



Testarossa Vineyards

LOS GATOS • CALIFORNIA

2005 La Cruz Vineyard Pinot Noir

91
points

Perfectly focused red cherry Pinot Noir fruit scents combine in the stylish aromas with notes of allspice, roasted vanilla beans and a quiet bit of minerality, and a similar set of enticing characteristics bring great charm and admirable depth to the rich, ripe, deeply fruited flavors. Supple in feel with early evidence of developing velvet to its texture, this wine has the purity of fruit, the balance and the concentration to last for many years in the bottle and to grow better and better with age.

Connoisseur's Guide - October 2007

2004

93
points

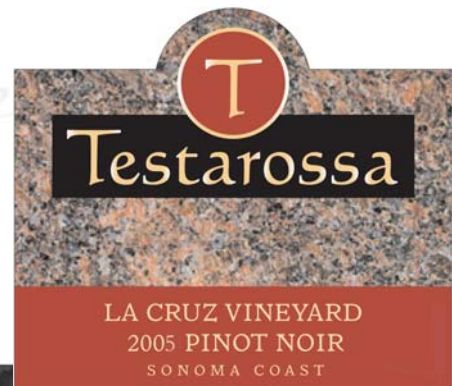
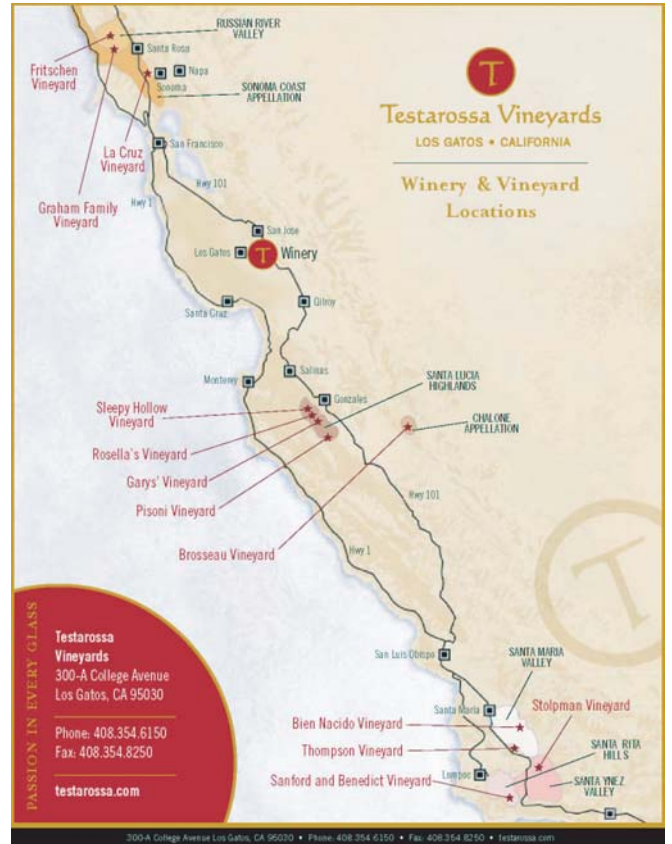
Medium ruby color; earthy, stewed cherry and plum aromas; ripe, deep, great core of stewed cherry flavors, complex, some tannin, sweet oak; good structure and balance; long finish. Ripe and deep, this is a complex and interesting Pinot.

Pinot Report - April 2007

Keller Estate, home of the La Cruz Vineyard, is nestled in the Sonoma Coast, Northwest of the Carneros region on Lakeville Highway east of Petaluma not far from the edge of the county.



The Estate is comprised of a large acreage of rangeland, olive groves, gardens, and vineyards. The Petaluma River runs no more than a stone's throw from the western border of the property, which rises from sea level to over 500 feet in elevation through a spectacular series of hills.



Passion in Every Glass!

2005 La Cruz Vineyard Pinot Noir

Tasting notes from winemaker Bill Brosseau:

Dark red color. This wine shows hints of anise, vanilla bean, currant, and ripe cherries on the nose. Hints of cherry and vanilla bean carry through the silky, yet rich wine. Firm tannins and good acidity make this wine a candidate for extended aging, while also pleasing the impatient connoisseur. Drink now through 2016.

Why is the La Cruz Vineyard special?

The La Cruz Vineyard is the showpiece of the beautiful Keller Estate on the eastern edge of the Sonoma Coast Appellation near Carneros. Successful automotive industry supplier Arturo Keller and his daughter Ana planted their first vineyard on the property in 1989 and have painstakingly expanded their vineyard focusing on three ideally suited varieties for the Estate: Pinot Noir, Chardonnay and Syrah.

Flavor Profiles: La Cruz Vineyard Pinot Noir

This full-bodied Pinot Noir starts with aromas of cherry, pomegranate and orange complemented by notes of leather, tobacco and minerals. Rich cherry and hints of cranberry flavors are layered with vanilla and cocoa. This wine has beautiful acidity and elegant tannins, which allow it to both shine at release as well as age gracefully while gaining complexity.

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.

Vineyard	La Cruz Vineyard
Appellation	Sonoma Coast, Sonoma County
Owner	Keller Estate
Year planted	1998
Acreage (for Testarossa)	6 acres
Yield	3.4 tons per acre
Soil composition	Haire series clay loam
Elevation	50 feet
Exposure	South-facing
Climate	Warm summer days averaging 84 degrees with cool afternoon marine winds and fog blowing through the Petaluma Gap.
First Testarossa vintage	2004
Harvest	2005
Sugar	24.8
Total acidity	7.2 g/l
pH	3.38
Date harvested	9/7 - 9/22/2005
Bottle:	
Alcohol	14.2%
Total acidity	6.3 g/l
pH	3.51
Bottling date	2/12/2006
Time in oak	15 months
Percent new oak	47%
Production	626 cases
Suggested retail price	\$54/bottle
Opt. time for consumption	2006-2016

Unique Characteristics of the 2005 Vintage

The long, cool, and wet spring of 2005 led to a slow start of the grape-growing season. Spring and summer temperatures across the state were average to below normal. Given the warm temperatures in 2004, grape fruitfulness for 2005 was above normal, leading to higher potential yields. The grapes ripened slowly during the mild summer and fall (up to four weeks later than in 2004), resulting in wines with concentrated flavors and crisp acidity.

300-A College Avenue
Los Gatos, CA 95030
phone 408.354.6150
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wine@testarossa.com
testarossa.com
Tasting Room Open
11am to 5pm Daily

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