



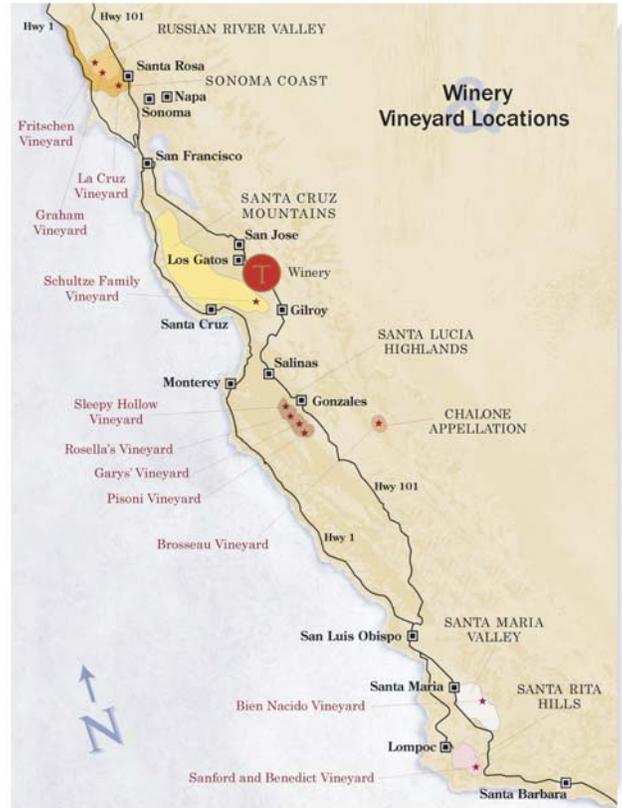
Testarossa Vineyards

LOS GATOS • CALIFORNIA

2004 La Cruz Vineyard Pinot Noir

Very dark red color. Aromas of plum, currant, ripe cherry, fig, and black pepper. The cherry flavors are matched with silky, supple tannins. There is a unique mineral, wet-stone taste on the long, integrated finish. If early consumption is intended, decanting is recommended. This wine should age gracefully for 8 to 10 years.

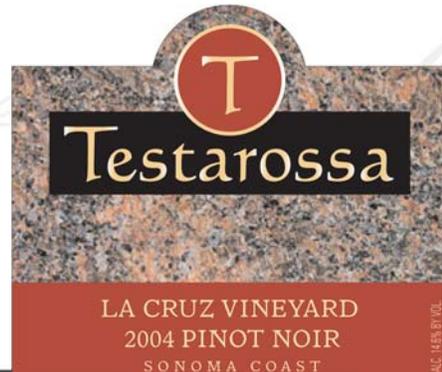
Bill Brosseau, Winemaker



Keller Estate, home of the La Cruz Vineyard, is nestled in the Sonoma Coast, Northwest of the Carneros region on Lakeville Highway east of Petaluma not far from the edge of the county.



The Estate is comprised of a large acreage of rangeland, olive groves, gardens, and vineyards. The Petaluma River runs no more than a stone's throw from the western border of the property, which rises from sea level to over 500 feet in elevation through a spectacular series of hills.



Passion in Every Glass!

2004 La Cruz Vineyard Pinot Noir

Tasting notes from winemaker Bill Brosseau:

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Why is the La Cruz Vineyard special?

The La Cruz Vineyard is the showpiece of the beautiful Keller Estate on the eastern edge of the Sonoma Coast Appellation near Carneros. Successful automotive industry supplier Arturo Keller and his daughter Ana planted their first vineyard on the property in 1989 and have painstakingly expanded their vineyard focusing on three ideally suited varietals for the Estate: Pinot Noir, Chardonnay and Syrah.

Flavor Profiles: La Cruz Vineyard Pinot Noir

This full-bodied Pinot Noir starts with aromas of cherry, pomegranate and orange complemented by notes of leather, tobacco and minerals. Rich cherry and hints of cranberry flavors are layered with vanilla and cocoa. This wine has beautiful acidity and elegant tannins, which allow it to both shine at release as well as age gracefully while gaining complexity.

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 Pinot Noir Winemaking Techniques

It all starts in the vineyard where our winemaker, 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. All of the fruit is carefully hand sorted, and a gravity flow process is used throughout fermentation. In the cellar we do an extended pre-fermentation cold-soak, and then use a special strain of yeast in our small custom designed 5-ton stainless steel fermentors.

Unique Characteristics of the 2004 Vintage

2004 started off with an unusually warm dry spring, resulting in enhanced fruitfulness in the vineyards. Moderately warm summer temperatures meant harvest would come a week or two early. September began with a big heat spike, low humidity, and little fog, and harvest ramped up to full capacity instantly. Color and tannin intensity of the wines are pleasantly balanced with a rich fruit-forward focus.

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Tasting Room Open
11am to 5pm Daily

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|---------------------------|--|
| Vineyard | La Cruz Vineyard |
| Appellation | Sonoma Coast, Sonoma County |
| Owner | Keller Estate |
| Year planted | 1998 |
| Acreage (for Testarossa) | 6 acres |
| Yield | 1.8 tons per acre |
| Soil composition | Haire series clay loam |
| Elevation | 50 feet |
| Exposure | South-facing |
| Climate | Warm summer days averaging 84 degrees with cool afternoon marine winds and fog blowing through the Petaluma Gap. |
| First Testarossa vintage | 2004 |
| Harvest | 2004 |
| Sugar | 26.1 |
| Total acidity | 7.7 g/l |
| pH | 3.30 |
| Date harvested | 8/25 - 8/31/2004 |
| Bottle: | |
| Alcohol | 14.6% |
| Total acidity | 7.3 g/l |
| pH | 3.38 |
| Bottling date | 2/16/2006 |
| Time in oak | 16 months |
| Percent new oak | 50% |
| Production | 357 cases |
| Release date | May 2006 |
| Suggested retail price | \$54/bottle |
| Opt. time for consumption | 2006-2015 |

2004 Winery of the Year



"In only a decade, this small Los Gatos winery has established a solid reputation for the consistent quality of its wines, which are among the best now being produced in the USA."

Ronn Wiegand, MW & MS, Editor



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