



2010 PINOT NOIR • DOCTOR'S VINEYARD

THE LABEL

For two decades, Testarossa has been specializing in small lot, vineyard-centric Pinot Noir from the state's best growers.

THE PLACE

Doctor's, in the heart of the Santa Lucia Highlands, is quickly becoming one of the best known sources for great Pinot.

THE WINE

Rich, saturated plum and black cherry flavors with a touch of spicy oak. Balancing acidity - very food friendly.

Doctor's Vineyard is quickly becoming one of the most sought-after Pinot Noir sources in the Highlands. Owned by the pioneering Hahn family, it is one of the oldest properties in the Santa Lucia Highlands appellation. The area's close proximity to Monterey Bay makes for a very cool climate, with one of California's longest growing seasons. The resulting slow, gentle ripening allows for full flavor development on the vine. Doctor's has almost 200 acres of Pinot Noir and is certified sustainable by CCVT.

This 2010 release marks the third vintage Testarossa has sourced fruit from this great estate, pulling from 24 acres set aside for us - primarily employing clones Calera, Pommard 5, and Swan. Testarossa Director of Winemaking, Bill Brosseau works closely with Hahn vineyard manager Andy Mitchell to insure minimal intervention in the vineyard - allowing the fruit to express the estate's unique sense of place. The 2010 vintage was an exceptionally cool year in the Highlands, providing a small crop of focused, intense Pinot fruit. The trademark, rich cherry and spice character of Pinot Noir from Doctor's Vineyard is in evidence here; harvest occurred in mid-October.

Upon arrival at the winery, the fruit was carefully hand sorted and allowed an extended "cold soak." A gentle gravity flow process is used throughout the winery. The free run juice went through primary fermentation before being racked into French oak - forty-two percent being new barrels. Secondary malo-lactic conversion occurred naturally. The wine was allowed ten months of barrel aging. Only 759 cases were produced.

WINEMAKER'S NOTES

"I love working with fruit from Doctor's Vineyard. They farm very conscientiously and have planted an interesting mix of clones. Every vintage, this is one of our most expressive and popular Pinots. The wine's combination of rich fruit and bright acidity make it very versatile for food-pairing. Traditional pairings include roast chicken, duck, or salmon. Or try it with grilled lamb chops and mushrooms."

- Bill Brosseau

ACCOLADES

95 Points

"...simply explodes from the glass with huge, dark red fruit. This is one of the richer wines in the lineup, but everything is in the right place. Spices, menthol, pine and dark red cherries flesh out in this radiant Pinot. This is easily one of the most distinctive Pinots being made in the Santa Lucia Highlands"

- Robert Parker's Wine Advocate, August 2012

Winegrowing
Appellation: Santa Lucia Highlands
Vineyard: Doctor's
Soil: porous, well-drained shaly loam

Winemaking
Alcohol: 14.5%
Acidity: 5.93 g/L pH: 3.72
Cooperage: 100% French Oak, 42% New

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