



## 2007 SLEEPY HOLLOW VINEYARD PINOT NOIR

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- Bill Brosseau, Winemaker

PREVIOUS VINTAGE SCORES

<b>2006</b>	92 points, Wine Enthusiast, May 2008
<b>2005</b>	92 points, Wine Enthusiast, June 2007 91 points, Connoisseurs' Guide, February 2007 91 points, PinotReport, December 2007
<b>2004</b>	91 points, Wine Enthusiast, September 2006
<b>2003</b>	93 points, PinotReport, August 2005 90 points, Wine Advocate, August 2006
<b>2002</b>	92 points, PinotReport, May 2004
<b>2001</b>	93 points, Connoisseurs' Guide, October 2003 92 points, PinotReport, May 2003 92 points, Wine & Spirits, August 2003
<b>2000</b>	93 points, PinotReport 90 points, Connoisseurs' Guide 90 points, Wine Enthusiast
<b>1999</b>	90 points, Decanter Magazine
<b>1998</b>	94 points, Wine & Spirits
<b>1997</b>	92 points, Wine Spectator



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## Tasting notes from winemaker Bill Brosseau:

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## 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.

## 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	Sleepy Hollow Vineyard
Appellation	Santa Lucia Highlands, Monterey County
Owner	Robb Talbott
Year planted	1973
Acreage (for Testarossa)	8 acres
Yield	1.7 tons per acre
Soil composition	Gravly loam
Elevation	500 feet (150 m)
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	2007
Sugar	26.8
Total acidity	6.2g/l
pH	3.55
Dates harvested	10/6/2007
<b>Bottle:</b>	
Alcohol	14.3%
Total acidity	5.9g/l
pH	3.64
Bottling date	11/11/2008
Time in oak	13 months
Percent new oak	44%
Production	625 cases
Suggested retail price	\$59/bottle
Opt. time for consumption	2009-2014

