shaley-clay loam soil adds character to all the wines from this vineyard..

Flavor Profiles: Sanford & Benedict Vineyard Chardonnay

This is a full-bodied Chardonnay with rich pear, pineapple, melon and fig characteristics. In some vintages, hints of apricot and nectarine also add to delicious layers of rich fruit and racy acidity that fan out on the finish. These older vines make a concentrated Chardonnay complemented by spicy hazelnut, earthy flavors and racy acidity that come from the shaley-loam soils.

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.

Vineyard	Sanford & Benedict Vineyard
Appellation	Santa Rita Hills, Santa Barbara County
Owner	Terlato Group
Year planted	1971
Acreage (for Testarossa)	10 acres
Yield	2.3 tons per acre
Soil composition	Botella clay-loam, Ballard sandy-loam, Santa Lucia shaley clay-loam
Elevation	200-400 feet
Exposure	Multiple exposures
Climate	Extreme maritime influence due to a unique transverse maritime throat. Average summer temperatures 70-75, and often cooler.
First Testarossa vintage	2004
Harvest	2007
Average Sugar	23.3
Average Total acidity	7.00g/l
Average pH	3.34
Date harvested	10/20/07
Bottle:	
Alcohol	14.1%
Total acidity	6.68 g/l
pH	3.52
Bottling date	August 7, 2008
Time in oak	9-10 months
Percent new oak	33%
Production	375 cases
Suggested retail price	\$39/bottle

