



2010 PINOT NOIR • SANTA LUCIA HIGHLANDS

THE LABEL

For two decades, Testarossa has been specializing in small lot, vineyard-centric Pinot Noir from the state's best growers.

THE PLACE

The SLH: cool climate; optimal soils. One of the New World's most famed districts for growing great Pinot Noir.

THE WINE

Elegant, rich cherry and plum flavors with a light touch of oak. Bright acidity. Balanced. Food-friendly.

Working closely with some of the top vineyards in the Santa Lucia Highlands' appellation, Testarossa has produced this limited release Pinot Noir from the exceptional 2010 vintage. The Highlands is one of the state's best known regions for world-class Pinot Noir. The area's close proximity to Monterey Bay makes for a very cool climate, with one of California's longest growing seasons. The resulting slow, gentle ripening allows for full flavor development on the vine. Testarossa's production team's partnership with the top vineyards in the SLH insure only the highest quality fruit makes it to the winery. For this vintage, proprietors Rob and Diana Jensen and winemaker Bill Brosseau primarily drew upon the Doctor's, Dos Rubios, and Fogstone estates.

The 2010 growing season in the Highlands was one of the coolest on record. Colder than normal summer temperatures pushed harvest pick dates back into early October. The SLH was fortunate in that the area did not receive damaging fall rains, allowing the fruit to hang as long as needed. The intensity of flavor in the eventual small crop promised well for the 2010 vintage.

Upon arrival at the winery, the fruit was carefully hand sorted and allowed an extended "cold soak." A gentle gravity flow process is used throughout the winery. The free run juice went through primary fermentation with native yeasts before being racked into French oak - forty percent of that being new barrels. Secondary malo-lactic conversion occurred naturally. The wine was allowed eleven months of sur-lie barrel aging. 2640 cases were produced.

WINEMAKER'S NOTES

"The 2010 SLH release is another classic example of Pinot Noir from the Highlands - ripe black cherry and plum flavors, with a full mid-palate and a light touch of spicy oak on the finish. The trademark bright acidity makes the wine incredibly versatile for food-pairing. Traditional pairings include roast chicken, duck, or salmon. Or try it with lamb and a mushroom risotto..."

- Bill Brosseau

ACCOLADES

New Release. Reviews Pending...

Winegrowing

Appellation: Santa Lucia Highlands
Vineyards: Doctor's, Dos Rubios, Fogstone
Soils: porous, well-drained shaly loams

Winemaking

Alcohol: 14.3%
Acidity: 5.09 g/L pH: 3.79
Cooperage: 100% French Oak

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