



TESTAROSSA

WINERY

LOS GATOS CALIFORNIA

2007 PALAZZIO PINOT NOIR

91
POINTS

Distinctively red fruited, this balances sweet cherry and tart raspberry with cedar and oak spice. It feels cool in the middle, the fruit juicy, fat and pleasant. The cherry flavors linger, for braised rabbit.

—Wine & Spirits, October 2008

PREVIOUS VINTAGE SCORES

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



2007 PALAZZIO PINOT NOIR

Tasting notes from winemaker Bill Brosseau:

Medium red color. Aromas of cherry, black pepper, and cloves jump readily out of the glass. Hints of anise, strawberry, and some citrus blossoms lie in the background. Flavors of cherry and black pepper carry through the palate of this wine. The texture of this wine is quite lush with soft, expansive tannins and lively acidity. Paired with a nice dash of oak, this medium weight Pinot Noir ends with a lingering, delicate finish. Drink now through 2013.

What is Testarossa's Palazzo Pinot Noir?

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 Pinot Noir "Palazzo" (a derivation of the Italian word for "Palace") to continue the theme we started with our Castello ("Castle") Chardonnay.

Flavor Profiles: Palazzo Pinot Noir

Palazzo Pinot Noir is a blend of several vineyards which combines more forward "California style" fruit from Santa Barbara, with more "old world style" Pinot Noir from Monterey to create a blend that combines rich forward, sweet red 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 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.

Vineyards	Bien Nacido, Black Ridge, Brosseau, Fritschen, Garys', Graham Family, La Cruz, Rosella's, Sanford & Benedict, Sleepy Hollow, Solomon Hills
Appellations	Chalone, Santa Lucia Highlands, Santa Maria Valley, Santa Rita Hills, Russian River Valley, Santa Cruz Mountains, Sonoma Coast
Years planted	1971 through 2001
Average Yield	2.9 tons per acre
First Testarossa vintage	1997
Average Sugar	25.3
Average Total acidity	6.4g/l
Average pH	3.65
Dates harvested	9/4 - 10/17/07
Bottle:	
Alcohol	14.1%
Total acidity	5.85g/l
pH	3.78
Bottling date	9/16/2008
Time in oak	10 months
Percent new oak	54%
Production	4,731 cases

