



TESTAROSSA

WINERY

LOS GATOS CALIFORNIA

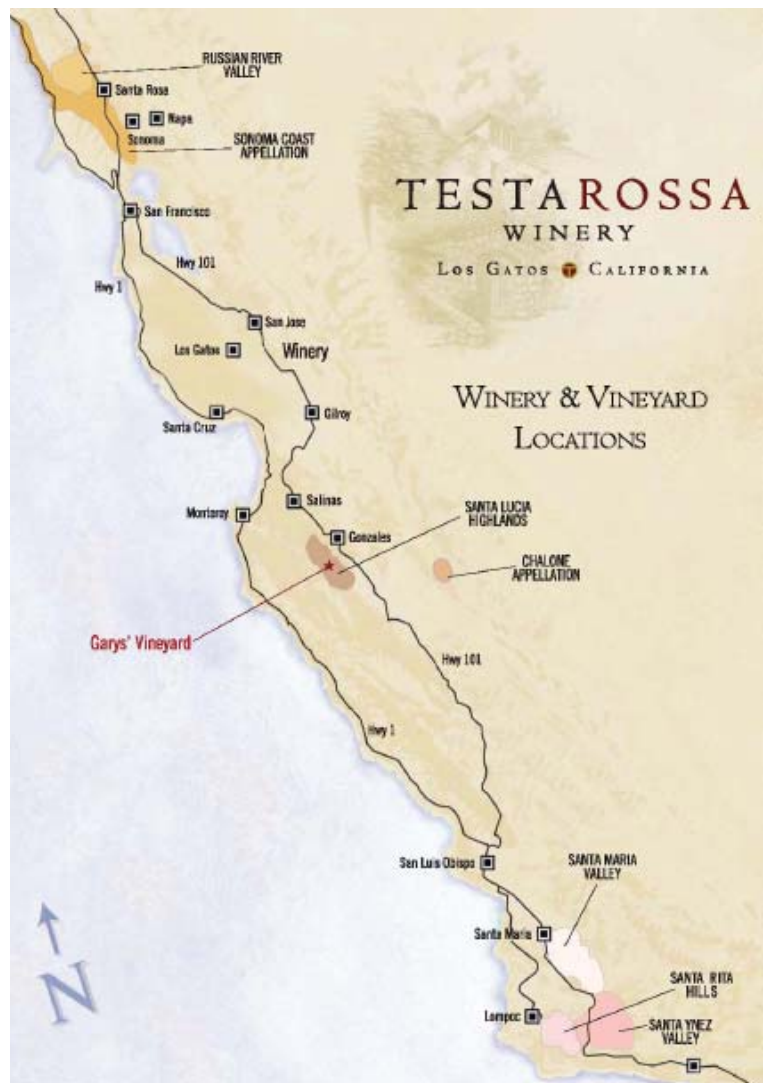
2008 GARYS' VINEYARD PINOT NOIR

91
POINTS

Big, powerful and ripe, in the manner of Santa Lucia Highlands, this Pinot Noir has very dense, tannic flavors of cherries, black raspberries and cola, accented with spicy oak. It's extraordinarily rich, if a little too full-bodied. Too heavy now. Give it 4-5 years in the cellar. *Cellar Selection* -Wne Enthusiast, August 2010

PREVIOUS VINTAGE SCORES

2006	92 points, Wine Enthusiast, May 2008 92 points, Connoisseurs' Guide, June 2008 90 points, Wine Spectator, June 2008
2005	93 points, PinotReport, December 2007 92 points, Wine Enthusiast, September 2007 90 points, Connoisseurs' Guide, June 2007
2004	93 points, PinotReport, April 2007 91 points, Wine Enthusiast, December 2006
2003	93 points, PinotReport, August 2005 92 points, Wine Enthusiast, August 2006
2002	94 points, PinotReport, April 2004 92 points, Wine Spectator, April 2004 90 points, California Grapevine, April 2004
2001	95 points, PinotReport, May 2003 91 points, Connoisseurs' Guide, October 2003
2000	94 points, PinotReport, July 2002 91 points, Connoisseurs' Guide, July 2002 91 points, Wine Enthusiast, October 2002
1999	91 points, Connoisseurs' Guide, November 2001 91 points, Wine Enthusiast, December 2001



2008 GARYS' VINEYARD PINOT NOIR

Tasting notes from winemaker Bill Brosseau:

Dark red hue. Scents of clove, black pepper, anise, and cherry jump readily out of the glass. Upon further aeration, there are notes of boysenberry, lemon zest and vanilla bean. These fruit and spice flavors carry into the palate and are tamed by fine grained tannins and plush acidity. While showing some restraint now, this seamless, smooth Pinot Noir will keep giving complexities over the next 10 years to come.

Why is the Garys' Vineyard special?

The Garys' Vineyard is a partnership between two Garys – Gary Pisoni, the owner of the famous Pisoni Vineyard in Monterey County's Santa Lucia Highlands and Gary Francioni, the owner of the Rosella's Vineyard, also in the Santa Lucia Highlands. This naturally low yielding vineyard is comprised of 42 acres of Pisoni Clone Pinot Noir and 8 acres of Syrah. Combined, the two families have over 200 years of farming experience in Monterey County.

Flavor Profiles: Garys' Vineyard Pinot Noir

The Garys' Vineyard produces Pinot Noir with rich blackberry and wild berry accents, with wonderful floral undertones. It is a wine of finesse and elegant silky tannins, with an ever so slight hint of spices, underlined by a pinch of white pepper.

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 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	Garys' Vineyard
Appellation	Santa Lucia Highlands, Monterey County
Owner	Gary Pisoni Family & Gary Francioni Family
Year planted	1997
Acreage (for Testarossa)	3 acres
Yield	2.3 tons per acre
Soil composition	Sandy, gravelly loam
Elevation	300-400 feet
Exposure	East/southeast facing slopes
Climate	Marine influenced, cool foggy mornings and evenings; breezy afternoons. Highs to upper 80s. Lows in the 50s.
First Testarossa vintage	1999
Harvest	2008
Sugar	28.6
Total acidity	7.65g/l
pH	3.36
Dates harvested	10/5/2008
Bottle:	
Alcohol	14.4%
Total acidity	7.13g/l
pH	3.40
Bottling date	8/4/09
Time in oak	10 months
Percent new oak	43.7%
Production	450 cases
Suggested retail price	\$59/bottle
Opt. time for consumption	2010-2020

