



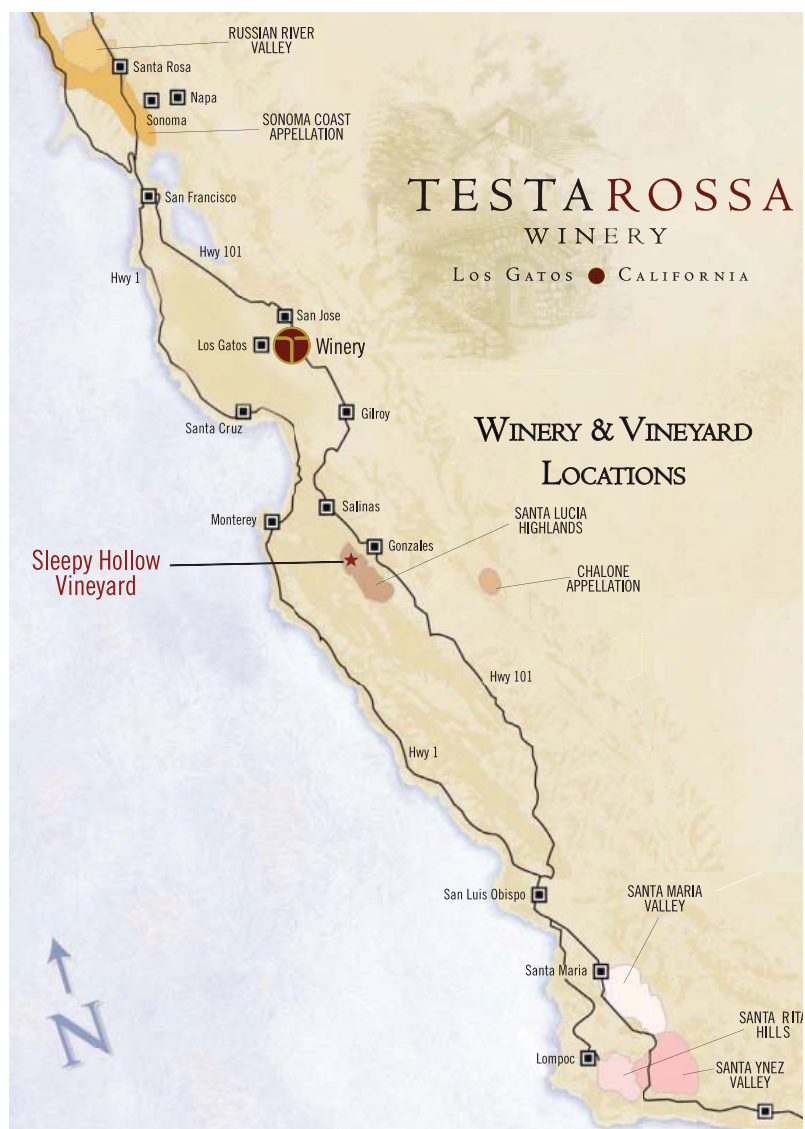
2008 SLEEPY HOLLOW VINEYARD PINOT NOIR

A look at Sleepy Hollow Vineyard in 2008

While most of the state was battling spring frosts, Sleepy Hollow Vineyard, with its hill-side location, avoided the frost as the cold air traveled down the hill and settled to the valley floor. This cool weather just before berry ripening allowed the clusters to ripen evenly and achieve the “hang-time” necessary for the beautifully balanced characters that Sleepy Hollow produces every year.

PREVIOUS VINTAGE SCORES

2007	91 points, Wine Advocate, September 2009 91 points, PinotReport, October 2009
2006	92 points, Wine Enthusiast, May 2008
2005	92 points, Wine Enthusiast, June 2007 91 points, Connoisseurs' Guide, February 2007 91 points, PinotReport, December 2007
2004	91 points, Wine Enthusiast, September 2006
2003	93 points, PinotReport, August 2005 90 points, Wine Advocate, August 2006
2002	92 points, PinotReport, May 2004
2001	93 points, Connoisseurs' Guide, October 2003 92 points, PinotReport, May 2003 92 points, Wine & Spirits, August 2003
2000	93 points, PinotReport 90 points, Connoisseurs' Guide 90 points, Wine Enthusiast



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Tasting notes from winemaker Bill Brosseau:

Brilliant red hue. Notes of cherry, raspberry, orange-blossoms, cloves, and black pepper are evident upon aeration. These aromas flow on through to the palate, combining with hints of strawberries. Ample acidity and lush, silky tannins lead to wonderful accessibility immediately and opportunity for extended enjoyment. This wine ends on a high note with juicy, delicate, and lingering sensations. Drink now through 2016.

Why is the Sleepy Hollow Vineyard special?

The Sleepy Hollow Vineyard, planted in 1973 in what is now known as the Santa Lucia Highlands Appellation of Monterey County boasts some of the oldest Pinot Noir and Chardonnay vines in North America. The gentle east-facing slope of the vineyard is covered with Pacific Ocean fog every morning, leading to a very long growing season. Owned by Robert Talbott, these low yielding vines receive exceptional care.

Flavor Profiles: Sleepy Hollow Vineyard Pinot Noir

The deep roots of these old vines add layers of minerality and complexity from the sparse gravelly loam soils. The Sleepy Hollow Vineyard's unique terroir features rich, dark plum fruit characteristics and spiciness that dominate this luscious Pinot.

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

Vineyard	Sleepy Hollow Vineyard
Appellation	Santa Lucia Highlands, Monterey County
Owner	Robert Talbott
Year planted	1973
Acreage (for Testarossa)	8 acres
Yield	3.2 tons per acre
Soil composition	Gravelly loam
Elevation	500 feet (150 m)
Exposure	East-facing slopes
Climate	Summer daytime temperatures from 75 to 85 degrees; between 50 to 55 degrees at night.
First Testarossa vintage	1997
Harvest	2008
Sugar	27.1
Total acidity	6.98 g/l
pH	3.72
Dates harvested	October 4, 2008
Bottle:	
Alcohol	14.2%
Total acidity	6.73 g/l
pH	3.71
Bottling date	July 23, 2009
Time in oak	8 months
Percent new oak	41%
Production	600 cases
Suggested retail price	\$59/bottle
Opt. Time for consumption	2010-2016

