



TESTAROSSA

WINERY

OUR STORY

Testarossa Winery is one of California's leading artisan producers of vineyard-centric, limited release Pinot Noir and Chardonnay. Owners Rob and Diana Jensen work closely with Director of Winemaking Bill Brosseau and vineyard partners in the state's most famous cool-climate estates -- crafting limited releases that speak directly to each vineyard's special sense of place. The result is nearly a quarter-century's track record of exceptional, sought-after vintages that have garnered hundreds of 90+ scores from the top wine publications.

Testarossa (Italian for "red head") was the nickname given Rob Jensen as a young university student in Italy. Rob and Diana Jensen started Testarossa in their garage in 1993 with just twenty-five cases of wine while they were both working for technology companies in Silicon Valley.

Today, the winery works closely with more than 17 of the top winegrowers in California's best known appellations for world class Pinot Noir and Chardonnay - the Santa Lucia Highlands, Sta. Rita Hills, Arroyo Grande Valley, Santa Maria Valley, Russian River Valley, Chalone and Santa Cruz Mountains appellations. The label has grown to national prominence among collectors and reviewers by cultivating long-term partnerships with passionate winegrowers and vineyards the likes of Garys', Pisoni, Rosella's, Doctor's, Sierra Madre, Rincon and Sanford & Benedict.

Testarossa Winery's location at the historic Novitiate in downtown Los Gatos offers an unparalleled visitor and tasting experience - voted the Best Winery Experience by readers of the San Jose Mercury News five years in a row. The winery plays host to more than 60-thousand visitors annually with two tasting rooms, a reserve terrace and a wine bar with table service. Being in the center of Silicon Valley, Testarossa is also a favorite location for corporate and social events as well. Testarossa's Executive Chef, Dave Page, is a Silicon Valley favorite and is known throughout the region for his wine-paired menus and his famous artisan breads.

Testarossa also hosts one of the most popular Wine & Food events on the West Coast, Testarossa Wine & Food, featuring multiple local Michelin star chefs and attracting upwards of 1,500 fine wine and food enthusiasts to the winery for this continuously sold out event each year. The event consists of sought after wine and food seminars featuring vertical tastings with the grower and winemaker, wine and cheese pairings and specialty seminars surrounding wine and food.



BIOGRAPHIES

Rob Jensen, Co-Founder

Rob Jensen, a fourth generation Northern Californian, developed a passion for winemaking: its past, present, and future through extensive travel to Europe's great wine growing areas, combined with living in Italy during his university days. This fueled his interests and eventually led to the founding of Testarossa Winery. Although Rob's degree is in Electrical Engineering, with a minor in Italian language and culture (Santa Clara University, 1986), he has studied grape growing, winemaking and chemistry at the renowned School of Viticulture and Enology at UC Davis. During Rob's nearly twenty year high-tech career he held several sales and marketing positions in pre- and post-IPO companies in Silicon Valley. In October 2001, Rob left high-tech to follow his dream and work full-time at the winery. Rob's technical background, love of the arts, and business experience made it a natural for him to dive headlong into the wine business, an industry that is equal parts science and art.



Diana Jensen, Co-Founder

Diana Jensen, also born in Northern California but raised in San Diego, met Rob while earning her BS in Electrical Engineering at Santa Clara University. After graduating in 1988, she worked in high-tech marketing at Silicon Valley's National Semiconductor and Cypress Semiconductor. She, along with Rob, founded Testarossa Winery in 1993 as a small, weekend project. But as new grape sources were secured and the wines gained reputation, a daily presence was needed to develop the winery into a business. In 1994, Diana left the high tech world and started running Testarossa full time nurturing it into the winery it is today.



Bill Brosseau, Director of Winemaking

Director of Winemaking, Bill Brosseau has been with Testarossa since the year 2000. Bill brings extensive viticultural experience in the field and from the classroom. He studied at UC Davis where he received his Bachelor of Science in Viticulture and Enology. His unique approach to winemaking comes from working both sides of the equation—in the vineyard and in the cellar. Because Bill is also a grower, he brings invaluable hands-on experience and a unique perspective that allows him to supply the winery with only the best Pinot Noir and Chardonnay fruit to translate into the most sought-after wines. Key to this is Bill's ability to establish close, long-term relationships with the top vineyards, ensuring exceptional quality vintage to vintage.

WINEMAKING

Brosseau's approach to winemaking is to let each wine tell its own story. This comes from growing up in the vineyard and taking in the big picture both in the vineyard and in the cellar - to translate the state's best Pinot Noir and Chardonnay fruit into the state's most sought-after wines. Behind our historic hand-hewn stone walls, Bill and his team employ traditional techniques and modern tools. Native yeast fermentations in sixty-gallon French oak barrels for our Chardonnays. Hand sorting, extended pre-soaks, and small, custom designed stainless steel fermenters for our Pinot Noir. And everywhere, gentle, gravity-fed movement of the wines to preserve the vineyard's character and integrity. The results speak for themselves. Testarossa has an impressive, decades long track record of accolades and ninety-plus point scores from Wine Spectator, Robert Parker's Wine Advocate, Antonio Galloni's Vinous Media, Wine Enthusiast, Connoisseurs' Guide and The Pinot Report.

THE HISTORIC NOVITIATE

Testarossa Winery is located in the historic Novitiate Winery in downtown Los Gatos making it one of the oldest continuously operating wineries in the United States. It is both a state of the art working winery and a truly dramatic setting for visitors. The old stone cellars and beautiful grounds of the state's fourth oldest continuously operating winery house the main tasting room, Cellar 7 for weekend tasting, the Testarossa Terrace for platinum and JRS members and Wine Bar 107, a unique wine bar for wines by the glass and small plates. It provides an amazing venue for private corporate and social events for thousands of guests each year.



The old Novitiate Winery was originally built in 1888 by Jesuit Fathers and Brothers from Santa Clara College (now Santa Clara University); it was intended to help fund their new seminary college, built on the grounds the same year. The term Novitiate means house of the novices, the name used for seminary students. For nearly 100 years, the Jesuits made altar wines, as well as sweet, fortified wines at the Novitiate Winery. The Novitiate Winery was best known for its fortified Black Muscat dessert wine (similar to a tawny port), which was a perennial gold medal winner at the California State Fair. The original 19th Century, three-floor, gravity-flow winery is still in use today to make Testarossa wines. However, the original structure is now mostly hidden from view by the many expansions the winery went through during the first half of the 20th Century. Ironically, but not surprisingly, the demand for church altar wine production skyrocketed during Prohibition (1919-1933) and the winery and adjoining vineyards more than doubled in size during that period. After the Repeal of Prohibition, the winery continued to grow, as did the number of seminary students, who were also recruited to work in the vineyards and winery. By the late 1950s, over 100,000 cases of Novitiate wine was produced annually here.



In the 1960s, things started to decline at the old winery. The nearly century old vines were past their prime production years and costly replanting was needed. The seminary population was beginning to decline. In 1968, it was decided to shut down the seminary college in Los Gatos and move the students to Santa Barbara. At this same time, California's wine industry was booming; interest in varietal labeled, dry table wines displaced fortified and dessert wines. In 1986, the Jesuits shut down their Novitiate Winery brand, ending an amazing 98-year run. For the next ten years, the old winery was leased to other brands.

In 1997, the old winery underwent a new transformation. That year, the Jensens moved their four year old label Testarossa to the old Novitiate; that first year saw production of 4,000 cases of small lot Chardonnay and Pinot Noir. Today production is around 42,000 cases annually. Every year, Testarossa invests in repairing and improving the proud old facility. Today, the historic winery has been beautifully renovated into one of the gems of the California wine industry. Tours of the historic winery and grounds are given every weekend by Testarossa's specially trained Wine Educators, who are quite knowledgeable about the Novitiate's proud history and the Testarossa story.