



Testarossa Vineyards

LOS GATOS • CALIFORNIA

2005 Schultze Family Vineyard Pinot Noir

92
points

How effortless it was to get the grapes ripe in this long, dry vintage, when the weather so favored coastal Pinot Noir. This wine strikes the perfect balance of ripe, sweet cherry, raspberry, cola and pomegranate fruit balanced by fine acidity and tannins. The oak is just right. Best now and for a year or two for its flamboyant, adolescent deliciousness.

Wine Enthusiast - June 2007

91
points

If a bit heavy by classical standards, this very deep and delicious Pinot hits all the marks with its elevated levels of intense, ripe black cherry, sweet spice, hardwood notes in the nose and scores again for its supple, mouthfilling, velvety texture on the palate. It is long, rich and a touch on the jammy, brown sugar side of things, but it is also nicely balanced and so very inviting from first to last.

Connoisseur's Guide - February 2007

91
points

Medium ruby color; earthy, ripe cherry aromas; full and rich, with ripe cherry flavors, hints of earth and toasty oak notes; good structure and balance; lingering finish. Rich and full style with a nice core of earthy cherry flavor.

Pinot Report - December 2007

2004 **92**
points

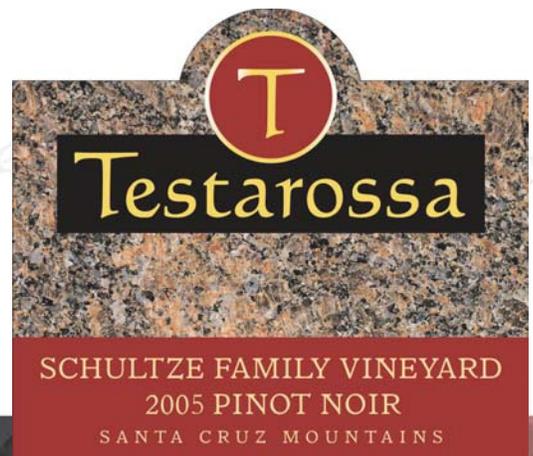
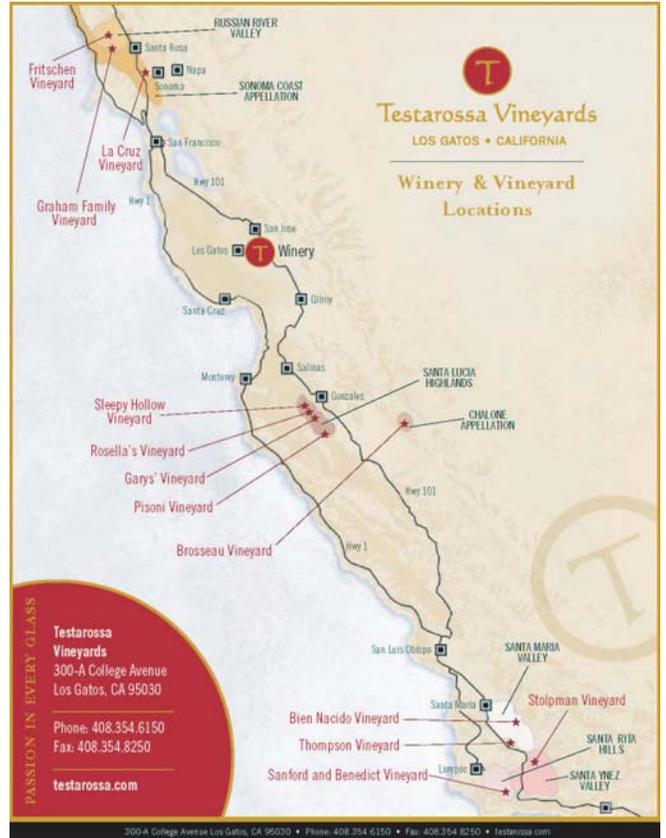
Medium ruby color; deep, spicy, some juicy cherry aromas; rich, ripe and full with juicy cherry flavors, spicy, silky texture; good structure and balance; long finish. Rich and ripe, this is a delicious Pinot full of juicy red cherry flavors.

Pinot Report - April 2007

91
points

This pale-colored wine is light in texture, with a sheer, silk and satin, airy mouthfeel that reminds you of tea. It's also very acidic, and filled with youthfully immature fruit and spice. Brings to mind certain great Burgundies on release. It should be exciting to age this wine past 2008.

Wine Enthusiast - December 2006



Passion in Every Glass!

2005 Schultze Family Vineyard Pinot Noir

Tasting notes from winemaker Bill Brosseau:

Deep red color. Scents of vanilla bean, mint, blackberries, and strawberries come readily out of the glass. This wine starts lush with flavors of currant and strawberries, but it slowly transitions to fine tannins and crisp acidity. The liveliness of this wine allows it to drink well now but I would expect it to age gracefully for 7-8 years

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.

Vineyard	Schultze Family
Appellation	Santa Cruz Mountains, Santa Cruz County
Owner	Jim & Judy Schultze
Year planted	1997
Acreage (for Testarossa)	2 acres
Yield	2.2 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	2005
Sugar	26.5
Total acidity	6.5g/l
pH	3.52
Dates harvested	10/19/2005
Bottle:	
Alcohol	14.8%
Total acidity	5.9g/l
pH	3.60
Bottling date	2/17/2007
Time in oak	15 months
Percent new oak	45%
Production	145 cases
Suggested retail price	\$54/bottle
Opt. time for consumption	2007-2014

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