LOS GATOS • CALIFORNIA

2005 Graham Family Vineyard Pinot Noir



Medium ruby color; deep, spicy, earthy, cherry aromas; complex, rich and ripe with deep red cherry and earthy flavors; sweet oak, silky texture; good structure and balance; long finish. Complex, earthy and very interesting—this Pinot is a great statement of the vineyard.

Pinot Report - December 2007



I've never tasted a Testarossa Pinot from this vineyard, and in fact this is only the second Russian River Pinot I've had from the winery, which favors Central and South Coast vineyards. Made from very young vines, the wine shows great promise. It's rich in primary fruit cherries, raspberries and spicy cola, with a Dijon-clone directness, and enormously balanced in acids and tannins. This is certainly a wine to follow.

Wine & Spirits - June 2007

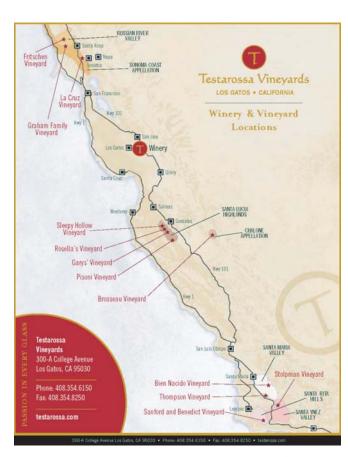


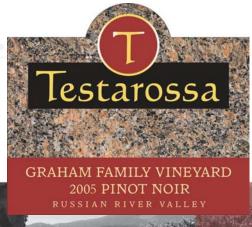
Shows fragrant wild strawberry, black cherry, earth and spice. Intense, yet delicate and complex, with a long, vibrant finish and a pretty dash of vanilla-scented oak. Drink now through 2010.

Wine Spectator - September 2007



The Graham Family Vineyard is located in the Russian River Valley appellation. With the Pacific Ocean less than ten miles to the west, this vineyard gets just the right mix of sunshine, fog, and cooling ocean breezes.





2005 Graham Family Vineyard Pinot Noir

Tasting notes from winemaker Bill Brosseau:

Brick red color. Aromas of cloves, cinnamon, cherries, and strawberries unite in this wine. The palate of this wine is lush with cherries and strawberries with hints of black pepper. While the Graham Family is not know for it's size, it makes up for it with it's weight or richness in the palate. This wine should drink well for 5-6 years.

Why is the Graham Family Vineyard special?

Howard and Linda Graham have been strong supporters of Testarossa since 1994. After Howard retired from high tech in 2000, he worked the entire harvest with us. A Russian River Valley Pinot Noir vineyard was his next dream. After a year of searching we found a ten-acre knoll-top site with even exposure and Gold Ridge soils. Five Pinot Noir clones were selected, and the vineyard was planted in 2002.

Flavor Profiles: Graham Family Vineyard Pinot Noir

Our Graham Family Vineyard Pinot Noir, from the western (coolest) end of the Russian River Valley, is an elegant wine of amazing finesse with hints of spicy cherry, wild berry and plum fruit wrapped in layers of toasty oak and a firm backbone of structure. This Pinot Noir finishes with just the right amount of tannin and acidity to give it balance and depth on the palate.

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.

Vineyard	Graham Family Vineyard
Appellation	Russian River Valley, Sonoma County
Owner	Howard & Linda Graham
Year planted	2002
Acreage (for Testarossa)	4 acres
Yield	0.5 tons per acre
Soil composition	Sandy Ioam
Elevation	150 feet
Exposure	South-facing
Climate	Marine influenced, cool, foggy mornings and eve- nings; breezy afternoons. Highs from low 70s to upper 80s, lows in the 50s.
First Testarossa vintage	2004
Harvest	2005
Sugar	26.8
Total acidity	6.2 g/l
рН	3.72
Date harvested	10/6/2005
Bottle:	
Alcohol	14.3%
Total acidity	5.6 g/l
рН	3.80
Bottling date	9/28/2006
Time in oak	10 months
Percent new oak	50%
Production	98 cases
Suggested retail price	\$54/bottle
Opt. time for consumption	2007-2013

Unique Characteristics of the 2005 Vintage

The long, cool, and wet spring of 2005 led to a slow start of the grape-growing season. Spring and summer temperatures across the state were average to below normal. Given the warm temperatures in 2004, grape fruitfulness for 2005 was above normal, leading to higher potential yields. The grapes ripened slowly during the mild summer and fall (up to four weeks later than in 2004), resulting in wines with concentrated flavors and crisp acidity.