



Testarossa Vineyards

LOS GATOS • CALIFORNIA

2004 Graham Family Vineyard Pinot Noir

Medium red color. Aromas of currant, cherry and clove lead into a well-integrated flavoring of vanilla, spice and cherry. Hints of oak lead to a well-balanced, lush finish for this silky wine. This wine should age well for 4 to 7 years.

Bill Brosseau, Winemaker

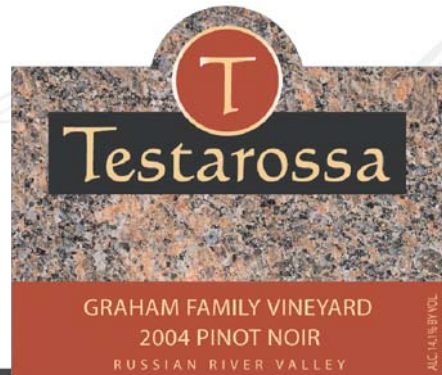
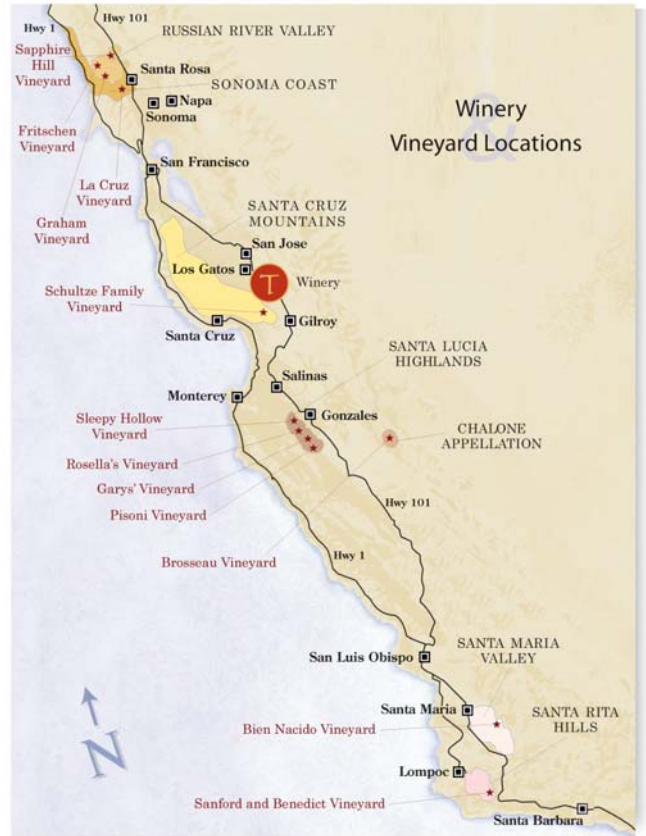


The Graham Family Vineyard is located in the Russian River Valley appellation. With the Pacific Ocean less than ten miles to the west, this vineyard gets just the right mix of sunshine, fog, and cooling ocean breezes.

The Gold Ridge sandy loam soil of the Graham Family Vineyard is high in water retention, allowing dry-farming within just two or three years of planting.



Owner Howard Graham retired from his high-tech finance career in 2000 and joined Testarossa as a harvest intern that same year. He still returns each harvest to help us out with bottling.



Passion in Every Glass!

2004 Graham Family Vineyard Pinot Noir

Tasting notes from winemaker Bill Brosseau:

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Why is the Graham Family Vineyard special?

Howard and Linda Graham have been strong supporters of Testarossa since 1994. After Howard retired from high tech in 2000, he worked the entire harvest with us. A Russian River Valley Pinot Noir vineyard was his next dream. After a year of searching we found a ten-acre knoll-top site with even exposure and Gold Ridge soils. Five Pinot Noir clones were selected, and the vineyard was planted in 2002.

Flavor Profiles: Graham Family Vineyard Pinot Noir

Our Graham Family Vineyard Pinot Noir, from the western (coolest) end of the Russian River Valley, is an elegant wine of amazing finesse with hints of spicy cherry, wild berry and plum fruit wrapped in layers of toasty oak and a firm backbone of structure. This Pinot Noir finishes with just the right amount of tannin and acidity to give it balance and depth on the palate.

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	Graham Family Vineyard
Appellation	Russian River Valley, Sonoma County
Owner	Howard & Linda Graham
Year planted	2002
Acreage (for Testarossa)	4 acres
Yield	1.1 tons per acre
Soil composition	Sandy loam
Elevation	150 feet
Exposure	South-facing
Climate	Marine influenced, cool, foggy mornings and evenings; breezy afternoons. Highs from low 70s to upper 80s, lows in the 50s.
First Testarossa vintage	2004
Harvest	2004
Sugar	26.1
Total acidity	6.0 g/l
pH	3.70
Date harvested	9/13/2004
Bottle:	
Alcohol	14.1%
Total acidity	5.7 g/l
pH	3.78
Bottling date	11/17/2005
Time in oak	14 months
Percent new oak	50%
Production	49 cases
Release date	December 2005
Suggested retail price	\$54/bottle
Opt. time for consumption	2006-2013

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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