



2007 GARYS' VINEYARD PINOT NOIR

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- Bill Brosseau, Winemaker



PREVIOUS VINTAGE SCORES

2006	92 points, Wine Enthusiast, May 2008 92 points, Connoisseurs' Guide, June 2008 90 points, Wine Spectator, June 2008
2005	93 points, PinotReport, December 2007 92 points, Wine Enthusiast, September 2007 90 points, Connoisseurs' Guide, June 2007
2004	93 points, PinotReport, April 2007 91 points, Wine Enthusiast, December 2006
2003	93 points, PinotReport, August 2005 92 points, Wine Enthusiast, August 2006
2002	94 points, PinotReport, April 2004 92 points, Wine Spectator, April 2004 90 points, California Grapevine, April 2004
2001	95 points, PinotReport, May 2003 91 points, Connoisseurs' Guide, October 2003
2000	94 points, PinotReport, July 2002 91 points, Connoisseurs' Guide, July 2002 91 points, Wine Enthusiast, October 2002
1999	91 points, Connoisseurs' Guide, November 2001 91 points, Wine Enthusiast, December 2001

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Tasting notes from winemaker Bill Brosseau:

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Why is the Garys' Vineyard special?

The Garys' Vineyard is a partnership between two Garys – Gary Pisoni, the owner of the famous Pisoni Vineyard in Monterey County's Santa Lucia Highlands and Gary Francioni, the owner of the Rosella's Vineyard, also in the Santa Lucia Highlands. This naturally low yielding vineyard is comprised of 42 acres of Pisoni Clone Pinot Noir and 8 acres of Syrah. Combined, the two families have over 200 years of farming experience in Monterey County.

Flavor Profiles: Garys' Vineyard Pinot Noir

The Garys' Vineyard produces Pinot Noir with rich blackberry and wild berry accents, with wonderful floral undertones. It is a wine of finesse and elegant silky tannins, with an ever so slight hint of spices, underlined by a pinch of white pepper.

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.

Unique Characteristics of the 2007 Vintage

The 2007 vintage started out in California style, with drought-like conditions. This lack of rain, plus a large crop from the year before, stunted the reserves in the grapevines. This scenario leads to small berries and short clusters. Weather at flowering was cool and delayed, leading to a mismatch of berries sizes. Overall, we saw many small berries, few seeds, and a high skin to juice ratio. With a moderate climatic season, we saw even ripening and good physiological ripeness as well. These factors contribute to supple tannins and good acidity. Overall, a great year for California, except for the low yields.

Vineyard	Garys' Vineyard
Appellation	Santa Lucia Highlands, Monterey County
Owner	Gary Pisoni Family & Gary Francioni Family
Year planted	1997
Acreage (for Testarossa)	3 acres
Yield	2.3 tons per acre
Soil composition	Sandy, gravelly loam
Elevation	300-400 feet
Exposure	East/southeast facing slopes
Climate	Marine influenced, cool foggy mornings and evenings; breezy afternoons. Highs to upper 80s. Lows in the 50s.
First Testarossa vintage	1999
Harvest	2007
Sugar	28.0
Total acidity	6.5g/l
pH	3.55
Dates harvested	10/3/2007
Bottle:	
Alcohol	14.3%
Total acidity	6.23g/l
pH	3.59
Bottling date	9/17/2008
Time in oak	11 months
Percent new oak	41%
Production	523 cases
Suggested retail price	\$59/bottle
Opt. time for consumption	2009-2015

