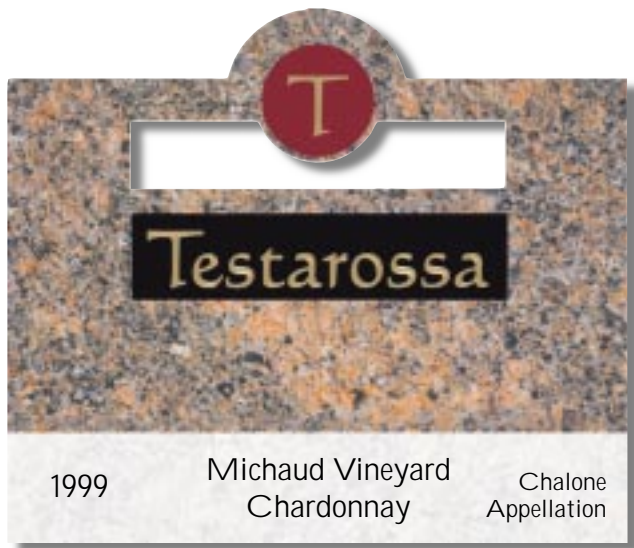


# 1999 Michaud Vineyard Chardonnay



## Wine & Spirits Magazine

"An earthy generous wine"

## Wine Spectator

"Nuances that don't wow with power, but rather seduce with finesse."

## Larry Stone, MS, Rubicon

"The closest thing to a Domaine Leflaive Puligny-Montrachet that I have tasted produced in this country"

## 1998 Vintage

### 2 puffs

Very much the sibling of their 98 Chalone Appellation Chardonnay, this bottling is, if anything, bigger, deeper and more dramatic in its delivery of concentrated fruit and very rich oak. It is the kind of wine whose mealtime placement calls for great care lest its intensity and sheer bombast overpower all but the richest and most savory white wine dishes such as game birds and highly seasoned lobster or salmon.

*Connoisseur's Guide - February 2001*

## 1997 Vintage

### 91 points

Fresh, crisp and a touch earthy, with grapefruit, pear, hazelnut and cedary oak flavors that turn complex on the finish.

*The Wine Spectator - July 1999*

## 1995 Vintage

### 90+ points

Tightly-knit, the 1995 Chardonnay Michaud Vineyard is an elegantly-wrought, rich, mineral-laden wine with attractive layers of honeyed, buttery, yeasty fruit. Full-bodied with outstanding purity and ripeness, this superb Chardonnay should drink well for 4-6 years.

*The Wine Advocate - August 1998*



California Central Coast

As is usually the case, the Michaud Chardonnay was the first fruit that Testarossa received for the harvest of 1999. Michael Michaud was the winemaker at Chalone Vineyard from the late 70s until 1998, and during that time he planted his own vineyard within the Chalone Appellation. Michael took cuttings from Chalone Vineyard and planted 13 acres of "Lower Vineyard Clone" Chardonnay on its own roots in 1986. Rob and Diana Jensen met Michael just before the 1994 harvest when the Jensens were in search of high quality Chardonnay with which to launch their new Testarossa Vineyards label. Michael agreed to sell Rob and Diana a few tons of Chalone Vineyard Chardonnay as well as one half ton of Pinot Noir, as a way to promote the Chalone Appellation. The wine that Testarossa made was so well received by both the press and by Michael that he presented the Jensens with the idea of selling them his own fruit in 1995. When Michaud Vineyard first came into production, Michael's fruit was sold to Chalone and was blended in with their Estate Chardonnay. In the vineyard's 9th year, this fruit comprised 50% of the 1994 Chalone Reserve Chardonnay, a truly monumental wine. Testarossa started buying these grapes in 1995 and has made a vineyard-designated Michaud Chardonnay every vintage since then.

The 1999 harvest at the Michaud Vineyard began on October 1st, which was three weeks earlier than 1998, but still a full month later than "normal." Another long, cool growing season led to some very ripe and flavorful grapes, possibly some of the most intensely flavored we have seen since the 1995 harvest, which was also relatively late. The grapes were pressed whole cluster, settled overnight, then sent by gravity to 55% new oak barrels, and the remaining 45% to a combination of one, two- and three-year old barrels. No yeast was added to this juice as we let it go through a native alcoholic fermentation. We later inoculated the wine for malolactic fermentation, which was completed by December, just in time for the millennium celebration. The lees were stirred on this wine an average of every 10 days throughout its barrel aging. Because of the intensity of the fruit, we decided to age the wine a full year in barrel, and bottled it in mid-November, 2000. This is a wine that can be enjoyed in its youth, but it will continue to develop over the next three to six years. (EK)

**Color:** Yellow gold

**Nose:** Subtle fruit aromas. Apples, pears and anise. Sweet, toasty oak.

**Palate:** Fresh, crisp fruit flavors: pears, tangerine, grapefruit, white figs. Hints of orange blossom. Rich and mineral-laden. Long, lingering finish with well-integrated oak. Our best aging Chardonnay, this wine will drink well into 2007.

## 1999 MICHAUD VINEYARD CHARDONNAY

### VINEYARD

Michaud Vineyard

**Appellation:** Chalone Appellation  
(Monterey County)

**Owner:** Michael Michaud

**Vine Age:** 13 years

**Acreage** (for Testarossa only):  
Chardonnay, 4.5 acres, planted in 1986

**Yield:** 1.5 to 3 tons per acre

**Soil Composition:** Decomposed granite & clay loam,  
underlying limestone

**Elevation:** 1,600 feet

**Exposure:** East & west facing slopes

**Climate:** Summer temperatures ranging from 75° to 90°  
in the afternoon to pre-dawn lows in the 40s.

**First Testarossa vintage:** 1995

### HARVEST

**Sugar:** 23.7° Brix

**Total acidity:** 6.6 g/L

**pH:** 3.45

**Date harvested:** October 1 through October 14, 1999

### BOTTLE

**Alcohol:** 14.5%

**Total acidity:** 5.8 g/L

**pH:** 3.59

**Bottling date:** November 17, 2000

**Time in oak:** 12 months

**Percent new oak:** 55%

**Production:** 180 cases, 750mL  
130 cases, 375mL

**Release date:** June 1, 2001

**Suggested Retail Price:** 750mL, \$ 39.00  
375mL, \$ 18.50

**Optimum time for consumption:** 2001-2007