



Testarossa Vineyards

LOS GATOS • CALIFORNIA

2006 Subasio Syrah

Tasting notes from winemaker Bill Brosseau:

Deep ink purple color. This Central Coast Syrah showcases aromas of violets, blueberry, black pepper, cloves, and lavender. With nice hints of oak spice, the aromas and flavors of violets, blueberry, and black pepper flow seamlessly over the palate. The silky tannins and crisp acidity trick the palate for early consumption where the patient taster will benefit from age on this wine. Drink now through 2016.

2005

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

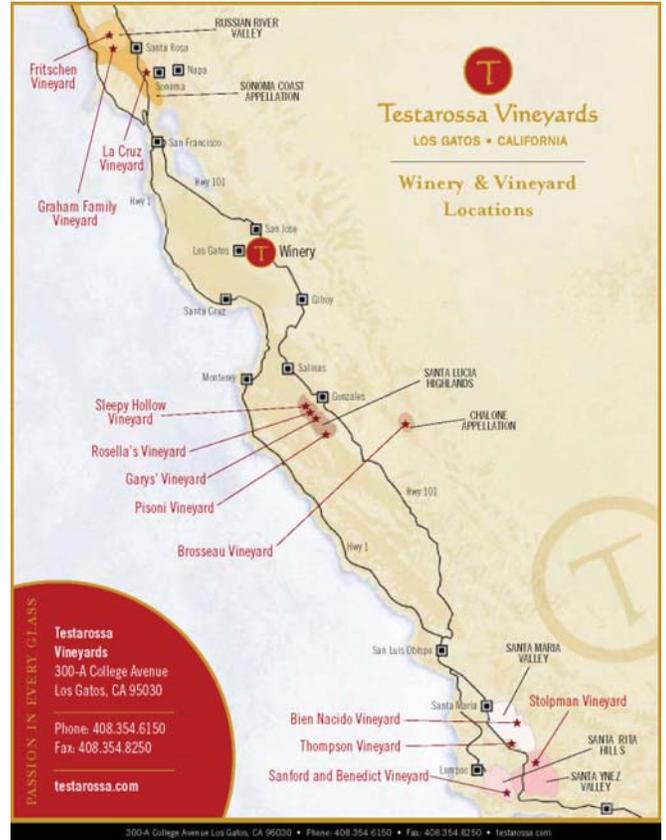
90
points

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

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

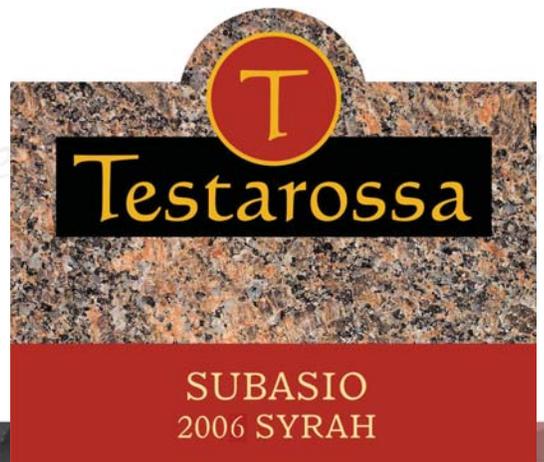
James Laube, *Wine Spectator*
"California Syrah Comes on Strong"
March 31, 2007



PASSION IN EVERY GLASS

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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.

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|---------------------------|--|
| Vineyards | Thompson, Black Ridge, Tres Burros, Stolpman |
| Appellations | Santa Barbara, Santa Cruz Mountains, Russian River |
| Years planted | 1990 through 2001 |
| Average yield | 3.8 tons per acre |
| Average sugar | 25.5 |
| Average total acidity | 7.1g/l |
| Average pH | 3.60 |
| Dates harvested | 10/29 - 11/03/2006 |
| Bottle: | |
| Alcohol | 14.4% |
| Total acidity | 6.5g/l |
| pH | 3.68 |
| Bottling date | 5/15/2008 |
| Time in oak | 15 months |
| Percent new oak | 35% |
| Production | 975 cases |
| Suggested retail price | \$34/bottle, \$18/375mL |
| Opt. time for consumption | 2008-2016 |

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