



# Testarossa Vineyards

LOS GATOS • CALIFORNIA

## 2004 Brosseau Vineyard Pinot Noir

**92**  
points

Medium ruby color; deep, earthy, cherry aromas with some herbal notes; rich, ripe with moderate tannin, deep cherry flavors, herbal notes, some toasty oak; good structure and balance; long finish. Big style with moderate tannins, but also balanced with complex earthy and fruit notes.

*PinotReport - April 2007*

**2002**

"Best Pinot Noirs Ever"

**91**  
points

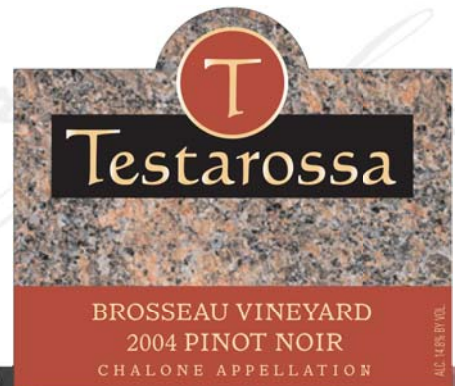
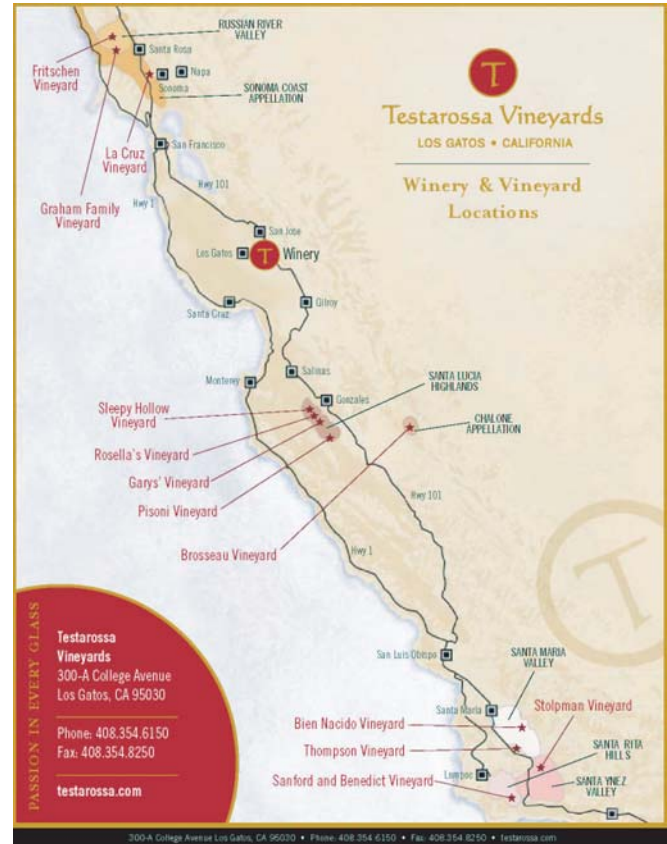
Toast, brush and bright cherryish fruit buttressed by a background of oaky richness gets this mannerly, never pushy wine going in the right direction. A very fine Pinot and one which will serve well with dishes like crown rack of lamb.

*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!**

# 2004 Brosseau Vineyard Pinot Noir

## Tasting notes from winemaker Bill Brosseau:

Dark red color. Aromas of dark cherry, black pepper, mint, and clove are most evident in the nose of this wine. The structure of this wine is big, yet refined. Flavors of cherry and spice continue on through the smooth, extended finish. Should drink well for 8-10 years.

### 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 2004 Vintage

2004 started off with an unusually warm dry spring, resulting in enhanced fruitfulness in the vineyards. Moderately warm summer temperatures meant harvest would come a week or two early. September began with a big heat spike, low humidity, and little fog, and harvest ramped up to full capacity instantly. Color and tannin intensity of the wines are pleasantly balanced with a rich fruit-forward focus.

Vineyard	Brosseau Vineyard
Appellation	Chalone, Monterey County
Owner	Jon & Jan Brosseau
Year planted	1999
Acreage (for Testarossa)	3 acres
Yield	2.5 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	2004
Sugar	26.1
Total acidity	6.9g/l
pH	3.35
Date harvested	8/21/2004
<b>Bottle:</b>	
Alcohol	14.8%
Total acidity	6.7g/l
pH	3.43
Bottling date	2/16/2006
Time in oak	16 months
Percent new oak	57%
Production	173 cases
Release date	September 2006
Suggested retail price	\$54/bottle
Opt. time for consumption	2006-2013

## 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*



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[testarossa.com](http://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