



# Testarossa Vineyards

LOS GATOS • CALIFORNIA

## 2005 Sleepy Hollow Vineyard Pinot Noir

**91**  
points

...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.

*Connoisseurs' Guide - February 2007*

2004

**91**  
points

Elegantly silky texture. The powerful cherry, cola, rhubarb, and spice flavors battle it out through the long finish, and the wine is commandingly dry.

*Wine Enthusiast - September 2006*

2003

**93**  
points

Savory spices, good structure and balance and a long finish. Deep and full of flavor, this Pinot has all the signature bacon and deep core fruit of the Santa Lucia Highlands.

*PinotReport - August 2005*

2002

**92**  
points

Black cherry, plum and cinnamon aromas with toasty oak. The lush, silky flavors make me want to come back to the glass again and again.

*PinotReport - May 2004*

2001



**93**  
points

One of the better Sleepy Hollow Pinots that we can recall. This ample, very well-structured wine sports plenty of ripe cherries in both its aromas and flavors.

*Connoisseurs' Guide - October 2003*

**92**  
points

You might expect a Santa Lucia pinot to be big, but perhaps not as gracious as this smooth wine from Sleepy Hollow. The flavors open and last.

*Wine & Spirits - August 2003*

2000

90 points *Wine Enthusiast - October 2002*

1999

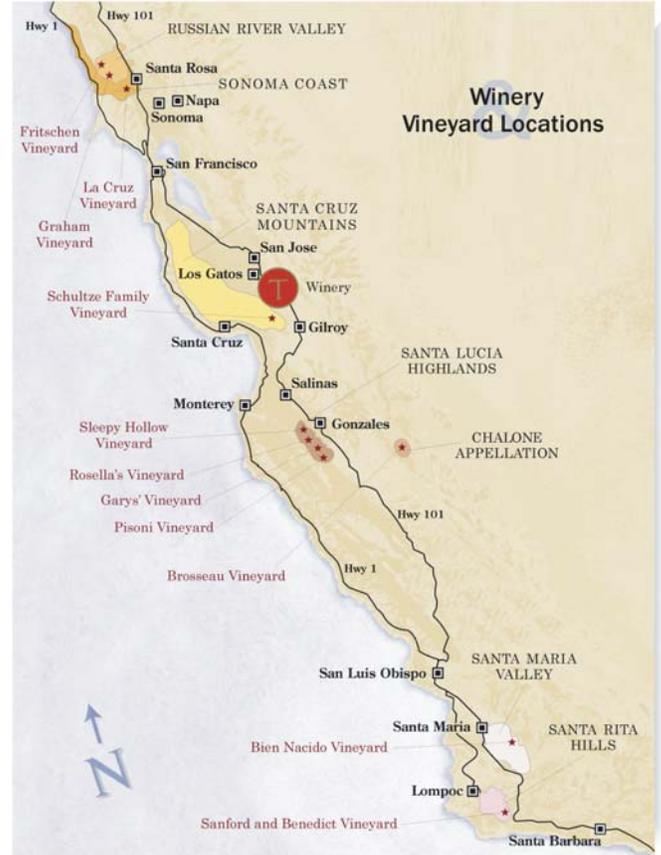
90 points *Decanter - January 2002*

1998

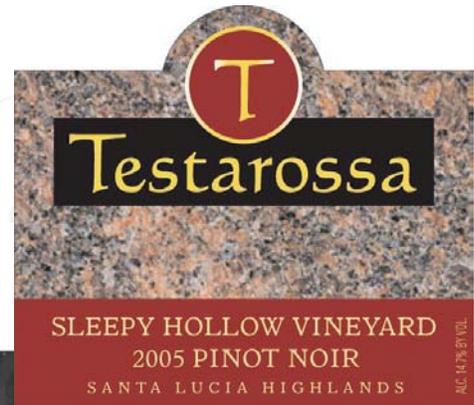
94 points *Wine & Spirits - June 2001*

1997

92 points *Wine Spectator - January 2000*



The Year's Best  
Pinot Noir



Passion in Every Glass!

## 2005 Sleepy Hollow Vineyard Pinot Noir

### Tasting notes from winemaker Bill Brosseau:

Deep red color. Aromas of black pepper, roasted nuts, cherries, and strawberry blend this classic Pinot. While these notes carry perfectly into the palate, the wine is balanced with supple tannins and crisp acidity. While the finish is lean now, I expect it to develop complexity over the next 5 years. Drink now through 2012.

### Why is the Sleepy Hollow Vineyard special?

The Sleepy Hollow Vineyard, planted in 1973 in what is now known as the Santa Lucia Highlands Appellation of Monterey County boasts some of the oldest Pinot Noir and Chardonnay vines in North America. The gentle east-facing slope of the vineyard is covered with Pacific Ocean fog every morning, leading to a very long growing season. Owned by Robert Talbott, these low yielding vines receive exceptional care.

### Flavor Profiles: Sleepy Hollow Vineyard Pinot Noir

The deep roots of these old vines add layers of minerality and complexity from the sparse gravelly loam soils. The Sleepy Hollow Vineyard's unique terroir features rich, dark plum fruit characteristics and spiciness that dominate this luscious Pinot.

### 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                  | Sleepy Hollow Vineyard  |
| Appellation               | Santa Lucia Highlands, Monterey County  |
| Owner                     | Robb & Cynthia Talbott  |
| Year planted              | 1973  |
| Acreage (for Testarossa)  | 8 acres   |
| Yield                     | 2.3 tons per acre   |
| Soil composition          | Gravelly loam   |
| Elevation                 | 500 feet (150m)   |
| Exposure                  | East-facing slopes  |
| Climate                   | Summer daytime temperatures from 75 to 85 degrees; between 50 to 55 degrees at night. |
| First Testarossa vintage  | 1997  |
| Harvest                   | 2005  |
| Sugar                     | 25.7  |
| Total acidity             | 6.9g/l  |
| pH                        | 3.59  |
| Dates harvested           | 10/14 - 10/17/2005  |
| <b>Bottle:</b>            |   |
| Alcohol                   | 14.7%   |
| Total acidity             | 6.3g/l  |
| pH                        | 3.73  |
| Bottling date             | 8/14/2006   |
| Time in oak               | 10 months   |
| Percent new oak           | 77%   |
| Production                | 382 cases   |
| Suggested retail price    | \$59/bottle   |
| Opt. time for consumption | 2007-2012   |

### 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