



Testarossa Vineyards

LOS GATOS • CALIFORNIA

2006 Sleepy Hollow Vineyard Pinot Noir

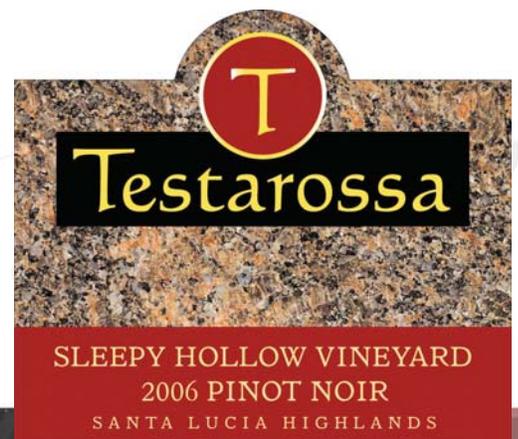
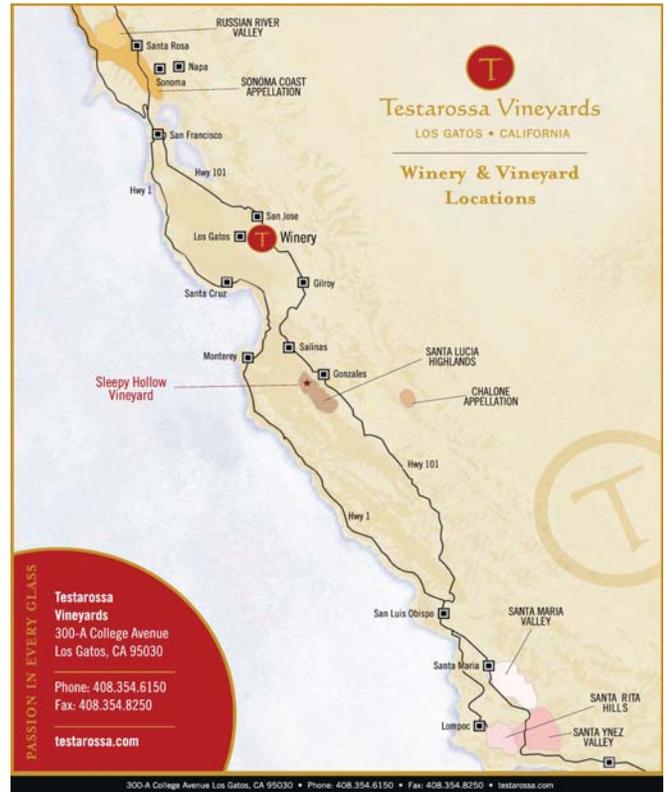
92
points

The vineyard is in the northwestern, coolest part of the Highlands, which is most susceptible to the chilly winds that blow in from Monterey Bay. You can taste the salty tang of the sea, and the wine certainly is high in acidity. It's also deep in cherry, raspberry, currant, cola and spice flavors. Delicious now, and should mellow over the next six years.
Wine Enthusiast - May 2008

90
points

Ripe, full bodied, and softly textured; a Pinot Noir, with complex flavor, good balance, and a long smooth finish, tasting of plum, aniseed, toast, spicy oak, orange blossom, kola nut.
Restaurant Wine - May 2008

- 2005 92 points *Wine Enthusiast - June 2007*
- 91 points *Pinot Report - December 2007*
- 91 points *Connoisseurs' Guide - February 2007*
- 2004 91 points *Wine Enthusiast - September 2006*
- 2003 93 points *PinotReport - August 2005*
- 2002 92 points *PinotReport - May 2004*
- 2001 93 points *Connoisseurs' Guide - October 2003*
- 92 points *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*



Passion in Every Glass!

2006 Sleepy Hollow Vineyard Pinot Noir

Tasting notes from winemaker Bill Brosseau:

Deep, ruby red color. Initial aromas of cloves, cinnamon, cherries, and strawberries jump readily out of the glass. Upon aeration, the aromas transition towards black pepper, mint, and anise. The complex aroma profile is balanced by intense fruit flavor from the palate, especially ripe cherries and oak spice. While the acidity is ample, the supple tannins and richness of these 30+ year old vines, make this Sleepy Hollow a classic wine which will age gracefully until 2018.

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 Talbott
Year planted	1973
Acreage (for Testarossa)	8 acres
Yield	2.5 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	2006
Sugar	26.1
Total acidity	6.5g/l
pH	3.48
Dates harvested	10/24/2006
Bottle:	
Alcohol	14.5%
Total acidity	5.8g/l
pH	3.71
Bottling date	11/15/2007
Time in oak	13 months
Percent new oak	44%
Production	864 cases
Suggested retail price	\$59/bottle
Opt. time for consumption	2007-2013

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 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