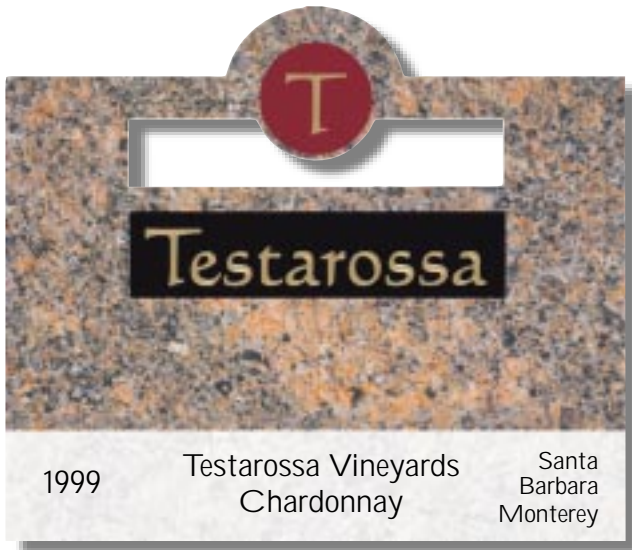


1999 Testarossa Chardonnay



1999 Vintage

"Well-focused, with rich oak, ripe pear and lemon flavors, picking up pretty herb, anise and spicy flavors. Finishes with intensity and depth."

Wine Spectator - May 2001

★★★★

A well-balanced wine with hints of spice on the palate. General Qualities: light-medium-bodied, complex, dry, balanced acidity, slight oak impression.

Color: pale yellow

Aromas: Citrus, melon, oak, passion fruit

Flavors: Orange rind, pear, pineapple

Other Descriptors: balanced, elegant, fresh, medium finish, supple.

New York Times - February 2001

2 puffs (90-94 points)

Here is a deep, fully packed Chardonnay that stands among the leaders of the vintage so far when it comes to sheer stuffing and strength of character. It opens with intense aromas of apples, oak, lees and toasted coconut and follows with big flavors that echo all the richness and attractive component parts of the nose. It carries some youthful and depth suggest that cellaring will make it even better.

Connoisseurs Guide - April 2001

90 points

Forward, rich, supple, toasty, ripe pear and apple flavors with a plush mouth feel. Very highly recommended.

California Grapevine - September 2001



California Central Coast

1999 marks the inaugural vintage of the Testarossa Chardonnay. During the intensive blending trials of the spring and summer 2000, we realized that our favorite wine ended up being a blend of specific barrels from four vineyards: Bien Nacido, Michaud, Sleepy Hollow and Clos Pepe. Except for our Signature Reserve Chardonnay, we have never blended vineyards together and certainly not on a scale this large. We will still produce the vineyard designates, but starting with this release, the Testarossa Chardonnay will replace our Chalone and Santa Maria Valley Bottlings.

Following in the footsteps of the preceding year, 1999 was another exceptionally cool and late harvest. Fortunately the weather cooperated, and we were able to bring in all the Chardonnay under the sunny skies, right through early November. Of the main components that went into the 1999 Testarossa Chardonnay, the Michaud fruit was picked first. Starting in October 1 and finishing on the 11th, Michael Michaud once again provided us with beautiful grapes from his vineyard. They add unique complexities and a rich mouthfeel to this wine. On October 20 and 31, we brought in the Chardonnay from Talbott's Sleepy Hollow Vineyard. Even before it fermented into wine, the juice from this site was exotically perfumed. Some people proclaimed it very tropical, while others maintained that it was very citrusy. Finally, on November 3, we received the Bien Nacido Chardonnay and, as usual, it was perfectly ripe, with intense tropical flavors and crisp acidity. When blended all these components came together beautifully, producing a Chardonnay that maintains the complexities of the vineyard-designated bottlings. (EK)

Color: Pale gold.
Nose: Refreshing aromas of tropical fruits, rounded by creamy oak.
Palate: Pineapple, ripe honeydew melon, and banana dominate. Hints of passion fruit. Finishes with crisp acidity; grapefruit and meyer lemon. Mouthfilling and aromatic, this wine should be consumed over the next two or three years.

1999 TESTAROSSA VINEYARD CHARDONNAY

VINEYARDS

Bien Nacido Vineyard, Michaud Vineyard,
Sleepy Hollow Vineyard

Appellation: 57% Monterey County
49% Santa Barbara County

First Testarossa Vintage: 1999

HARVEST

Sugar: 23.7° Brix

Total acidity: 8.1 g/L

pH: 3.30

Date harvested: October 1 - November 3, 1999

BOTTLE

Alcohol: 14.5%

Total acidity: 7.0 g/L

pH: 3.37

Bottling date: July 31, 2000

Time in oak: 9 months

Percent new oak: 40%

Production: 1,576 cases, 750mL
391 cases, 375mL

Release date: February 1, 2001

Suggested Retail Price: 750mL, \$ 28.00
375mL, \$ 14.00

Optimum time for consumption: 2001-2003