



TESTAROSSA

WINERY

LOS GATOS CALIFORNIA

2008 BIEN NACIDO VINEYARD PINOT NOIR

94
POINTS

Wine Enthusiast, May 2010

The Bien Nacido Vineyard, planted in 1973, sits in one of the most ideal locations in Santa Barbara County's cool ocean facing Santa Maria Valley which gives the grapes exceptionally long hang time.

PREVIOUS VINTAGE SCORES

2007 94 points Wine Enthusiast - July 2009
91 points PinotReport - October 2009
90 points Wine Advocate- September 2009
90 points Wine & Spirits- August 2009

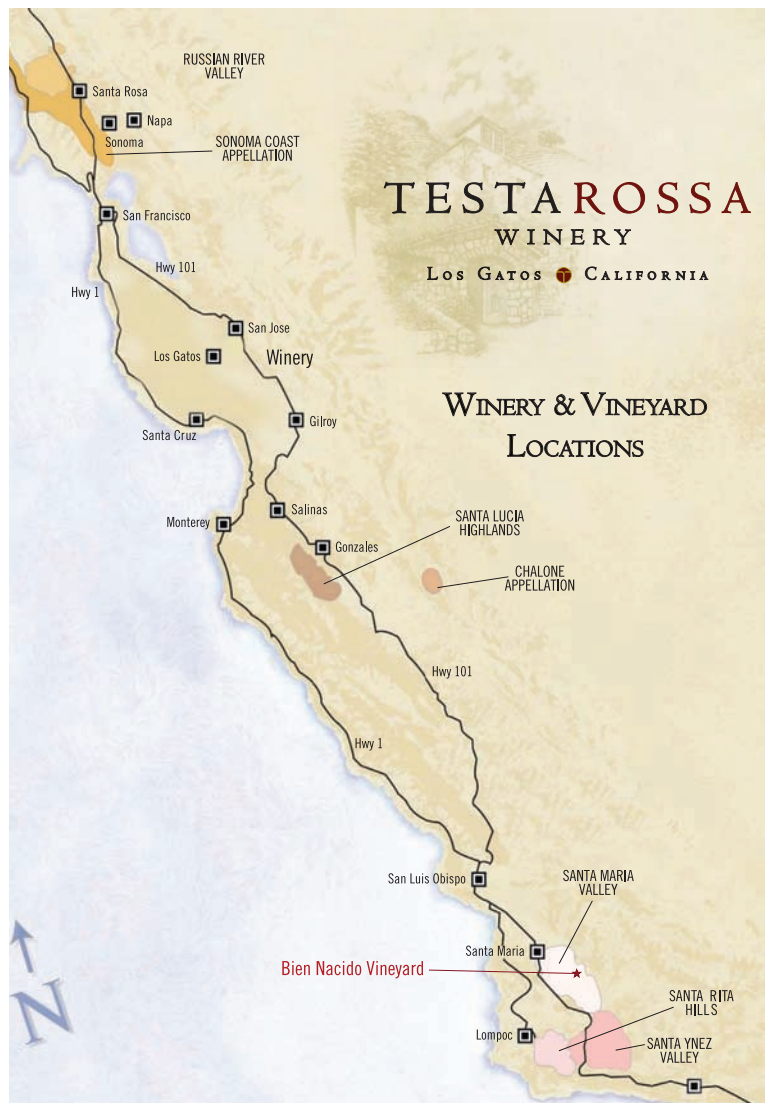
2006 95 points Restaurant Wine- June 2008
92 points Wine Enthusiast- September 2008
91 points Connoisseurs' Guide- June 2008
90 points Wine & Spirits -December 2008

2005 94 points PinotReport - December 2007
93 points Connoisseurs' Guide - March 2007
91 points Wine Enthusiast - June 2007

2004 93 points PinotReport - July 2006
92 points Wine Enthusiast - September 2006
90 points Wine Spectator - June 2006

2003 93 points PinotReport - April 2005
92 points Wine & Spirits - June 2005
92 points Connoisseurs' Guide - February 2005
90 points Wine Enthusiast-July 2005

2002 95 points PinotReport - April 2004
93 points Restaurant Wine - January 2004
92 points Connoisseurs' Guide - February 2004



2008 BIEN NACIDO VINEYARD PINOT NOIR

Tasting notes from Director of Winemaking, Bill Brosseau:

Brick red color. Scents of cherry, pomegranate, blueberry, cranberry and currants are balanced carefully with notes of anise, cloves, vanilla bean and black pepper. The flavor profile displays rich cherry, creme brulee, vanilla bean and butterscotch. With rich mid-palate concentration, crisp acidity and fine grain tannins, this Pinot Noir ends with a lingering finish. Drink now through 2017.

Why is the Bien Nacido Vineyard special?

The Bien Nacido Vineyard, planted in 1973, sits in one of the most ideal locations in Santa Barbara County's cool ocean facing Santa Maria Valley which gives the grapes exceptionally long hang time. Underlying the eastern edge of the vineyard is an old crumbly shaley-loam stratum of soil called Elder Series, which adds extra mineral flavors to the wines.

Flavor Profiles: Bien Nacido Vineyard Pinot Noir

Fruit forward rich cherry fruit, layers of complexity, spiciness and a special minerality are all unique characteristics of this wine from 30+ year old vines. Very old shaley-loam Elder Series soils underlie Testarossa's individually selected vineyard blocks giving this unmistakably rich New World Pinot Noir a complimentary Old World minerality.

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 Director of Winemaking, 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 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. Overall, I'm very pleased with this vintage." - Bill Brosseau, Director of Winemaking

Vineyard	Bien Nacido Vineyard
Appellation	Santa Maria Valley, Santa Barbara County
Owner	Miller Family
Year planted	1973
Acreage (for Testarossa)	8 acres
Yield	3.5 tons per acre
Soil composition	Elder Series shaley loam
Elevation	440 feet (134 m)
Exposure	South/Southwest
Climate	Marine influenced, cool summer temperatures ranging from daytime highs in the low 70s to pre-dawn lows in the 50s
First Testarossa vintage	1997
Harvest	2008
Sugar	26.4
Total acidity	6.75g/l
pH	3.67
Dates harvested	September 13, 2008
Bottle:	
Alcohol	14.1%
Total acidity	6.3g/l
pH	3.5
Bottling date	November 11, 2009
Time in oak	14 months
Percent new oak	48%
Production	350 cases
Suggested retail price	\$56 per bottle
Opt. time for consumption	2010-2017

