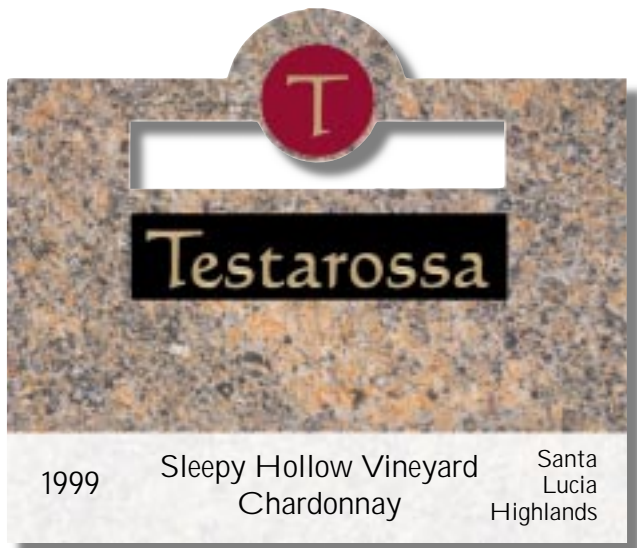


1999 Sleepy Hollow Vineyard Chardonnay



Wine Spectator

"Ripe, rich, and full-bodied. Finishes with complexity and length"

Wine & Spirits

"A solid core of tropical fruit in a broadly textured wine."

Connoisseur's Guide

"A never lost sense of juice and depth of fruit bring it alive"

1998 Vintage

91 points

Completely focused on fruit but not at all sweet, this is a dense and meaty chardonnay. The ripe fruit remains firm, filled with rich flavors of white peach and touches of nuttiness. Smooth and lengthening out with air, this will be delicious with a blanquette de veau, or a veal roast with wild mushrooms.

Wine & Spirits - February 2001

1997 Vintage

Rich and oaky, with firm, buttery, cedary flavors dominating the core of pear, apple, melon, anise and spice. Complex finish.

The Wine Spectator - December 1999

This excellent winery has again fashioned fine wines. The roasted hazelnut, smoky, toasty 1997 Sleepy Hollow Chardonnay displays a Chassagne-Montrachet-like character, medium to full body, excellent purity, and spicy, smoky flavors and finish. It possesses plenty of power.

The Wine Advocate - December 1999



California Central Coast

Every Chardonnay Testarossa bottles has its own unique style, reflecting the vineyard from which it comes. The Sleepy Hollow Vineyard is no exception: it provides us with very interesting and intense fruit, and its flavors are very different from the other vineyards from which we purchase grapes. The vineyard, owned by Robert Talbott of Talbott Winery, lies just northwest of the town of Gonzales in the Salinas Valley. During the growing season, the climate in this valley is influenced by both the geological formation of the valley and by the nearby Monterey Bay. The valley, which runs north/south, acts as a funnel for the cool, moist air coming off of Monterey Bay. As the sun shines on the Salinas Valley in the summer months, the ground is heated up, and the air above is warmed and it rises. To replace the rising warm air, cool, moist air is literally drawn like a vacuum from Monterey Bay and is funneled down the Salinas Valley. This creates a lot of wind, as the cool air rushes in, and it also brings in a lot of fog. The summer days thus start out with cool, foggy mornings, which burn off by mid morning, followed by a four to six hour period of bright, warm sunshine. The cool breeze picks up in the early to mid afternoon, and the fog usually rolls in between 5PM and 7PM, completing a day in the Salinas Valley. For the vineyard this translates into a long, cool, yet even growing season, which allows the unique flavors of the Sleepy Hollow Vineyard to develop slowly and fully.

An especially long, cool growing season in 1999 produced an intensely-flavored Chardonnay from the Sleepy Hollow Vineyard. The grapes were harvested and pressed during the last week in October, even later than the incredibly late harvest of 1998. The juice was settled for two days in tank, and then was sent to barrel, uninoculated, for a native yeast fermentation. The fermentation started five days later and continued for a full three months, finally finishing in early February 2000. Since it was mid winter at this point, the malolactic fermentation waited until April to begin and concluded in mid June. We had never before seen such consistent quality within one lot and decided to bottle virtually all of the barrels with the vineyard designation. The powerful flavors of the fruit we had received the fall before translated into a very unique and interesting wine. (EK)

Color: Medium yellow gold
Nose: Deep tropical fruit aromas. Papaya, passion fruit. Subtle but warm hints of oak.
Palate: Tightly focused and rich. Fruit elements from the nose come through in the palate. Some citrus fruit and a touch of nuttiness. Mineral. Lengthy and lively finish.

1999 SLEEPY HOLLOW VINEYARD CHARDONNAY

VINEYARD

Sleepy Hollow Vineyard

Appellation: Santa Lucia Highlands
(Monterey County)

Owner: Robert Talbott

Vine Age: 11 years

Acreage (for Testarossa only):

Chardonnay, 3 acres, planted in 1988

Pinot Noir, 3 acres, planted in 1982

Yield: 3 tons per acre

Soil Composition: Gravelly loam

Elevation: 300 feet

Exposure: East facing slopes

Climate: Temperatures ranging from 75° to 90°
in the afternoon, and between 50° and 55° at night

First Testarossa vintage: 1997

HARVEST

Sugar: 23.6° Brix

Total acidity: 9.1 g/L

pH: 3.24

Date harvested: October 23 & October 30, 1999

BOTTLE

Alcohol: 14.3%

Total acidity: 7.8 g/L

pH: 3.39

Bottling date: August 1, 2000

Time in oak: 9 months

Percent new oak: 40%

Production: 789 cases, 750mL
214 cases, 375mL

Release date: June 1, 2001

Suggested Retail Price: 750mL, \$ 32.00
375mL, \$ 16.00

Optimum time for consumption: 2001-2005