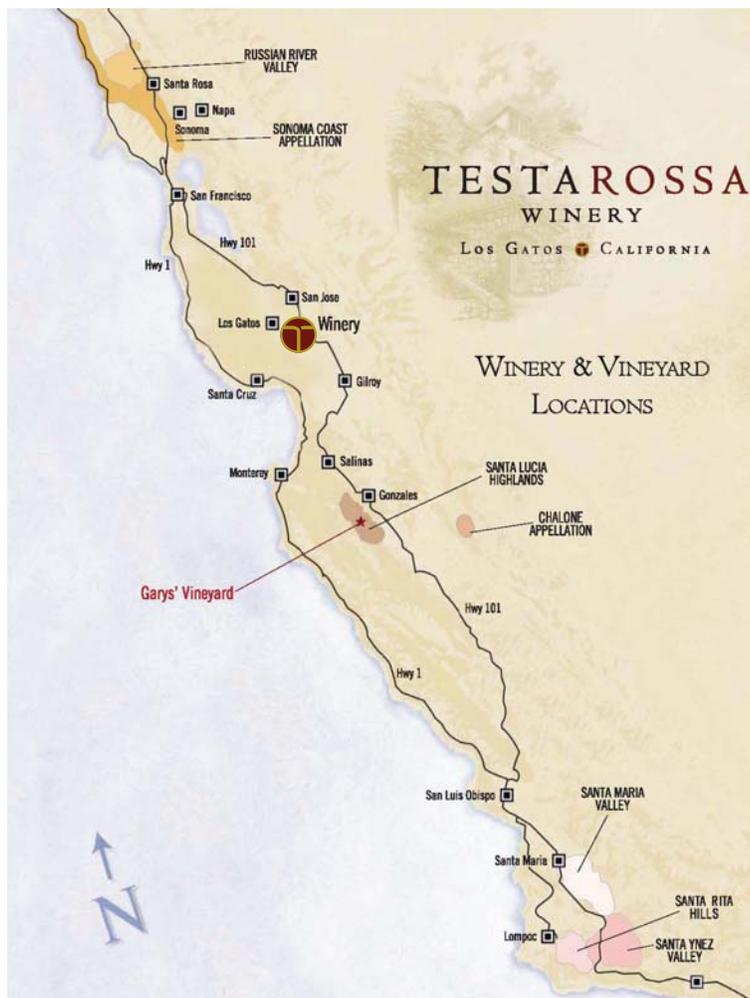


2008 GARYS' VINEYARD SYRAH

Dark red hue. Aromas of blueberry, currant, blackberry, cloves, vanilla bean, and black pepper. This nice balance of fruit and spice transitions nicely into the palate without change. Bright acidity, zesty tannins, and concentrated texture make for good weight in the palate. This hedonistic Syrah has a focus and restraint, as it finishes in the palate. Decanting is recommended for immediate enjoyment. Drink now through 2018.

- Bill Brosseau, Director of Winemaking

PREVIOUS VINTAGE SCORES	2007	94 points, Wine Enthusiast
	2006	93 points, Wine Enthusiast, February 2009
	2005	93 points, Wine & Spirits, December 2007 91 points, Wine Enthusiast, December 2007
	2003	90 points, Wine Enthusiast, March 2006 90 points, Connoisseurs' Guide, March 2006 90 points, Wine & Spirits, April 2006
	2001	93 points, Connoisseurs' Guide, March 2004 93 points, Wine & Spirits, June 2004 92 points, Wine Spectator, April 2004
	2000	90 points, Wine Enthusiast, February 2003
	1999	91 points, Connoisseurs' Guide, February 2002



2008 GARYS' VINEYARD SYRAH

Tasting notes from Director of Winemaking, Bill Brosseau:

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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 Syrah

Syrah from the cool climate Garys' Vineyard combines sour cherry and plum skin fruit characteristics with minerality, white pepper and spice, and a pinch of black pepper. It is often described as a Syrah made by a Pinot Noir producer, meaning that this Syrah is very silky and elegant.

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 Syrah Winemaking Techniques

It all starts in the vineyard where our winemaker, Bill Brosseau, works with our growers to produce rich, flavorful, and healthy grapes. All of the fruit is carefully hand sorted, and a gravity flow process is used throughout fermentation. For Syrah, we do an extended pre-fermentation coldsoak, and different from Pinot Noir, our winemaking team utilizes a combination of traditional punch downs mixed with more oxygenating pump-overs which are critical for this varietal.

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.

Vineyard	Garys' Vineyard
Appellation	Santa Lucia Highlands, Monterey County
Owner	Gary Pisoni Family & Gary Francioni Family
Year planted	1997
Acreage (for Testarossa)	1 acre
Yield	2.8 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	29.0
Total acidity	5.63g/l
pH	3.61
Dates harvested	10/24/2008
Bottle:	
Alcohol	14.3%
Total acidity	7.14g/l
pH	3.77
Bottling date	5/25/2010
Time in oak	19 months
Percent new oak	29%
Production	163 cases
Suggested retail price	\$54/bottle
Opt. time for consumption	2010-2018

