



# Testarossa Vineyards

LOS GATOS • CALIFORNIA

## 2005 Sanford & Benedict Vineyard Pinot Noir

**93**  
points

This bottle is absolutely delicious now, with a silky texture that's so rich in cherries, raspberries, pomegranates, cola and all kinds of Asian spices, but will undoubtedly gain complexity with as long as eight years after release.

*Wine Enthusiast - April 2007*

2004

**93**  
points

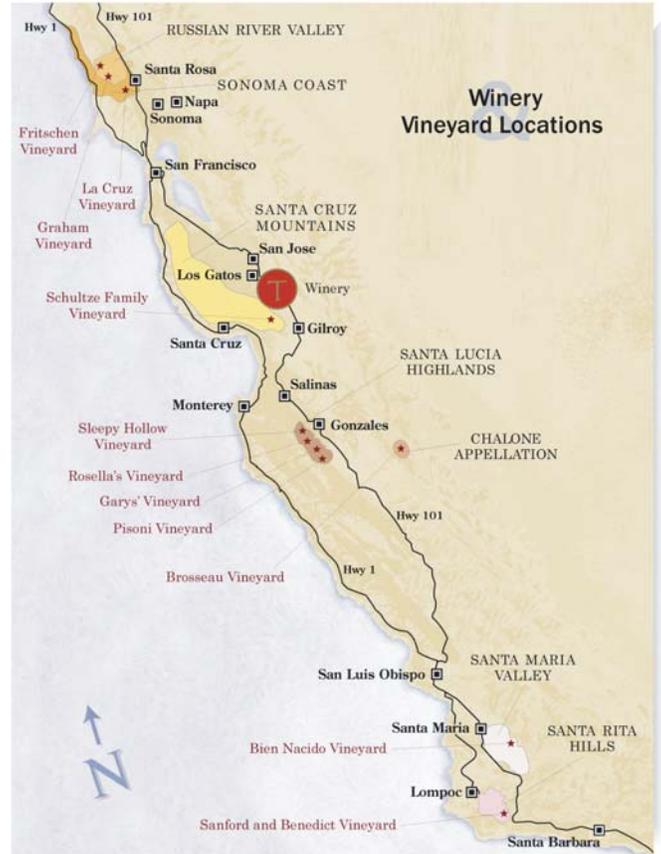
This wine's beauty lies in its color and in the rustic spice of its red fruit. It contrasts the cool, supple fruit with warmer tannins, the combination lasting with remarkable finesse.  
*Wine & Spirits - Year's Best Pinot Noir - April 2006*

**92**  
points

Lots of black cherry, earth, savory spices and a touch of oak. Delicious, earthy Pinot from the Santa Rita Hills, deftly handled by Bill Brosseau.  
*PinotReport - July 2006*

**90**  
points

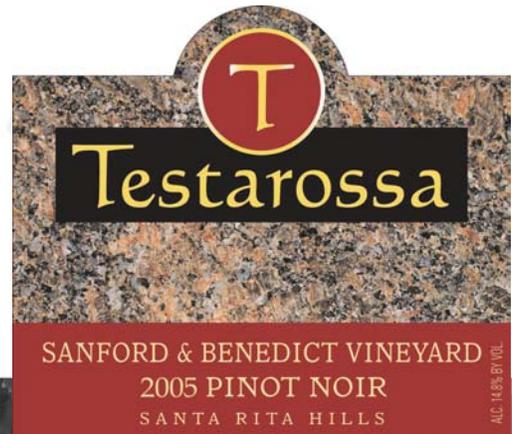
It would be a shame to drink this wine too young. It's tannic, and we know that Pinots from this vineyard need time. Rich in cherry, cola, coffee and spice flavors.  
*Wine Enthusiast - May 2006*



"The roots of Santa Rita's success go back to the mid-1970s, when Sanford & Benedict Vineyard provided a glimpse of what the future might hold for Pinot Noir grown in the far reaches of Santa Ynez Valley closest to the Pacific Ocean. The 1975 and 1976 vintages of Sanford & Benedict are legendary in the annals of Santa Barbara's wine history."

*James Laube, Wine Spectator*

*"Santa Barbara's New Frontier — Santa Rita Hills cool-climate Pinot Noirs add an enticing new twist"*  
*September 15, 2003*



Passion in Every Glass!

# 2005 Sanford & Benedict Vineyard Pinot Noir

## Tasting notes from winemaker Bill Brosseau:

Medium red color. This Sanford & Benedict Pinot is all about spice! Black pepper, mint, and vanilla bean comprise of the initial aromas. Some notes of custard pair nicely with the vanilla bean. The texture of this wine is crisp and an even balance of cherry and black pepper. This wine shows incredible balance and a supple finish. While this isn't the biggest Pinot we made this year, it makes up for with it's richness. Drink now through 2013.

## Why is the Sanford & Benedict Vineyard special?

The 130-acre Sanford & Benedict Vineyard was planted in 1971, in what is now called the Santa Rita Hills, one of the most exciting Pinot Noir and Chardonnay growing areas in the country. It is currently owned by Robert Atkin and has, for over three decades, been considered one of the crown jewels of Santa Barbara County. The shaley-clay loam soil adds character to all the wines from this vineyard.

## Flavor Profiles: Sanford & Benedict Vineyard Pinot Noir

This vineyard is renowned for rich and concentrated Pinot Noirs dominated by complex cherry, wild berry, and raspberry fruit. Complementary layers of spicy lavender, tea, anise, and cola flavors make every Testarossa Sanford & Benedict Vineyard Pinot Noir a symphony of aromas and flavor. Hints of dried mushroom and smoky vanilla tantalize the palate on the silky smooth long, long finish.

## 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	Sanford & Benedict Vineyard
Appellation	Santa Rita Hills, Santa Barbara County
Owner	Robert Atkin
Year planted	1971
Acreage (for Testarossa)	5 acres
Yield	3.5 tons per acre
Soil composition	Botella clay-loam, Ballard sandy-loam, Santa Lucia shaley clay-loam
Elevation	200-400 feet
Exposure	Multiple exposures
Climate	Extreme maritime influence due to a unique transverse maritime throat. Average summer temperatures 70-75, and often cooler.
First Testarossa vintage	2004
Harvest	2005
Sugar	25.1
Total acidity	6.8 g/l
pH	3.37
Date harvested	9/23 - 9/30/2005
<b>Bottle:</b>	
Alcohol	14.8%
Total acidity	6.4 g/l
pH	3.46
Bottling date	11/14/2006
Time in oak	13 months
Percent new oak	61%
Production	558 cases
Suggested retail price	\$56/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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Tasting Room Open  
11am to 5pm Daily