



## 2008 SANTA CRUZ MOUNTAINS MERITAGE

### Tasting notes from Bill Brosseau,

#### Director of Winemaking:

Dark red color. This Meritage blend opens up nicely with notes of blackberry, blueberry, and anise. With extended aeration, some hints of cocoa and crème brulee become evident. Upon taste, the flavors of cocoa and blackberry sail into the palate and are met with some currant. The texture of this wine displays fine, yet expansive tannins. Moderate acidity gives the palate a freshness that will pair with many food dishes. The finish is focused, pure, and balanced leading to immediate enjoyment or for the next 7 to 8 years.

#### 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, subtle notes of French Oak, a backbone of natural acidity, and silky smooth texture that make our wines feel as good as they taste.

#### Testarossa's Special Meritage 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 cellars, we carefully handle the juice and resulting wine at every step, ensuring maximum varietal and site typicity. Due to the inherent concentration of the Meritage blend, we age it in barrel for up to 24 months so it can develop at a graceful pace, lending it to maximum complexity and enjoyment for many years to come.

#### Unique Characteristics of the 2008 Vintage

The 2008 vintage was similar to 2007 except not as dry and warm. All of the fires across California lead to a fair amount of overcast days and thus, higher humidity. The wines have soft tannins and are quite approachable.

Vineyards	Black Ridge Vineyard
Appellations	Santa Cruz Mountains
First Testarossa vintage	2008
Varietals	Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot
Average Sugar	27.6
Average Total acidity	3.87g/l
Average pH	3.68
Dates harvested	10/2008
<b>Bottle:</b>	
Alcohol	14.3%
Total acidity	6.57g/l
pH	3.65
Bottling date	2/3/2011
Time in oak	24 months
Production	491 cases

