



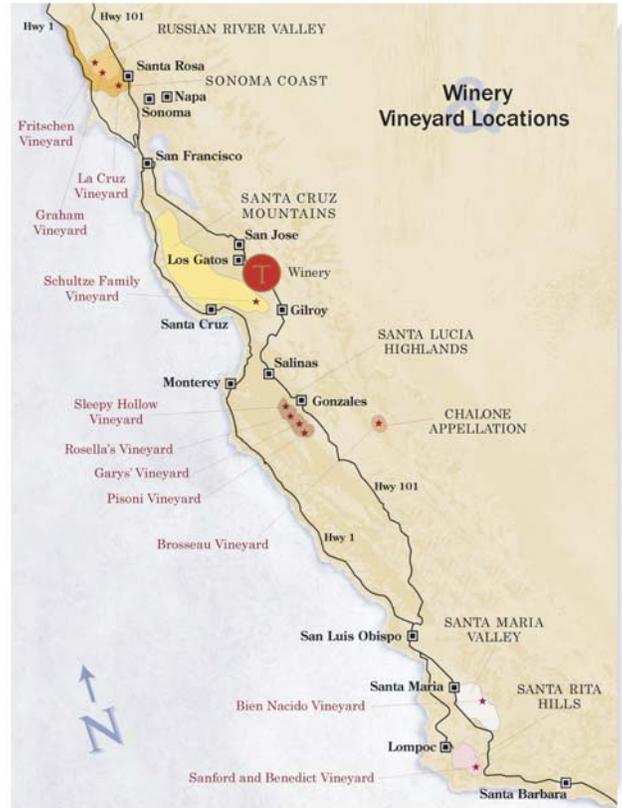
# Testarossa Vineyards

LOS GATOS • CALIFORNIA

## 2004 Schultze Family Vineyard Pinot Noir

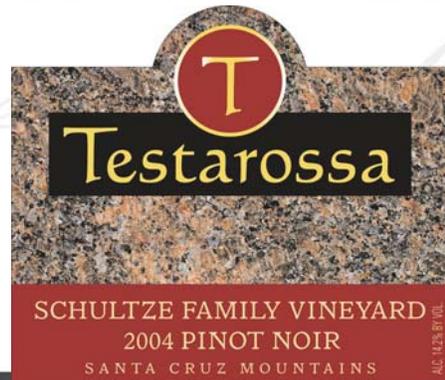
Aromas of strawberry and ripe cherry are first on the nose. Upon further study, the nose resonates with more subtle aromas of black pepper, cinnamon, and cream. Hints of cream, strawberry, and red cherry lead into this plush, youthful wine. Finely integrated tannins and tamed acidity congregate nicely on the lingering finish. This wine should drink well now and up to at least 6-7 years.

**Bill Brosseau, Winemaker**



Schultze Family Vineyard uses a VSP bilateral cordon system, with three double foliage wires. This system provides maximum light and air flow for the grapes during their all-important growing season, from March through August. Owners Jim and Judy Schultze personally work on and/or closely supervise the training, pruning, summer maintenance, and harvesting of the grapes.

The ultimate goal of the work that goes on in the vineyard is expression of terroir through healthy grapes that have had substantial exposure to light and air, with maximum hang time to ensure optimum flavor and complexity.



Passion in Every Glass!

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### Tasting notes from winemaker Bill Brosseau:

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### Why is the Schultze Family Vineyard special?

Judy and Jim Schultze's passion for Pinot Noir lead them to plant their hillside vineyard in 1996. Frequent trips to Europe's best Pinot Noir growing areas have strongly influenced their belief in the traditions that have led to many of the world's great wines. Moreover, their California pioneering spirit has led them to innovate and push the quality of their Pinot Noir to new heights every vintage.

### Flavor Profiles: Schultze Family Vineyard Pinot Noir

This is a Pinot Noir of uncompromising elegance and complexity. It combines cherry, blackberry and raspberry fruit with a silky and elegant finish on the palate. As would be expected, the grapes from this low yielding, hillside vineyard produce a deep and ruby colored wine. The long finish tantalizes with hints of cola, coffee and a lingering minerality.

### 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.

300-A College Avenue  
Los Gatos, CA 95030  
phone 408.354.6150  
fax 408.354.8250

wine@testarossa.com  
testarossa.com  
Tasting Room Open  
11am to 5pm Daily

Vineyard	Schultze Family
Appellation	Santa Cruz Mountains, Santa Cruz County
Owner	Jim & Judy Schultze
Year planted	1997
Acreage (for Testarossa)	3 acres
Yield	2 tons per acre
Soil composition	Lompico series silty clay loam
Elevation	950 feet
Exposure	Southeast-facing slopes
Climate	Marine influence, cool sunny days, night-time fog burns off in early morning. Highs to lower 70s; lows to mid-40s.
First Testarossa vintage	2004
Harvest	2004
Sugar	24.4
Total acidity	6.7g/l
pH	3.42
Dates harvested	10/5/2004
<b>Bottle:</b>	
Alcohol	14.2%
Total acidity	6.1g/l
pH	3.55
Bottling date	12/15/2005
Time in oak	13 months
Percent new oak	50%
Production	196 cases
Release date	October 2006
Suggested retail price	\$54/bottle
Opt. time for consumption	2006-2013

## 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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