



2010 PINOT NOIR • FOGSTONE 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

Fogstone, in the northern Santa Lucia Highlands, is farmed completely under the direction of Testarossa.

THE WINE

Elegant cherry and spice with just a light touch of vanillin-oak. Perfectly balanced and very food friendly.

Fogstone Vineyard is one of the northernmost estates in the Santa Lucia Highlands, occupying an east facing slope that rises from 200 feet to 500 feet as you go up the bench. Originally planted in 1993 through 1997, Fogstone has thirty-two acres of Pinot Noir, with a mix of several different clones. The property'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. Fogstone is one of Testarossa's most innovative vineyard partners; Director of Winemaking, Bill Brosseau directly oversees all the farming and viticultural decisions for the estate's sixteen acres of Pinot Noir that are designated for the winery.

This 2010 release is the first, debut Testarossa vintage from this exciting property. Bill Brosseau's philosophy of minimal intervention in the vineyard leads to a very real sense of place - allowing the fruit to be uniquely "Fogstone." The 2010 vintage was an exceptionally cool year in the Highlands, providing a small crop of focused, intense Pinot fruit. The Pinot Noir harvest at Fogstone took place on October 12 and 14.

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, of which forty-six percent was new. Secondary malo-lactic conversion occurred naturally. The wine was allowed ten months of barrel aging. Only 493 cases were produced.

WINEMAKER'S NOTES

"Fogstone represents the next evolutionary step in our relationships with our growers. With Fogstone (and Dos Rubios), we are actually handling all the farming decisions - giving us total quality control from "soil to bottle." The nice review below from Wine Advocate frames the wine well; this is a very pretty, elegant Pinot but with the structure and tannins to complement roasted meats and tomato-sauced dishes."

- Bill Brosseau

ACCOLADES

92 Points

"One of the more feminine, gracious Pinots in the lineup, the 2010 Pinot Noir Fogstone Vineyard floats on the palate with impeccable grace. Sweet floral notes meld into sweet red fruit, flowers, mint and herbs in this high-toned, fragrant Pinot. In 2010, the Fogstone is all class and elegance."

- Robert Parker's Wine Advocate, August 2012

Winegrowing
Appellation: Santa Lucia Highlands
Vineyard: Fogstone
Soil: Porous, well-drained shaly loam

Winemaking
Alcohol: 14.5%
Acidity: 6.80 g/L pH: 3.63
Cooperage: 100% French Oak, 46% New

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