

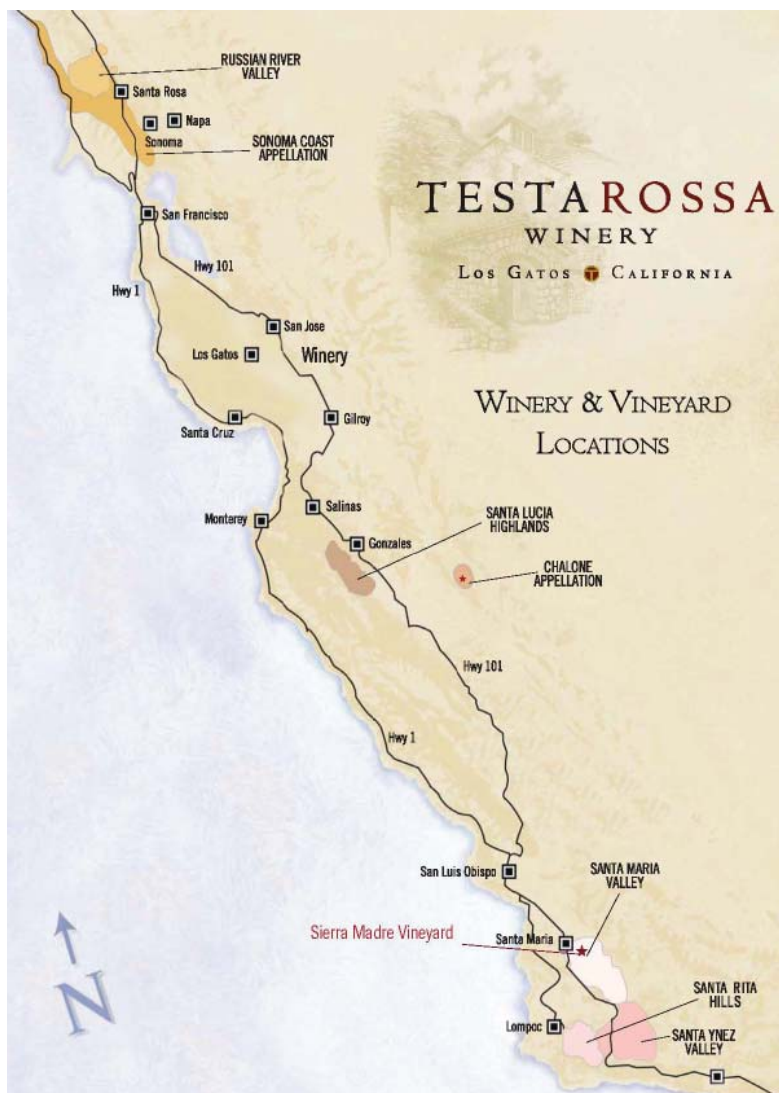
## 2008 SIERRA MADRE VINEYARD PINOT NOIR

**94**  
POINTS

An absolutely superb Pinot Noir, sumptuously delicious now, yet capable of mid-term aging. Dry and crisp and rich in fruit, its berry-cherry, rhubarb, cola and spice flavors are balanced with a pleasant minerality and richly fine tannins. Decant this young wine for hours, even overnight. **Wne Enthusiast, May 2010**



Sierra Madre Vineyard is the most northern and one of the westernmost vineyards in the Santa Maria Valley. Only 15 miles from the coast, Sierra Madre Vineyard benefits greatly from its unique marine influence. An exceptionally cool growing season encourages slow ripening over a long period of time, allowing for the development of structure and flavor intensity. At Sierra Madre Vineyard, this situation is balanced by just enough heat units to fully ripen the clusters each vintage.



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## Tasting notes from winemaker Bill Brosseau:

Dark red color. Initial aromas of ripe cherry, strawberry, blueberry and cloves are evident upon first scent. With time and aeration, notes of lemon, black pepper, anise and blackberry shape this dense and complex Pinot Noir. Silky, luscious tannins are tamed by abundant acidity, ending this hedonistic wine with a delicate, lingering finish. Drink now through 2016.

## Why is the Sierra Madre Vineyard special?

Originally planted in 1971, Sierra Madre Vineyard is now home to 91.4 acres of Chardonnay and 64.22 acres of Pinot Noir. Most of the original vines were replanted by then Byron Winemaker, Ken Brown. Because of Pinot Noir's extreme clone sensitivity, Brown was meticulous in his quest to combine each desirable rootstock and clone, to create a veritable winemaker's candy store of combinations. This allows Sierra Madre customers the opportunity to work with their preferred combination, or to use different combinations as components to complete the finished wine.

## Flavor Profiles: Sierra Madre Vineyard Pinot Noir

The light-textured, well-drained, sandy-loam soils nourish the low-yielding vines to set clusters with small berries, intense with flavor, color and concentration. The unique coastal climate slows ripening allowing for extended 'hang-time' to deliver vibrant fruit character, while retaining crisp, fresh acidity in the resulting wines.

## 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 Director of Winemaking, 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 2008 Vintage

"The 2008 vintage was similar to 2007 except not as dry and warm. All of the fires across California lead to a fair amount of overcast days and thus, higher humidity. The wines have soft tannins and are quite approachable. Overall, I'm very pleased with this vintage. "

- Bill Brosseau, Director of Winemaking

Vineyard	Sierra Madre Vineyard
Appellation	Santa Maria Valley, Santa Barbara County
Owner	Doug and Jan Circle
Year planted	1971
Acreage (for Testarossa)	8 acres
Yield	2.2 tons per acre
Soil composition	Sandy, garry soils
Elevation	215 feet
Exposure	Row direction is East West
Climate	Average high of 75 degrees during the warmest months
First Testarossa vintage	2008
Harvest	2008
Sugar	26.8
Total acidity	7.23 g/l
pH	3.52
Dates harvested	September 12, 2008
<b>Bottle:</b>	
Alcohol	14.1%
Total acidity	6.85 g/l
pH	3.41
Bottling date	September 24, 2009
Time in oak	11 months
Percent new oak	50%
Production	96 cases
Suggested retail price	\$59/bottle
Opt. Time for consumption	2010-2016

