



2009 SANTA LUCIA HIGHLANDS PINOT NOIR

90
POINTS

Lots of bright, savory raspberry, cherry, cola, vanilla, sandalwood and spice flavors in this drily delicious Pinot. It's so easy to enjoy glass after glass with a good steak or chop. Drink now for freshness. —S.H.
Wine Enthusiast May 2011

Tasting notes from Bill Brosseau, Director of Winemaking:

Dark red color. Opens up nicely with some cherry, cranberry, black pepper, and cloves. With further aeration, notes of lemon, orange, and papaya subtly come out into the open. Hints of cherry, black pepper, and cloves sail into the palate and are equally matched by some strawberry flavors. The texture of the wine carries vibrant tannins and bright acidity. This hedonistic Pinot Noir ends nicely with a refreshing, lingering finish. Drink now through 2016.

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 2009 Vintage

The 2009 vintage had less than average rainfall. The weather was moderate through the summer leading to optimal ripening conditions which brought harvest earlier than normal. The wines are quite approachable and have nice complexity of flavor.

Vineyards	Sleepy Hollow, Pisoni, Doctor's, Rosella's & McIntyre
Appellations	Santa Lucia Highlands
First Testarossa vintage	2009
Average Sugar	27.9
Average Total acidity	6.78g/l
Average pH	3.63
Dates harvested	9/2009
Bottle:	
Alcohol	14.4%
Total acidity	6.23g/l
pH	3.65
Bottling date	9/25/2010
Time in oak	11 months
Percent new oak	35%
Production	1659 cases

