



# Testarossa Vineyards

LOS GATOS • CALIFORNIA

## 2006 Rosella's Vineyard Pinot Noir

**92**  
points

Complex and stylish, with a tasty mix of light toasty oak, ripe plum, black cherry and wild berry fruit, shaded by spicy floral scents that give this a pretty aroma. Balanced, with lively acidity and firm tannins. Drink now through 2012.

**Wine Enthusiast - February 2008**

**91**  
points

This year's release from the renowned Rosella's Vineyard is a complex and somewhat exotic wine with layers of rich oak and spice set atop very deep and well-defined fruit. More fleshy than velvety in feel, it conveys a fine sense of concentration and weight without tilting to heaviness, and, if presently roughened by a bit of eleventh-hour astringency, it is still very much driven by fruit at the finish and looks like a sure bet to improve with aging.

**Connoisseurs' Guide - February 2008**

**90**  
points

Here's a big, extracted young Pinot Noir, superrich in the cherry, black raspberry, cola, pomegranate and licorice flavors that the vineyard so effortlessly produces. It's a dramatic wine, richly oaked, crisply dry and even a little tannic, and will probably be drunk too young by most of its fans. Best after 2008 and through 2012.

**Wine Spectator - June 2008**



2005

94 points *PinotReport - December 2007*  
92 points *Wine Spectator - September 2007*

2004

96 points *Connoisseurs' Guide - July 2006*  
93 points *PinotReport - July 2006*  
91 points *Wine Enthusiast - September 2006*

2003

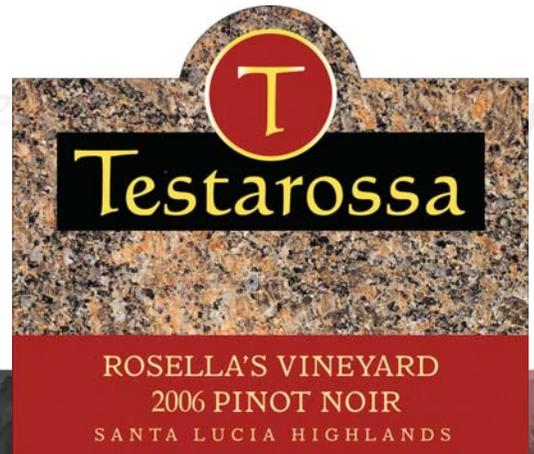
94 points *PinotReport - August 2005*  
90 points *Wine Spectator - May 2005*  
90 points *Connoisseurs' Guide - June 2005*  
90 points *Wine Enthusiast - October 2005*

2002

92 points *Connoisseurs' Guide - June 2004*  
91 points *PinotReport - May 2004*  
90 points *Wine & Spirits - August 2004*  
90 points *California Grapevine - August 2004*

2001

92 points *PinotReport - May 2003*



Passion in Every Glass!

# 2006 Rosella's Vineyard Pinot Noir

## Tasting notes from winemaker Bill Brosseau:

Rich red color. Hints of raspberry, citrus, and black pepper lead this wine to a great first impression. Flavors of cherry, raspberry, and strawberry are carefully balanced with fine grained tannins. This wine finishes strong with crisp acidity and expansive tannins. Drink now through 2015

## Why is the Rosella's Vineyard special?

Gary Francioni planted his family vineyard, named after his lovely wife Rosella, on River Road in the heart of the Santa Lucia Highlands. Intense wines result from the labor intensive farming, Arroyo Seco sandy loam soil, and a marine climate highlighted by strong coastal winds blowing off Monterey Bay which make for foggy mornings, breezy afternoons and a long, drawn out growing season.

## Flavor Profiles: Rosella's Vineyard Pinot Noir

The Rosella's Vineyard is known for its intensity of rich ripe fruit with layers of spice and minerality from the gravelly-loam soils of the Santa Lucia Highlands. This Pinot Noir has complex flavors of black cherry, plum, and wild berry with hints of fresh earth complemented by flavors of vanilla bean and caramel. The sleek, long finish ends with essences of anise and sage.

## 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	Rosella's Vineyard
Appellation	Santa Lucia Highlands, Monterey County
Owner	Gary & Rosella Francioni
Year planted	1999
Acreage (for Testarossa)	3 acres
Yield	3.6 tons per acre
Soil composition	Sandy, gravelly loam
Elevation	300-400 feet
Exposure	East-facing slopes
Climate	Marine influenced, cool, foggy mornings and evenings; breezy afternoons. Highs from low 70s to upper 80s, lows in the 50s.
First Testarossa vintage	2001
Harvest	2007
Sugar	27.2
Total acidity	7.15 g/l
pH	3.53
Date harvested	10/20/2006
<b>Bottle:</b>	
Alcohol	14.6%
Total acidity	6.6 g/l
pH	3.70
Bottling date	9/6/2007
Time in oak	11 months
Percent new oak	64%
Production	339 cases
Suggested retail price	\$59/bottle
Opt. time for consumption	2007-2015

## 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 lead 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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Tasting Room Open  
11am to 5pm Daily