



Testarossa Vineyards

LOS GATOS • CALIFORNIA

2005 Subasio Syrah

91
points

Sweet oak plays a very substantial role here, yet the wine's fine line of well-focused fruit and its nicely stated varietal spice face no jeopardy of being pushed to the side. Fleshy, fully ripened and a touch firm in overall balance, this bottling is full-bodied without being heavy and shows a slight tendency to tighten at the end. It is, however, a very young wine and, while easy enough to drink in the near term, it has the clear capacity to expand over the next half dozen years or so.

Connoisseur's Guide - November 2007

90
points

This is a blend of Sonoma, Santa Clara and Santa Barbara Counties. The vineyards are not specified, but they're clearly of high quality, for the wine is balanced, elegant and delicious. It shows classic Syrah flavors of blackberries, cassis and chocolate, with a spicy edge of white pepper and cinnamon, and is just about as good as Testarossa's more expensive Syrahs.

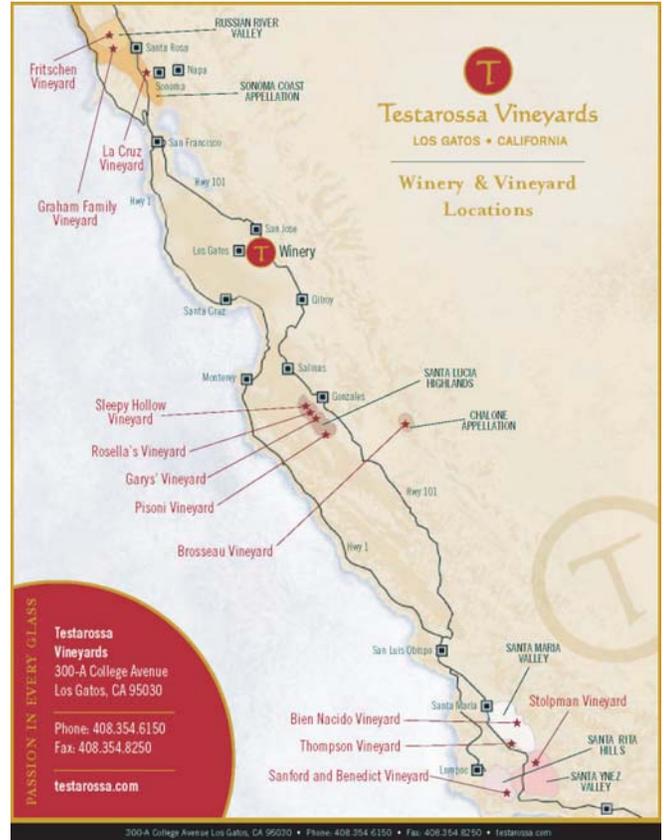
Wine Enthusiast - December 2007



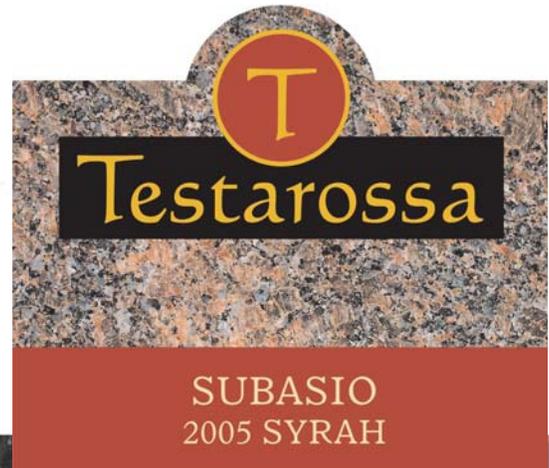
Thompson Vineyard
Santa Barbara County

"Syrah and Syrah-based wines from California are seeing an upsurge in quality."

James Laube, *Wine Spectator*
"California Syrah Comes on Strong"
March 31, 2007



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Passion in Every Glass!

2005 Subasio Syrah

Tasting notes from winemaker Bill Brosseau:

Dark purple color. Aromas of blueberry, orange blossoms, anise and black pepper signify our first release Syrah blend. With steady aeration, these aromas continue to unravel and become intense. Upon taste, this Syrah is very engaging with silky texture and flavors of chocolate. Whether it is an entree or dessert, this Syrah will pair well most cuisine. This wine will drink well for 8-10 years.

What is Testarossa's Subasio Syrah?

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 Syrah "Subasio" after the mountain where Assisi is located.

Flavor Profiles: Subasio Syrah

Subasio Syrah is a blend of several vineyards which combines more forward "California style" fruit from Santa Barbara, with more "old world style" Syrah from Sonoma to create a blend that combines rich forward, dark 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 Syrah Winemaking Techniques

It all starts in the vineyard where our winemaker, Bill Brosseau, works with our growers to produce rich, flavorful, and healthy grapes. All of the fruit is carefully hand sorted, and a gravity flow process is used throughout fermentation. For Syrah, we do an extended pre-fermentation coldsoak, and different from Pinot Noir, our winemaking team utilizes a combination of traditional punch downs mixed with more oxygenating pump-overs which are critical for this varietal.

Vineyards	Thomson, Black Ridge, Sapphire Hill
Appellations	Santa Barbara, Santa Cruz Mountains, Russian River
Years planted	1990 through 2001
Average yield	3.2 tons per acre
Average sugar	25.7
Average total acidity	6.8g/l
Average pH	3.62
Dates harvested	9/7 - 10/20/2005
Bottle:	
Alcohol	14.6%
Total acidity	6.3g/l
pH	3.71
Bottling date	4/30/2007
Time in oak	18 months
Percent new oak	35%
Production	631 cases
Suggested retail price	\$34/bottle, \$18/375mL
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