

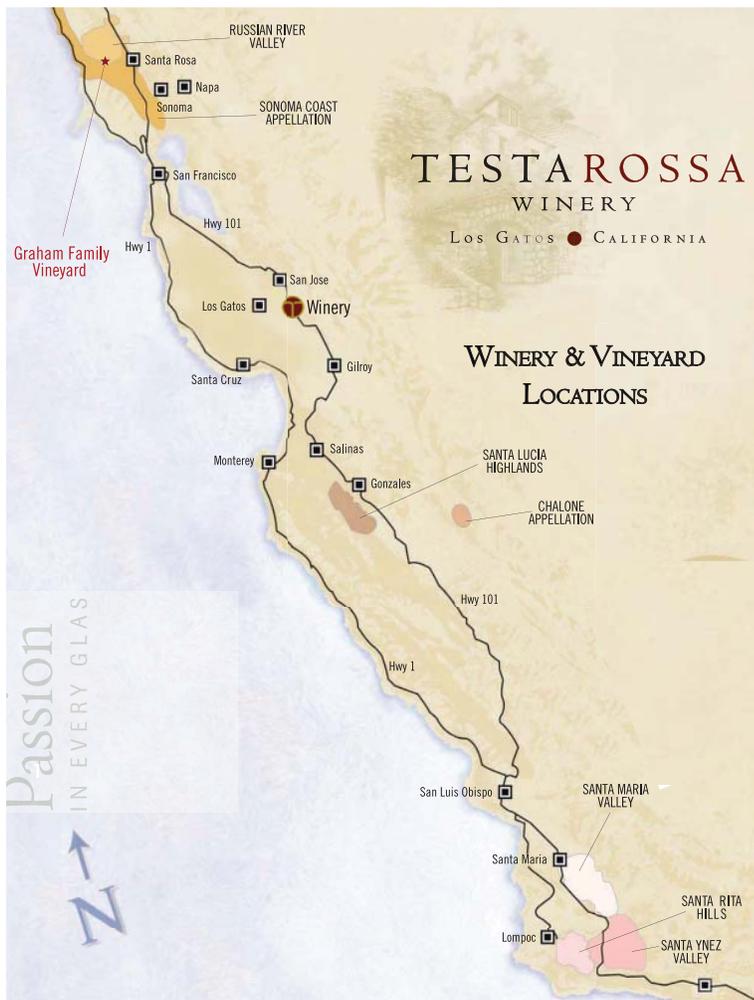
TESTAROSSA

WINERY

LOS GATOS CALIFORNIA

2008 GRAHAM FAMILY VINEYARD PINOT NOIR

“Developing a vineyard has been an eye-opening experience for me. Starting off I had very little idea of the incredible number of variables involved in the final product. When you open a vineyard designated wine, you are experiencing the end result of the grower's choices in so many different ways that it's difficult to list them all. A few examples are: site selection, microclimate, row orientation, soil structure, clones, rootstock, farming methods and many more. Of course, Mother Nature also has to cooperate. All of this has to align in order to produce fruit which is capable of being made into great wine.” - **Howard Graham, Owner of Graham Family Vineyards**



PREVIOUS VINTAGE SCORES

2007	93 points, Wine Enthusiast, April 2008
2006	93 points, Wine Enthusiast, April 2008 92 points, Connoisseurs' Guide, February 2008 90 points, Wine & Spirits, April 2008
2005	94 points, PinotReport, December 2007 92 points, Wine & Spirits, June 2007 90 points, Wine Spectator, September 2007

2008 GRAHAM FAMILY VINEYARD PINOT NOIR

Tasting notes from winemaker Bill Brosseau:

Brick red color. Scents of blueberry, cherry, anise, and cinnamon comprise the aromas of this delicate Pinot Noir from the cool edge of the Russian River. Red cherry, raspberry, cranberry and creme brulee balance out the flavor profile with fine tannins and lush acidity. This multi-layered and complex Pinot is one of our strongest efforts to date. Drink now through 2015.

Why is the Graham Family Vineyard special?

Howard and Linda Graham have been strong supporters of Testarossa since 1994. After Howard retired from high tech in 2000, he worked the entire harvest with us. A Russian River Valley Pinot Noir vineyard was his next dream. After a year of searching we found a ten-acre knoll-top site with even exposure and Gold Ridge soils. Five Pinot Noir clones were selected and the vineyard was planted in 2002.

Flavor Profiles: Graham Vineyard Pinot Noir

Our Graham Family Vineyard Pinot Noir, from the western (coolest) end of the Russian River Valley, is an elegant wine of amazing finesse with hints of spicy cherry, wild berry and plum fruit wrapped in layers of toasty oak and a firm backbone of structure. This Pinot Noir finishes with just the right amount of tannin and acidity to give it balance and depth on the palate.

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	Graham Family Vineyard
Appellation	Russian River Valley
Owner	Howard Graham
Year planted	2001
Acreage (for Testarossa)	4 acres
Yield	1.5 tons per acre
Soil composition	Sandy loam
Elevation	150ft
Exposure	South-facing
Climate	Marine influenced, cool, foggy mornings and evenings, sunny, breezy afternoons, highs from the low 70s to upper 80s, lows in the 50s.
First Testarossa vintage	2004
Harvest	2008
Sugar	26
Total acidity	6.61g/l
pH	3.69
Date harvested	September 11, 2008
Bottle:	
Alcohol	14.4%
Total acidity	5.79g/l
pH	3.62
Bottling date	July 2009
Time in oak	10 months
Percent new oak	49%
Production	200 cases
Suggested retail price	\$56/bottle
Opt. time for consumption	2010-2015

