



Testarossa Vineyards

LOS GATOS • CALIFORNIA

2003 Brosseau Vineyard Pinot Noir

Deep red color. Notes of ripe cherry, sage, and rose petal are present in the initial aromas. The dark color gives away the dense, expansive mouthfeel of cherry and minerality. This wine has been carefully matched with oak, resulting in a rich and well-balanced Pinot Noir. Will age well for 8-9 years.

Bill Brosseau, Winemaker

2002

"Best Pinot Noirs Ever"

91
points

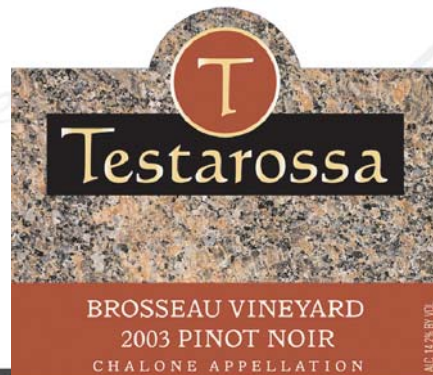
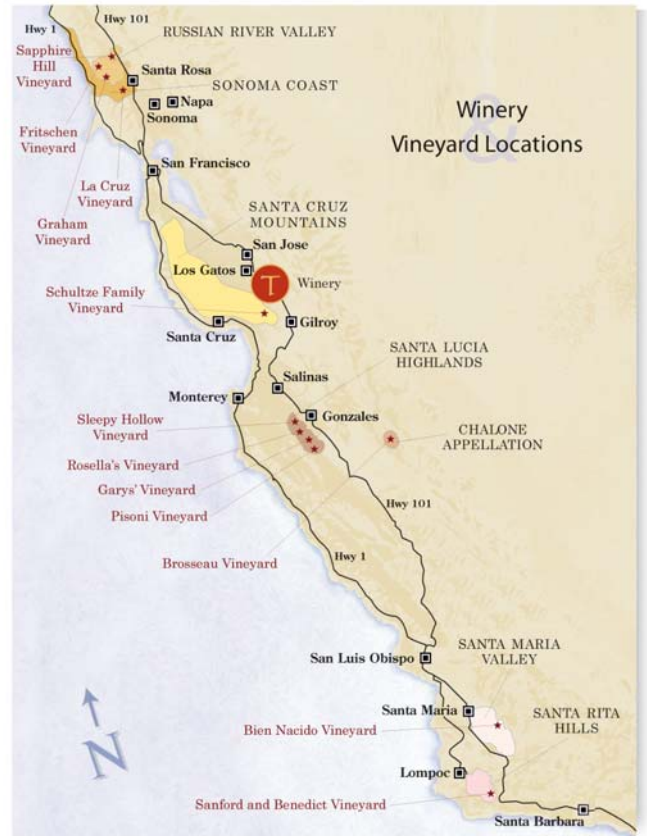
Toast, brush and bright cherryish fruit buttressed by a background of oaky richness gets this mannerly, never pushy wine going in the right direction. A very fine Pinot and one which will serve well with dishes like crown rack of lamb.

Connoisseurs' Guide - June 2004

91
points

Spicy, red cherry, stewed fruit, some savory spices on nose; rich, ripe and concentrated red fruit, savory spices and a bit of smoked meat on the palate; good structure and balance, long finish. Well structured and concentrated Pinot.

PinotReport - May 2004



Passion in Every Glass!

2003 Brosseau Vineyard Pinot Noir

Tasting notes from winemaker Bill Brosseau:

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Why is the Brosseau Vineyard special?

Heavy limestone and decomposed granite soils give the grapes from the Brosseau Vineyard a distinctive old world style, yet still produces rich, forward new world fruit flavors. Jon and Jan Brosseau planted their naturally low yielding vineyard in the shadow of Monterey County's Pinnacles National Monument in 1980. These quarter century old vines, farmed by Testarossa winemaker, Bill Brosseau, produce grapes of uncommon intensity and concentration.

Flavor Profiles: Brosseau Vineyard Pinot Noir

This is a mineral, complex old-world style Pinot Noir from one of the most limestone-rich vineyards in North America. Ripe fruit flavors of cherries and dark red fruits combine with spice, dried flowers and earthy nuances. A long silky finish ends with hints of anise.

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 2003 Vintage

2003 started off with uncharacteristically warm 80-degree weather in January, fooling some of our vineyards into coming out of dormancy two weeks to two months early. As the season progressed, the warm weather did not relent and most of the fruit ripened within a small time frame. The early bud break allowed the grapes to achieve record hang time resulting in wines that show great depth of flavor, color and richness.

Vineyard	Brosseau Vineyard
Appellation	Chalone, Monterey County
Owner	Jon & Jan Brosseau
Year planted	1999
Acreage (for Testarossa)	3 acres
Yield	2.1 tons per acre
Soil composition	Heavy limestone soils with decomposed granite
Elevation	1,600-1,700 feet
Exposure	South, east & west facing slopes
Climate	Marine influenced afternoon breezes. Summer highs from 75° to 90° with pre-dawn lows in the 40s.
First Testarossa vintage	2002
Harvest	2003
Sugar	25.7
Total acidity	6.8g/l
pH	3.40
Date harvested	9/20/2003
Bottle:	
Alcohol	14.2%
Total acidity	6.6g/l
pH	3.49
Bottling date	3/18/2005
Time in oak	18 months
Percent new oak	50%
Production	187 cases
Release date	May 2005
Suggested retail price	\$54/bottle
Opt. time for consumption	2005-2014

2004 Winery of the Year



"In only a decade, this small Los Gatos winery has established a solid reputation for the consistent quality of its wines, which are among the best now being produced in the USA."

Ronn Wiegand, MW & MS, Editor



Testarossa Vineyards

testarossa.com

300-A College Avenue
Los Gatos, CA 95030
phone 408.354.6150
fax 408.354.8250

wine@testarossa.com
testarossa.com
Tasting Room Open
11am to 5pm Daily