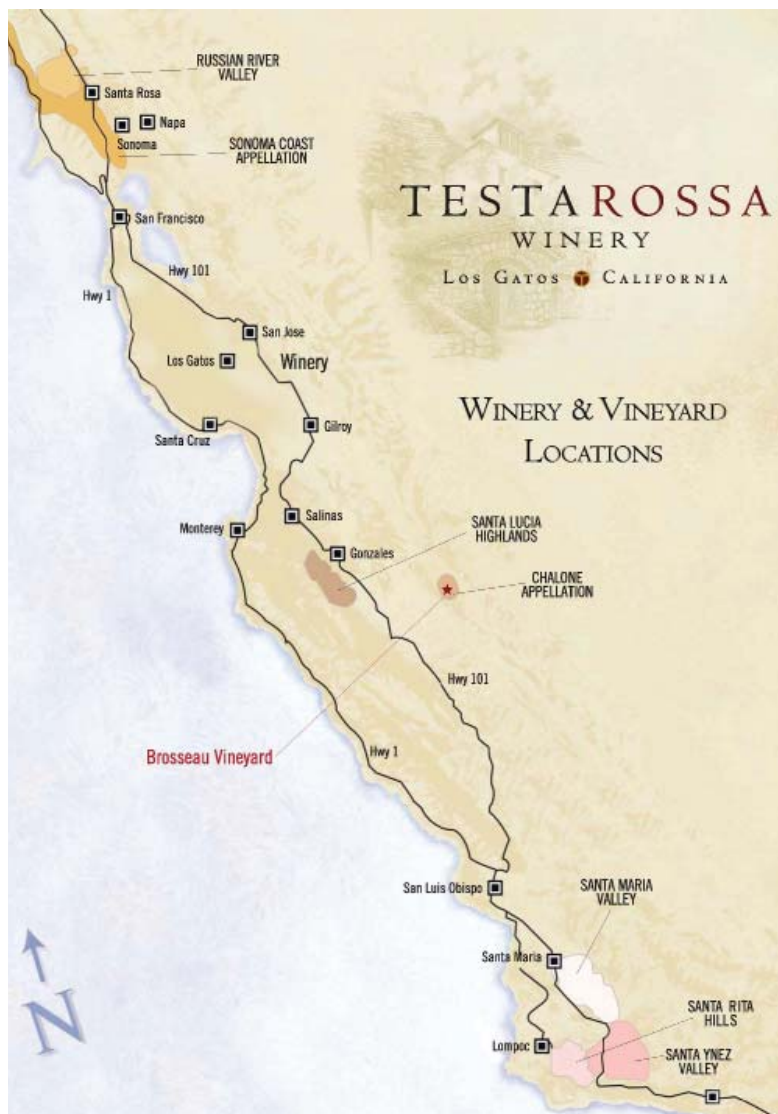


2008 BROSSAU VINEYARD CHARDONNAY

92
POINTS

The oak sticks out with vanilla custard, brown sugar and buttered toast notes that currently dominate the underlying pineapple, white beach and green apple fruit flavors. Acidity is crisp and fine. This Chardonnay could benefit from a few years in the cellar. **-Wine Enthusiast, May 2010**



PREVIOUS VINTAGE SCORES

2007	Top 100 Wines of 2009 95 points, Wine Enthusiast, April 2009 93 points, Connoisseurs' Guide, April 2009 92 points, Wine & Spirits, April 2009
2005	90 points, Wine Spectator, July 2007 90 points, Wine Advocate, August 2007
2004	92 points, Wine Enthusiast, December 2006
2002	92 points, Wine Spectator, June 2004 91 points, Connoisseurs' Guide, June 2004 90 points, California Grapevine, August 2004 90 points, Wine Advocate, August 2004

Tasting notes from Bill Brosseau,

Director of Winemaking:

Straw hue. Notes of wild thyme, honey, lemon and custard jump readily out of the glass. Upon further aeration, hints of fig, apple and vanilla bean round out the aroma profile. Flavors of lemon, apple and fig flow seamlessly from the aroma profile and into a firm, chalky and zesty acid structure. While showing youth right now, the mineral-laden and lean finish is encouragement for extended ageability and enjoyment through 2018.

Why is the Brosseau Vineyard special?

Heavy limestone and decomposed granite soils give the grapes from the Brosseau Vineyard a distinctive "Old World" style. Yet the wine still exhibits rich, forward "New World" fruit flavors. Jon and Jan Brosseau planted their naturally low yielding vineyard in the shadow of Monterey County's Pinnacles National Monument in 1980. These quarter century old vines, farmed by Testarossa winemaker, Bill Brosseau, produce grapes of uncommon intensity and concentration.

Flavor Profiles: Brosseau Vineyard Chardonnay

The baked apple fruit flavor is wrapped with layers of hazelnut, honey, and vanilla. The deep floral aromas of this wine beautifully complement a whisper of citrus. Limestone rich soils give this wine depth and exceptional ageability.

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 Director of Winemaking, 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 2008 Vintage

"The 2008 vintage was similar to 2007 except not as dry and warm. All of the fires across California lead to a fair amount of overcast days and thus, higher humidity. The wines have soft tannins and are quite approachable. Overall, I'm very pleased with this vintage. "

- Bill Brosseau, Director of Winemaking

Vineyard	Brosseau Vineyard
Appellation	Chalone, Monterey County
Owner	Jon & Jan Brosseau
Year planted	1980
Acreage (for Testarossa)	6 acres
Yield	2.3 tons per acre
Soil composition	Heavy limestone soils with decomposed granite
Elevation	1,600-1,700 feet
Exposure	South, east & west facing slopes
Climate	Marine influenced after-noon breezes. Summer highs from 75° to 90° with pre-dawn lows in the 40s.
First Testarossa vintage	2002
Harvest	2008
Sugar	24.5
Total acidity	6.99 g/l
pH	3.51
Date harvested	8/28/2008
Bottle:	
Alcohol	14.4%
Total acidity	6 g/l
pH	3.43
Bottling date	09/01/2009
Time in oak	12 months
Percent new oak	12.5%
Production	175 cases
Suggested retail price	\$41/bottle

