



# Testarossa Vineyards

LOS GATOS • CALIFORNIA

## 2005 Rosella's Vineyard Pinot Noir

**2004** **96** points Intense, keenly defined nose of sweet ripe cherries and spice. Very impressively concentrated, fruit-filled flavors. This outstanding Pinot hits the mark. A patently complete wine. *Connoisseurs' Guide - July 2006*

**93** points Delicious black cherry and plum flavors with smoky bacon notes. Pinot from Rosella's Vineyard is always a treat; this version from Testarossa is supple and silky and delicious. *PinotReport - July 2006*

**91** points This is an immense wine. It explodes in cherry, cola, coffee, cocoa and rhubarb flavors that take over the palate through the long finish. Fortunately, it's totally dry and balanced. *Wine Enthusiast - September 2006*

**2003** **94** points Complex, spicy, smoked bacon, black cherry aromas; sweet oak; good structure and balance, long finish. This Pinot has all the right pieces. *PinotReport - August 2005*

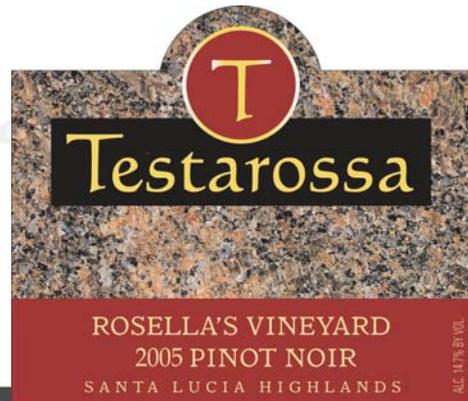
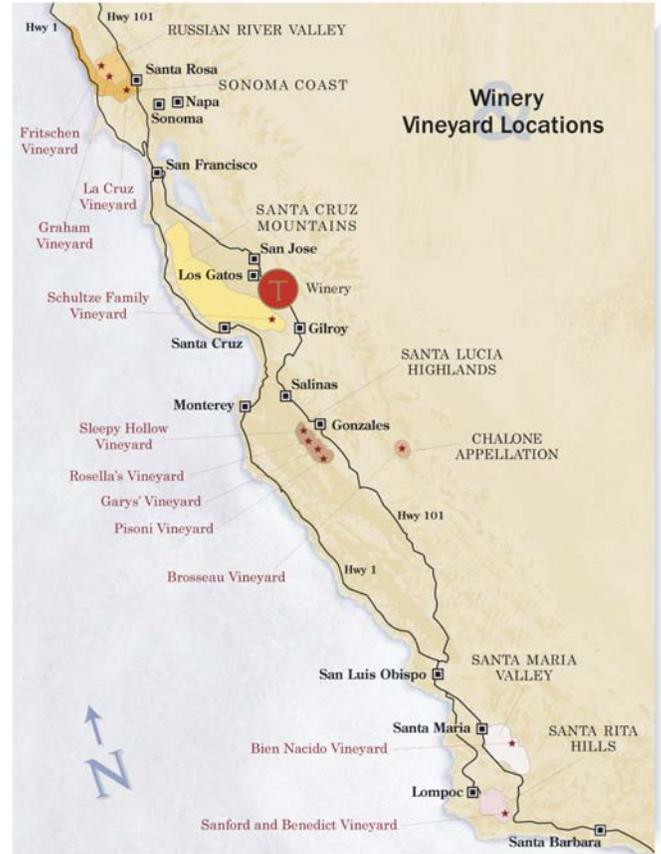
**90** points Excellent structure, with firm, ripe tannins wrapped around a rich core of plum and wild berry fruit. *Wine Spectator - May 2005*

**90** points A lovely exposition of both the deep fruit and sleek structure that distinguish wines from the Rosella's Vineyard. Easy to like. *Connoisseurs' Guide - June 2005*

**90** points Luscious. It's a heck of a Pinot. Massive, delicious cherry flavors. *Wine Enthusiast - October 2005*

**2002** 92 points *Connoisseurs' Guide - June 2004*  
91 points *PinotReport - May 2004*  
90 points *Wine & Spirits - August 2004*  
90 points *California Grapevine - August 2004*

**2001** 92 points *PinotReport - May 2003*



Passion in Every Glass!

# 2005 Rosella's Vineyard Pinot Noir

## Tasting notes from winemaker Bill Brosseau:

Deep red color. Scents of red cherry, cloves, black pepper, and mint come off easily upon swirling of the glass. The alluring aromas carry on through the palate to a crisp, yet silky texture. While having all the attributes of a delicate Pinot, this wine delivers subtle substance with a lingering finish of ripe cherries and cloves. Drink now through 2013.

## Why is the Rosella's Vineyard special?

Gary Francioni planted his family vineyard, named after his lovely wife Rosella, on River Road in the heart of the Santa Lucia Highlands. Intense wines result from the labor intensive farming, Arroyo Seco sandy loam soil, and a marine climate highlighted by strong coastal winds blowing off Monterey Bay which make for foggy mornings, breezy afternoons and a long, drawn out growing season.

## Flavor Profiles: Rosella's Vineyard Pinot Noir

The Rosella's Vineyard is known for its intensity of rich ripe fruit with layers of spice and minerality from the gravelly-loam soils of the Santa Lucia Highlands. This Pinot Noir has complex flavors of black cherry, plum, and wild berry with hints of fresh earth complemented by flavors of vanilla bean and caramel. The sleek, long finish ends with essences of anise and sage.

## 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                  | Rosella's Vineyard   |
| Appellation               | Santa Lucia Highlands, Monterey County   |
| Owner                     | Gary & Rosella Francioni   |
| Year planted              | 1999   |
| Acreage (for Testarossa)  | 3 acres  |
| Yield                     | 3.1 tons per acre  |
| Soil composition          | Sandy, gravelly loam   |
| Elevation                 | 300-400 feet   |
| Exposure                  | East-facing slopes   |
| Climate                   | Marine influenced, cool, foggy mornings and evenings; breezy afternoons. Highs from low 70s to upper 80s, lows in the 50s. |
| First Testarossa vintage  | 2001   |
| Harvest                   | 2005   |
| Sugar                     | 26.1   |
| Total acidity             | 6.7 g/l  |
| pH                        | 3.49   |
| Date harvested            | 10/3/2005  |
| <b>Bottle:</b>            |  |
| Alcohol                   | 14.7%  |
| Total acidity             | 5.8 g/l  |
| pH                        | 3.60   |
| Bottling date             | 11/14/2006   |
| Time in oak               | 14 months  |
| Percent new oak           | 72%  |
| Production                | 257 cases  |
| Suggested retail price    | \$59/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.

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11am to 5pm Daily