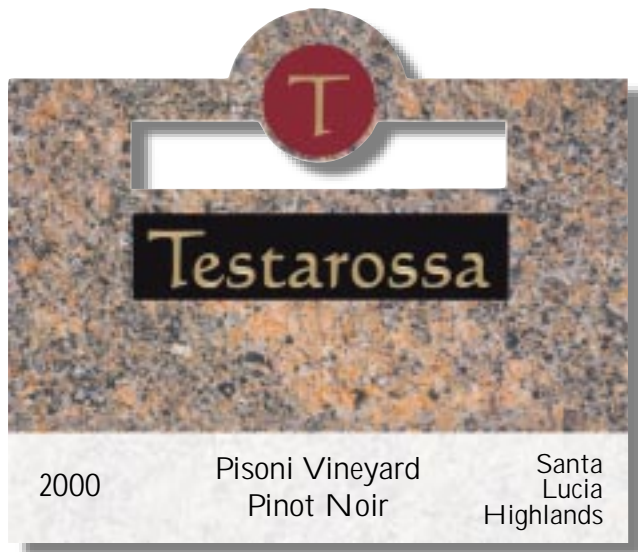


# 2000 Pisoni Vineyard Pinot Noir



## 2000 Vintage

Dense, ruby-colored. In the mouth notes of sweet, gamy, black cherry, raspberry and currant fruit display a smoky, autumnal, foresty character. There are also loads of berry fruit, glycerin, and body, and it appears it is only a matter of time until the nose explodes from this Pinot.

*Robert Parker's Wine Advocate - June 2002*

## 1998 Vintage

### 92 points

Big, ripe, fleshy, especially for the vintage; rich with plum, black cherry and berryish notes framed by pretty smoky, toasty oak.

*The Wine Spectator - February 2001*

### 90 points

A delightful young pinot, energized by its freshness, shot through with a purple light, this is crisp as fresh red apple, bright as cranberry. Enjoy it now for its lift and refinement, or sock it away to let the complexity grow.

*Wine & Spirits - February 2001*



Arguably the best wine we have ever tasted to date from the highly regarded Pisoni Vineyard, this deeply stuffed bottling is long on fruit and carries complexing hints of terroir that show up as dried leaf and quietly loamy notes. A bit of cocoa-like richness is aligned to the wine's fleshy, full bodied texture, and its mouthfilling, succulent, intense, keenly focused flavors seemingly linger forever.

*Connoisseurs' Guide - February 2001*

## 1997 Vintage

### 92 points

Testarossa went for a plush, rich style in their '97 Pisoni, a wine robed in berry fruit and silken as the texture of melting chocolate. It's almost as weighty as a syrah, with a complex scent of smoky lapsang souchong tea over dark berries and plums. Where California puts on the velvet gloves.

*Wine & Spirits - April 2000*



California Central Coast

# 2000 PISONI VINEYARD PINOT NOIR

From a small ranch tucked away in the hillsides of the Santa Lucia Mountain Range comes our 2000 Pisoni Vineyard Pinot Noir. This is the fourth vintage we have produced from Gary Pisoni's perfectly maintained vineyard. The 38-acre estate is at the southern edge of the Santa Lucia Highlands Appellation but unlike most of the area, which lies on deep sandy loam, the Pisoni Vineyard rests on shallow, arid soils comprised of decomposed granite and clay. Also, because of the way the mountains form a protective barrier to the north and west of the Pisoni estate, it is shielded from the strong afternoon winds that whip through the rest of this appellation. It was because of the incredible potential Gary saw in this site that in 1991 he proceeded to drill for the water source he would need to irrigate a vineyard. On his fifth attempt, after everyone told him he would never find water, Gary discovered a prolific well and finally planted his Pinot Noir vineyard in 1992.

After three straight growing seasons of either unusually hot (1997) or unseasonably cold (1998 and 1999) weather, 2000 was a return to "normal" for most California's vineyards. We harvested our Pisoni Pinot on September 8 and transported the fruit back to our winery, at the 19<sup>th</sup>-century Novitiate of Los Gatos. Just before placing the grapes into the destemmer we tasted not only the berries but also the stems. Based on the "ripeness" we saw in these stems we determined this should be the year to experiment with whole-cluster fermentation. Thus, 25% of the fruit was put into our five-ton fermenters as whole clusters of Pinot. The balance of the fruit was destemmed using our very gentle machine, which allows a very high percentage of whole berries to pass through unscathed. This preserves as much fruitiness as possible in the resulting wine. Following a four-day cold soak we inoculated the must with Assmannhausen yeast, our favorite, and after a 14-day maceration and fermentation we pressed the wine at dryness. The next step in the process to create this wine was 15 months of barrel aging, in a mixture of 50% new and 50% used French oak barrels. We racked the wine only once during aging and finally bottled it on January 10, 2002. It is already drinking very well and I anticipate it will not need quite as long a cellaring as its predecessor, the 1999 vintage. (EK)

## VINEYARD

Pisoni Vineyard

**Appellation:** Santa Lucia Highlands  
(Monterey)

**Owner:** Pisoni Family

**Vine Age:** 8 years

**Acreage:** (for Testarossa only): 3 acres

**Yield:** 2.5 tons per acre

**Soil Composition:** Decomposed granite & clay

**Elevation:** 1,200 feet

**Exposure:** Southeasterly-facing slopes

**Climate:** Summer temperatures ranging from 75° to 85° in the afternoon, and between 50° to 55° at night.

**First Testarossa Vintage:** 1997

## HARVEST

**Sugar:** 25.8° Brix

**Total acidity:** 8.1 g/L

**pH:** 3.38

**Date harvested:** September 8, 2000

## BOTTLE

**Alcohol:** 14.6%

**Total acidity:** 6.0 g/L

**pH:** 3.65

**Bottling date:** January 10, 2002

**Time in oak:** 15 months

**Percent new oak:** 50%

**Production:** 757 six-bottle cases, 750 mL

**Release date:** September 1, 2002

**Suggested Retail Price:** \$ 55.00 bottle

**Optimum time for consumption:** 2003-2009