

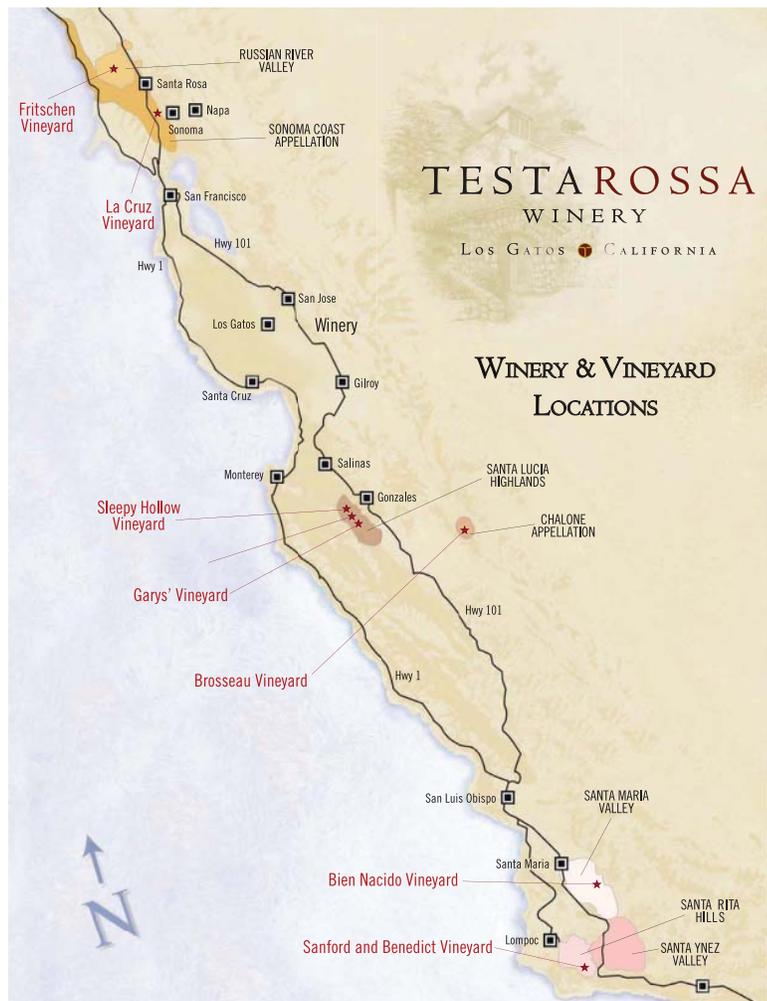
2008 PALAZZIO PINOT NOIR

90
POINTS

Palazzo is the name of Testarossa's lesser-priced Central Coast blend, yet there is nothing about this version that suggests other than top-line Pinot Noir. A bit sweeter and more fully expressed than most of its vineyard-designate siblings in terms of obvious ripeness, it is a lush, full-bodied wine that is long on both black cherry fruit and rich oak. Its inklings of last-minute heat are made moot by service with food, and it is sufficiently well-balanced to grow for a few years. *1 puff*
Connoisseurs' Guide, June 2010

PREVIOUS VINTAGE SCORES

2007	91 points, Wine & Spirits, April 2009
2005	92 points, Wine Enthusiast, June 2007 91 points, Pinot Report, December 2007 91 points, Connoisseurs' Guide, February 2007
2004	91 points, Wine Enthusiast, September 2006
2003	93 points, PinotReport, August 2005
2002	92 points, PinotReport, May 2004
2001	93 points, Connoisseurs' Guide, October 2003 92 points, Wine & Spirits, August 2003
2000	90 points, Wine Enthusiast, October 2002
1999	90 points, Decanter, January 2002
1998	94 points, Wine & Spirits, June 2001



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Tasting notes from winemaker Bill Brosseau:

Deep red hue. Notes of violets, blueberries, anise, and sage jump readily out of the glass. Upon further aeration, black pepper and red cherry round out the aroma profile. Flavors of strawberry, cherry, blueberry, and custard are accentuated by ample tannins and lush acidity. This multi-vineyard blend is full of stuffing and will surely please the hedonist with its well structured, integrated finish. Drink now through 2017

What is Testarossa's Palazzo Pinot Noir?

The name Testarossa (Italian for "red-head") was Rob's nickname while a University student in Assisi, Italy almost 20 years ago. We named our flagship Pinot Noir "Palazzo" (a derivation of the Italian word for "Palace") to continue the theme we started with our Castello ("Castle") Chardonnay.

Flavor Profiles: Palazzo Pinot Noir

Palazzo Pinot Noir is a blend of several vineyards which combines more forward "California style" fruit from Santa Barbara, with more "old world style" Pinot Noir from Monterey to create a blend that combines rich forward, sweet red fruit flavors, with an underlying backbone of minerals and firm acidity. It is a wine that is praised not only for its exceptional quality but also its great value.

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, Winemaker

Vineyards	Bien Nacido, Doctor's, Fritschen, La Cruz, Rosella's, Sanford & Benedict
Appellations	Santa Lucia Highlands, Santa Maria Valley, Russian River Valley, Sonoma Coast
Years planted	
Average Yield	
First Testarossa vintage	1997
Average Sugar	
Average Total acidity	
Average pH	
Dates harvested	
Bottle:	
Alcohol	14.4%
Total acidity	6.225 g/l
pH	3.59
Bottling date	9/15/2009 - 9/17/2009
Time in oak	11 months
Percent new oak	43%
Production	2,417 cases

