



Testarossa Vineyards

LOS GATOS • CALIFORNIA

2005 Palazzo Pinot Noir

Deep red color. Aromas of black pepper, vanilla, cherry, and spice. Flavors of cherry, vanilla bean, and blackberries. Fine tannins and crisp acidity wrap around subtle hints of French oak leading to a lingering and rich finish.

Bill Brosseau, Winemaker

2004

90
points

Weight and bright energy mix on the palate, and its medium- depth flavors fall in step with its aromatic beginnings.

Connoisseurs' Guide - February 2006

90
points

Cherry flavors with toasty oak and subtle earthy notes, good structure and balance, lingering finish. A very tasty Pinot with a lot of interesting flavors.

PinotReport - July 2006

2003

92
points

Black cherry and plum flavors. Big and rich, this Pinot has the structure to age, but it's drinking so well now you'll be sorely tempted.

PinotReport - April 2005

91
points

This wine feels balanced and tastes delicious. Deep tones of forest berries and rich texture are still light enough for any fish off the grill.

Wine & Spirits - June 2005

90
points

Rich, spicy, oaky notes and extracted ripe cherry fruit seasoned with hints of caramel and toast. Full of flavor and youthful energy.

Connoisseurs' Guide - February 2005

2002

92
points

Ruby color, spicy, savory red cherry aromas with a hint of oak; good structure, balanced with a long finish. Silky texture and complex flavors.

PinotReport - April 2004

90
points

★★★★

Extremely well balanced, this is a fine blend, with spicy, fruity, toasty aromas and flavors, and a very long finish. Best version yet of this wine.

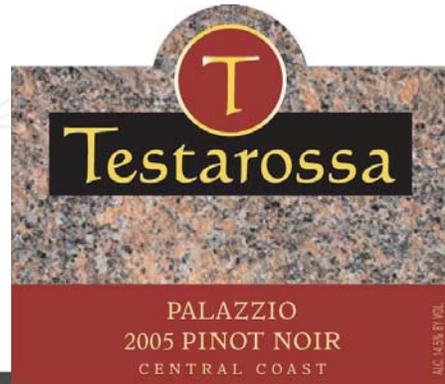
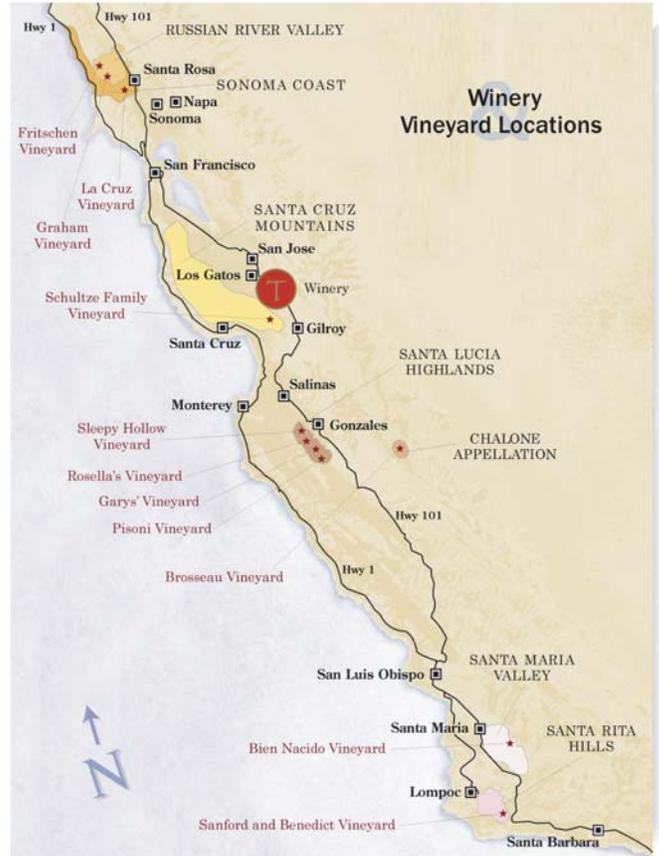
Restaurant Wine - January 2004

2001

90 points *PinotReport - May 2003*

2000

90 points *PinotReport - July 2002*



Passion in Every Glass!

2005 Palazzio Pinot Noir

Tasting notes from winemaker Bill Brosseau:

Deep red color. Aromas of black pepper, vanilla, cherry, and spice. Upon taste, there are flavors of cherry, vanilla bean, and blackberries. Fine tannins and crisp acidity wrap around subtle hints of French oak leading to a lingering and rich finish. Drink now through 2013.

What is Testarossa's Palazzio Pinot Noir?

The name Testarossa (Italian for "red-head") was Rob's nickname while a University student in Assisi, Italy almost 20 years ago. We named our flagship Pinot Noir "Palazzio" (a derivation of the Italian word for "Palace") to continue the theme we started with our Castello ("Castle") Chardonnay.

Flavor Profiles: Palazzio Pinot Noir

Palazzio Pinot Noir is a blend of several vineyards which combines more forward "California style" fruit from Santa Barbara, with more "old world style" Pinot Noir from Monterey to create a blend that combines rich forward, sweet red fruit flavors, with an underlying backbone of minerals and firm acidity. It is a wine that is praised not only for its exceptional quality but also its great value.

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.

Vineyards	Bien Nacido, Brosseau, Fritschen, Garys', Graham Family, La Cruz, Rosella's, Schultze Family, Sanford & Benedict, Sleepy Hollow
Appellations	Chalone, Santa Lucia Highlands, Santa Maria Valley, Santa Rita Hills, Russian River Valley, Santa Cruz Mountains, Sonoma Coast
Years planted	1971 through 2001
Average yield	3.0 tons per acre
Average sugar	24.8
Average total acidity	6.7g/l
Average pH	3.62
Dates harvested	9/7 - 10/20/2005
Bottle:	
Alcohol	14.5%
Total acidity	5.8g/l
pH	3.76
Bottling date	8/14/2006
Time in oak	10 months
Percent new oak	45%
Production	1,498 cases
Release date	September 2006
Suggested retail price	\$34/bottle, \$18/375mL
Opt. time for consumption	2006-2013

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.

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Tasting Room Open
11am to 5pm Daily