



Testarossa Vineyards

LOS GATOS • CALIFORNIA

2006 La Cruz Vineyard Pinot Noir

91
points

At once ripe and lively in the nose with lots of well-focused fruit beneath a veneer of sweet and mildly smoky oak, this well-filled young Pinot follows up with like-minded flavors that are fruity, energetic and decked out with rich oak. Its nicely balanced mix of ripeness, incisive fruit and bright acidity makes the wine one to keep even though tasty now because it has several years of improvement in its future.

Connoisseur's Guide - June 2008

90
points

You might think of a Sonoma Coast Pinot as one marked by high, cool-climate acidity, but this is quite a soft wine. It's also a luscious one, marked by fruit flavors of cherries, currants, raspberries, pomegranates, persimmons and cola. The vineyard is in the eastern part of this sprawling appellation.

Wine Enthusiast - April 2008

2005

91
points

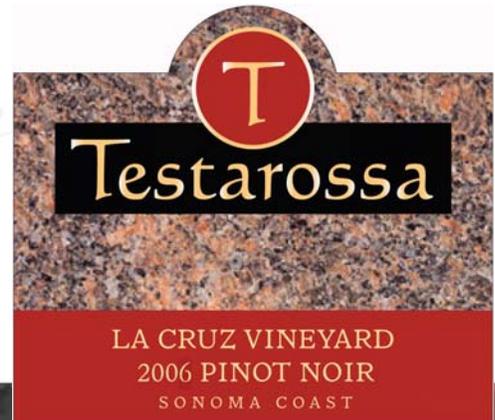
Perfectly focused red cherry Pinot Noir fruit scents combine in the stylish aromas with notes of allspice, roasted vanilla beans and a quiet bit of minerality, and a similar set of enticing characteristics bring great charm and admirable depth to the rich, ripe, deeply fruited flavors. Supple in feel with early evidence of developing velvet to its texture, this wine has the purity of fruit, the balance and the concentration to last for many years in the bottle and to grow better and better with age.

Connoisseur's Guide - October 2007

2004

93 Points Pinot Report - April 2007

Keller Estate, home of the La Cruz Vineyard, is nestled in the Sonoma Coast, Northwest of the Carneros region on Lakeville Highway east of Petaluma not far from the edge of the county.



Passion in Every Glass!

2006 La Cruz Vineyard Pinot Noir

Tasting notes from winemaker Bill Brosseau:

Dark red hue. There are opulent scents of black pepper, cherry, vanilla bean, and currant in this Sonoma Coast offering. Upon taste, this wine shows flavors of cherry, anise, and blueberry. Silky tannins and plush acidity make this Pinot Noir quite hedonistic young, while offering some extended cellaring potential. This wine has a smooth, lingering finish that is typical of the La Cruz vineyard. Enjoy now through 2013.

Why is the La Cruz Vineyard special?

The La Cruz Vineyard is the showpiece of the beautiful Keller Estate on the eastern edge of the Sonoma Coast Appellation near Carneros. Successful automotive industry supplier Arturo Keller and his daughter Ana planted their first vineyard on the property in 1989 and have painstakingly expanded their vineyard focusing on three ideally suited varieties for the Estate: Pinot Noir, Chardonnay and Syrah.

Flavor Profiles: La Cruz Vineyard Pinot Noir

This full-bodied Pinot Noir starts with aromas of cherry, pomegranate and orange complemented by notes of leather, tobacco and minerals. Rich cherry and hints of cranberry flavors are layered with vanilla and cocoa. This wine has beautiful acidity and elegant tannins, which allow it to both shine at release as well as age gracefully while gaining complexity.

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	La Cruz Vineyard
Appellation	Sonoma Coast, Sonoma County
Owner	Keller Estate
Year planted	1998
Acreage (for Testarossa)	6 acres
Yield	4.1 tons per acre
Soil composition	Haire series clay loam
Elevation	50 feet
Exposure	South-facing
Climate	Warm summer days averaging 84 degrees with cool afternoon marine winds and fog blowing through the Petaluma Gap.
First Testarossa vintage	2004
Harvest	2006
Sugar	25.3
Total acidity	6.8 g/l
pH	3.45
Date harvested	9/23 - 10/9/2006
Bottle:	
Alcohol	14.3%
Total acidity	6.1 g/l
pH	3.53
Bottling date	11/14/2007
Time in oak	12 months
Percent new oak	40%
Production	336 cases
Suggested retail price	\$54/bottle
Opt. time for consumption	2008-2013

Unique Characteristics of the 2006 Vintage

The long, cool, and wet spring of 2006 led to a slow start of the grape-growing season. Spring and summer temperatures across the state were very cool delaying the growing season. Beautiful Spring weather during flowering led to higher than normal potential yields. The grapes ripened slowly during the mild summer and fall resulting in wines with concentrated flavors and crisp acidity.

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11am to 5pm Daily