



TESTAROSSA
WINERY

Rob and Diana Jensen started Testarossa in their garage in 1993 with just twenty-five cases of wine. Today, the label has grown to national prominence among collectors by cultivating long-term partnerships with passionate winegrowers and vineyards.

Appellation: Santa Lucia Highlands
Soil: Chualar loam interspersed with shale and granite
Elevation: 200-400ft
Vineyard: Various
First TRW Vintage: 2001
Alcohol: 14.3%
Acidity: 6.73 TA (g/L) - 3.41 pH
Cooperage: 100% French Oak, 20% new
Aging: 20 months
Harvest: Various
Production: 1,700 cases



2020 SANTA LUCIA HIGHLANDS CHARDONNAY

SANTA LUCIA HIGHLANDS AVA

WINEMAKER NOTES

“Pale yellow hue. This blend of Santa Lucia Highlands Appellation vineyards offers aromas of caramel, ripe fig, and brioche, which are followed by notes of kiwi, grapefruit, and apricot pie. These characters segue into the palate seamlessly and are met with a pleasing, plush texture. This wine finishes gently, with expansiveness, and enduring enjoyment. Drink now through 2028.”

*~Bill Brosseau,
Director of Winemaking*

APPELLATION

Working closely with the top vineyards in the Santa Lucia Highlands’ appellation, Testarossa has produced yet another distinctive vintage of this highly anticipated Chardonnay. The Highlands is one of the state’s best known regions for world-class Chardonnay and Pinot Noir. The area’s close proximity to Monterey Bay makes for a very cool climate, with one of California’s longest growing seasons. The resulting slow, gentle ripening allows for full flavor development on the vine. Testarossa’s production team’s partnership with the best estates in the Santa Lucia Highlands ensure only the highest quality fruit makes it to the winery.

- 2019  Anthony Dias / Blue
- 2018  Meredith May / The SOMM Journal
- 2017  Antonio Galloni / Vinous
- 2016  Anthony Dias / Blue
- 2015  Anthony Dias / Blue
- 2014  Antonio Galloni / Vinous
- 2013  Wine Enthusiast
- 2012  Robert Parker's Wine Advocate