



Testarossa Vineyards

LOS GATOS • CALIFORNIA

2004 Fritschen Vineyard Pinot Noir

Dark red color. Notes of ripe cherry, black pepper, cola, and cinnamon on the nose. On the palate, the cherry sails through with a lively, fine-grained tannin. This austere, well focused wine finishes strong. If early consumption is intended, decanting is recommended. This wine should age well for 8 to 10 years.

Bill Brosseau, Winemaker

2003

93
points

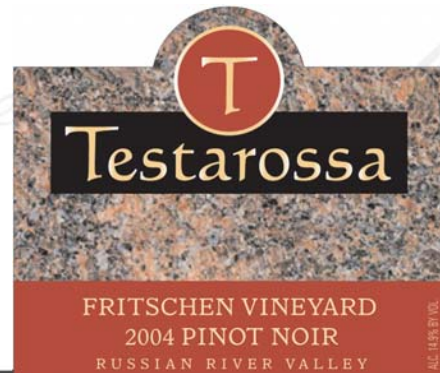
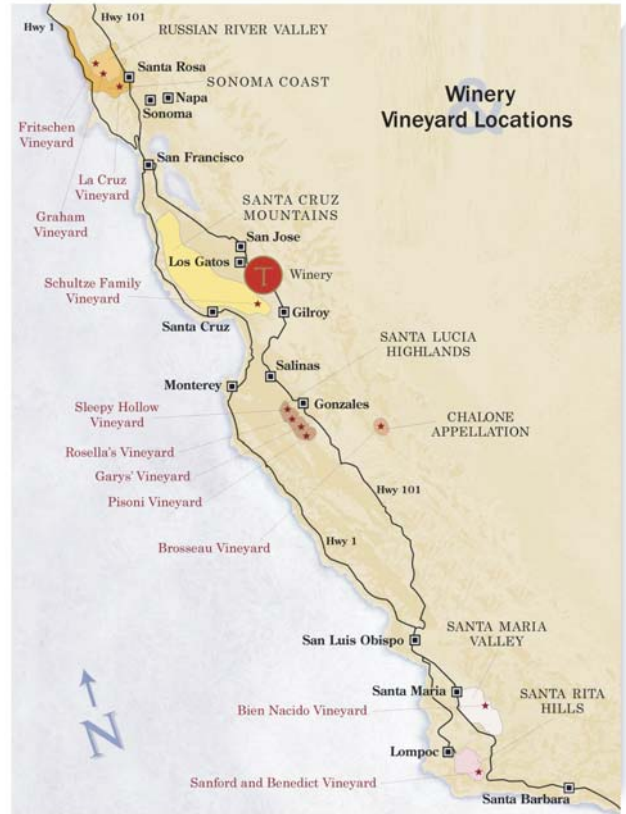
There's a lot of well-toasted oak on this wine that meshes seamlessly with the bright, intense cherry, pomegranate and spice flavors to produce extreme complexity.

Wine Enthusiast - October 2005

92
points

A good core of juicy red cherry fruit and cinnamon; some tannin, sweet oak with good structure and balance, long finish. Deliciously complex and flavorful, this is the first Testarossa bottling from this vineyard, and it's a promising one!

PinotReport - August 2005



Passion in Every Glass!

2004 Fritschen Vineyard Pinot Noir

Tasting notes from winemaker Bill Brosseau:

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Why is the Fritschen Vineyard special?

In Sonoma County, just across the Russian River from some of the most famous Pinot Noir vineyards in the country, sits John Fritschen's 3-acre hillside vineyard. A perfect location, steep slopes, meticulous farming and exciting new low-yielding clones contribute to incredibly intense flavors. Testarossa's exclusivity with this vineyard makes the Fritschen Vineyard our first "Monopole" Pinot Noir.

Flavor Profiles: Fritschen Vineyard Pinot Noir

The Fritschen Vineyard offers its own unique expression of classic central Russian River Valley Pinot Noir characteristics. The steep hillsides lead to lower yields that further concentrate the Pinot flavors of red cherry, plum, spice, and a hint of pomegranate. The nose gives lovely violet notes with a wisp of herb and sage. A silky mouthfeel leads to a long elegant finish.

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.

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| Vineyard | Fritschen Vineyard |
| Appellation | Russian River Valley, Sonoma County |
| Owner | John Fritschen |
| Year planted | 2000 |
| Acreage (for Testarossa) | 3 acres |
| Yield | 2.3 tons per acre |
| Soil composition | Gravelly loam with abundant rock outcroppings |
| Elevation | 100 feet |
| Exposure | Southwest facing |
| Climate | Marine influenced afternoon breezes. Summer highs from 75° to 90° with pre-dawn lows in the 50s. |
| First Testarossa vintage | 2003 |
| Harvest | 2004 |
| Sugar | 26.5 |
| Total acidity | 7.1g/l |
| pH | 3.38 |
| Date harvested | 8/23/2004 |
| Bottle: | |
| Alcohol | 14.9% |
| Total acidity | 6.8g/l |
| pH | 3.45 |
| Bottling date | 2/16/2006 |
| Time in oak | 16 months |
| Percent new oak | 45% |
| Production | 169 cases |
| Release date | May 2006 |
| Suggested retail price | \$54/bottle |
| Opt. time for consumption | 2006-2015 |

2004 Winery of the Year



January 2004

"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

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