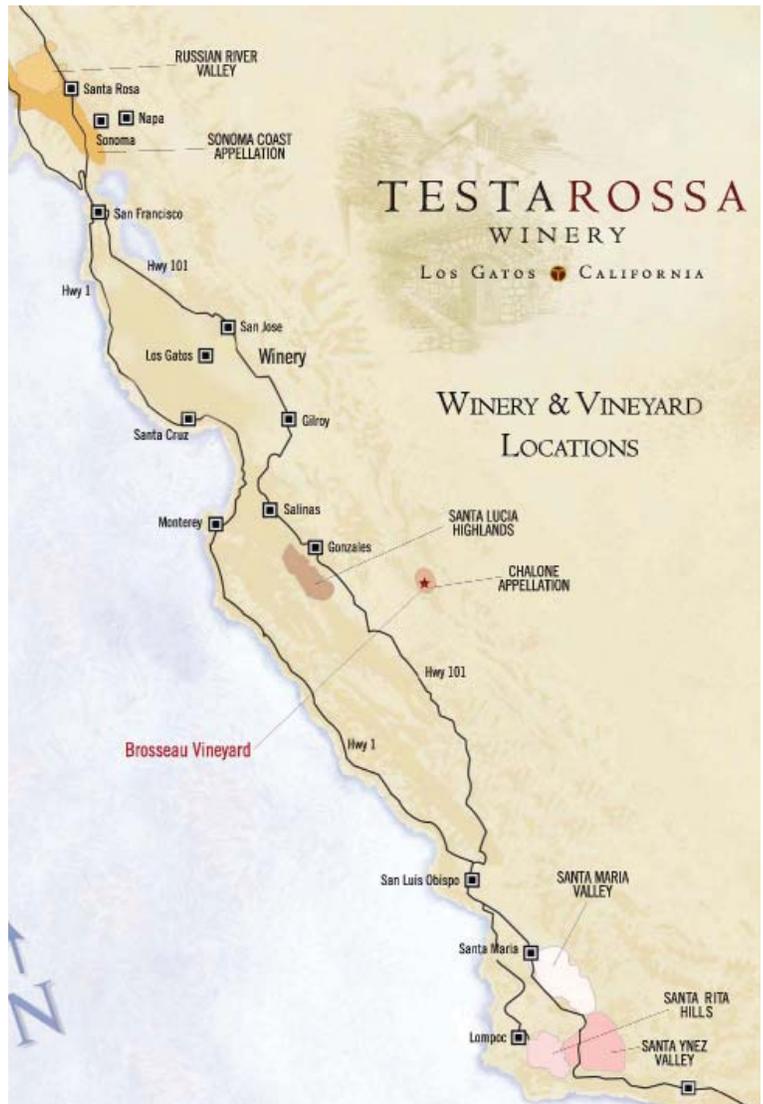


## 2008 BROSSÉAU VINEYARD PINOT NOIR

The soil type of limestone and decomposed granite makes Brosseau Vineyard truly unique. This soil stunts the vines by minimizing nutrient and moisture retention, which leads to more complex and concentrated fruit. There is no other soil type like this anywhere on the west coast.



**Bill Brosseau, Testarossa's Director of Winemaking, inspects the soil at his family's vineyard.**



PREVIOUS VINTAGE SCORES

2007	92 points PinotReport, October 2009
2006	93 points Wine Enthusiast, September 2008 5 stars Restaurant Wine, June 2008
2005	92 points Wine Enthusiast, December 2007 90 points Connoisseurs' Guide, September 2007
2004	92 points PinotReport, April 2007
2002	91 points PinotReport, May 2004 91 points Connoisseurs' Guide, June 2004 <i>"Best Pinot Noirs ever"</i>

# 2008 BROSSÉAU VINEYARD PINOT NOIR

## Tasting notes from winemaker Bill Brosseau:

Dark red Color. This Pinot Noir proves that fruit goes well with spice. There are abundant aromas of ripe cherry, blueberry, followed by notes of sage, black pepper, and herbs de provence. This seamless fusion of fruit and spice is pulled off by elements of vanilla bean. As the wine flows into the palate, only notes of cherry, blueberry, and custard remain. While the mouthfeel is rich and mouth-coating, the expansive, yet fine grain tannins, leave this wine with a restrained and enjoyable finish. Drink now through 2017.

## Why is the Brosseau Vineyard special?

Heavy limestone and decomposed granite soils give the grapes from the Brosseau Vineyard a distinctive old world style, yet still produces rich, forward new world fruit flavors. Jon and Jan Brosseau planted their naturally low yielding vineyard in the shadow of Monterey County's Pinnacles National Monument in 1980. These quarter century old vines, farmed by Testarossa winemaker, Bill Brosseau, produce grapes of uncommon intensity and concentration.

## Flavor Profiles: Brosseau Vineyard Pinot Noir

This is a minerally, complex old-world style Pinot Noir from one of the most limestone-rich vineyards in North America. Ripe fruit flavors of cherries and dark red fruits combine with spice, dried flowers and earthy nuances. A long silky finish ends with hints of anise.

## 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	Brosseau Vineyard
Appellation	Chalone, Monterey County
Owner	Jon & Jan Brosseau
Year planted	1999
Acreage (for Testarossa)	2 acres
Yield	2.5 tons per acre
Soil composition	Heavy limestone soils with decomposed granite
Elevation	1600-1700 feet
Exposure	South, east & west facing slopes
Climate	Marine influenced afternoon breezes. Summer highs from 75° to 90° with pre-dawn lows in the 40s.
First Testarossa vintage	2002
Harvest	2008
Sugar	26.5
Total acidity	4.41g/l
pH	3.71
Date harvested	9/4/2008
<b>Bottle:</b>	
Alcohol	14.4%
Total acidity	5.4g/l
pH	3.59
Bottling date	4/1/2010
Time in oak	19 months
Percent new oak	25%
Production	275 cases
Suggested retail price	\$54/bottle
Opt. time for consumption	2010-2017

