



# Testarossa Vineyards

LOS GATOS • CALIFORNIA

## 2004 Santa Rita Hills Pinot Noir

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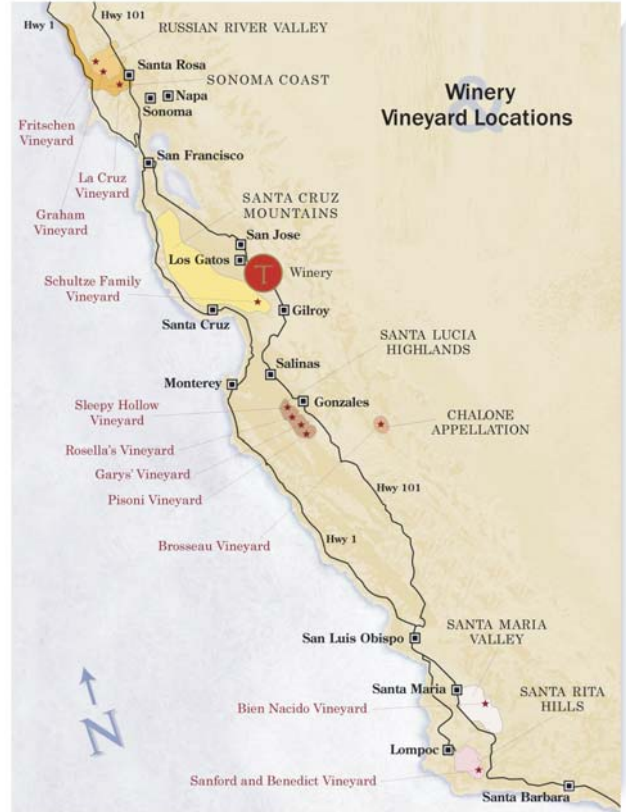
**Bill Brosseau, Winemaker**



Photo by Dave Robinson

“The Pinots from the Santa Rita Hills appellation are, in many instances, astonishing and among the most exciting wines being made in California today.”

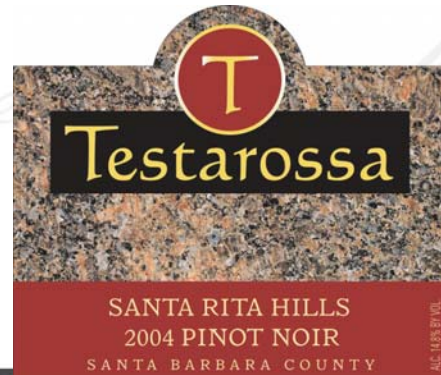
**James Laube  
Wine Spectator  
March 18, 2005**



“About 10 years ago, a handful of the area’s growers began discussing the need for a Santa Rita Hills appellation because they saw the quality of its grapes as distinctive. They also recognized that the long east-west-tending Santa Ynez Valley was much cooler at its western end, where Santa Rita is located.”

**James Laube, Wine Spectator**

**“Santa Barbara’s New Frontier — Santa Rita Hills cool-climate Pinot Noirs add an enticing new twist”  
September 15, 2003**



**Passion in Every Glass!**

# 2004 Santa Rita Hills Pinot Noir

## Tasting notes from winemaker Bill Brosseau:

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## Why is the Santa Rita Hills Appellation special?

Santa Barbara's Santa Ynez Valley has always been the tale of two sides. The side of the valley west of Highway 101 is significantly cooler with a greater influence from the Pacific Ocean than the east side. In 2001, this region, particularly suited for growing amazingly complex Pinot Noir and Chardonnay, got its own official AVA name - the Santa Rita Hills.

## Flavor Profiles: Santa Rita Hills Pinot Noir

Deep cherry, wild berry, and raspberry nuances are the hallmark of our Santa Rita Hills Pinot Noir. Add to that layers of spicy lavender, tea, anise, and cola flavors, and the result is yet another world-class Testarossa Pinot Noir.

## 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	Ashley's Vineyard
Appellation	Santa Rita Hills
Year planted	1998
Average yield	1.2 tons per acre
Harvest	2004
Average sugar	26.4
Average total acidity	6.6g/l
Average pH	3.51
Date harvested	9/15/2004
<b>Bottle:</b>	
Alcohol	14.8%
Total acidity	6.2g/l
pH	3.59
Bottling date	12/15/2005
Time in oak	14 months
Percent new oak	45%
Production	319 cases
Release date	May 2006
Suggested retail price	\$54/bottle
Opt. time for consumption	2006-2012

## 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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