



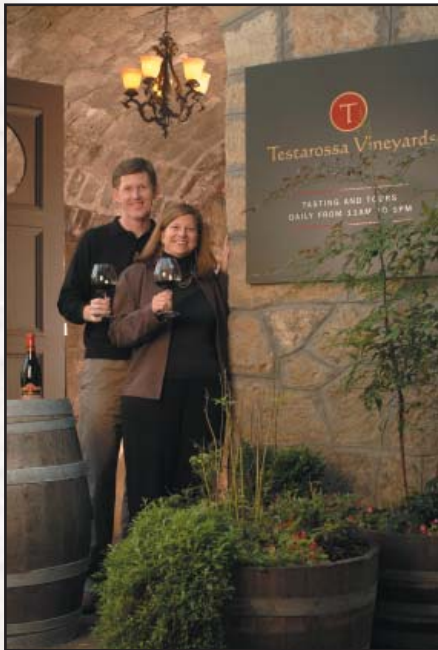
# Testarossa Vineyards

LOS GATOS • CALIFORNIA

*“Passion in Every Glass!”*

testarossa.com

Spring Edition 2006



## Pacific Influence

It is mid-April here at the winery, and the rain has been falling outside our stone cellars for what seems like 60 days straight now. No one around the winery can remember what a sunny day or blue skies look like, but we know the good weather will return soon. It always does in California!

We are frequently asked what impact all this precipitation will have on the upcoming 2006 vintage. Fortunately, the accompanying cool temperatures have kept the vines in a near dormant state, so there haven't been any major difficulties in the vineyards other than a late start to the vintage year.

Further good news for Testarossa is that great distances separate the fantastic vineyards we work with. So, while it may be raining here at the winery in Los Gatos (and at our nearby Santa Cruz Mountain vineyards), it can be dry – even sunny – at many of our vineyards in other areas of California. To put it in

perspective, some of our vineyards are 2 hours north of the winery in Sonoma County while others are 1½ hours south in Monterey County. Most of our remaining vineyards are located 2 hours further south of Monterey in Santa Barbara County.

The distances that separate many of our vineyards often prove to be beneficial when less than optimal weather in one region is offset by a perfect growing season in another appellation. A perfect example is the 1998 vintage, when more than three inches of rain in September caused serious mold problems in Napa Valley. These storms completely missed the Central Coast, and 1998 was heralded as one of the most successful, concentrated and rich Pinot Noir vintages ever.

Yet, despite the great distance, all of our vineyards share the cooling, moderating influence of the Pacific Ocean. This influence results in exceptional richness and a wonderful balance of natural acidity in both the grapes and the resulting wine. We take great care to have the grapes picked in the early morning – often before daybreak – and brought directly to the winery under the cover of the morning coastal fog. They are immediately weighed and put into our specially constructed “cold room” for a short wait before processing and fermentation begins.

So the next time you are comparing Testarossa wines and are wondering why they taste so distinctly different while at the same time sharing the same lush, rich, flavors and bright acidity, you'll know why.

—Rob & Diana Jensen  
Proprietors

## Spring Festival 2006

Sunday, May 21<sup>st</sup>  
11am to 5pm

Join us Sunday, May 21, 2006 for our Spring Festival 2006! Enjoy our New Releases as well as food samples from local restaurants such as Le Papillon, Restaurant James Randall and more. Kevin di Noto and his Steel Drum Band are also back by popular demand.

Tickets are \$40 each and are available on our website. While they last, two free tickets are available for all Club Testarossa members. Non-Club Testarossa Platinum, Gold, and Silver customers are also eligible for complimentary and discounted tickets. Your customer level is printed on your order form.

All Spring Festival details and pricing are available at [testarossa.com](http://testarossa.com). (Note: Pouring stops promptly at 4:30pm.)

**May 15<sup>th</sup> is the last day to order tickets or to request your free tickets. Tickets will not be available at the door the day of the event. We always sell out, so get your tickets early!**

Contact us at 408-354-6150 x36 or  
[rsvp@testarossa.com](mailto:rsvp@testarossa.com)

Save the Date!

Harvest Festival 2006  
Sunday, October 1<sup>st</sup>





## May 2006 New Releases

### 2004 New Release Chardonnays:

**2004 Bien Nacido Vineyard "Elder Series", 173 cases**  
92pts *Connoisseurs' Guide*

- This marks our 10<sup>th</sup> vintage of Chardonnay from the Bien Nacido Vineyard, arguably the most renowned vineyard in the Santa Maria Valley. Our 2004 starts off silky smooth on the palate with classic, lush tropical fruit aromas and flavors which are complemented by rich spice and minerality from the underlying "Elder Series" shaley loam soils.

**2004 Sleepy Hollow Vineyard, 349 cases**  
93pts *Connoisseurs' Guide*

- Strikingly similar to the Bien Nacido Vineyard, the 31-year-old Sleepy Hollow Vineyard is the most famous and widely known vineyard in the Santa Lucia Highlands appellation of Monterey County. Our 2004 is full bodied and lush with layers of deeply flavored citrus and ripe apples, all on top of layers of minerality from the gravelly loam benchland.

### 2004 New Release Pinot Noirs:

**2004 La Cruz Vineyard, 344 cases**

- The La Cruz Vineyard, the centerpiece of the beautiful Keller Estate in Sonoma County, is considered by many connoisseurs to be the most exciting new vineyard in Sonoma. We are thrilled to be reunited with long time Testarossa friend and Keller Estate winemaker Michael McNeill in working



*La Cruz Vineyard — April 2005*

with the fabulous fruit from this vineyard. If you like full-bodied, full-throttle, big, ageable Pinot Noir, then Testarossa's 2004 La Cruz Vineyard Pinot Noir will give you all that wrapped in a black cherry, smoky, toasty embrace.

**2004 Santa Rita Hills, 319 cases**

- The Santa Rita Hills appellation is not only the centerpiece of the pop culture smash hit movie *Sideways*, but is also the appellation that has been generating the biggest buzz and excitement nationally in serious Pinot Noir circles over the past three years. Testarossa has been working with vineyards in the Santa Rita Hills since the late 1990s and is thrilled to release our 2004 vintage which has classic, deep red cherry and spice-laden Pinot Noir aromas and flavors, ending with a long, silky finish.

**2004 Sleepy Hollow Vineyard, 298 cases**

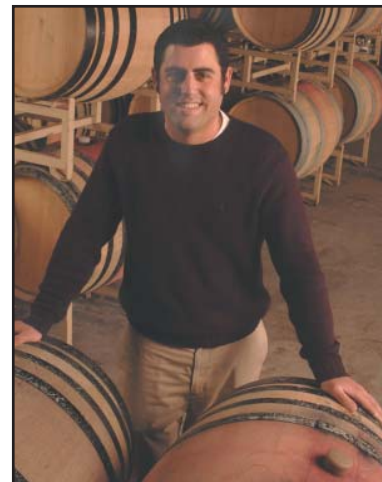
- Some of the oldest continuously producing Pinot Noir vines in the country were planted in the Sleepy Hollow Vineyard in 1973. These gnarled old vines with roots that penetrate deep into the gravelly loam alluvial fan of the Santa Lucia Highlands consistently produce low yields of intense grapes. Few Testarossa wines invoke as much positive emotion and anticipation as our annual Sleepy Hollow Vineyard Pinot Noir release. The 2004 vintage is another in a long line of beautifully balanced, elegant Pinot Noirs from this classic vineyard.

## Pinot Noir Shines

80% growth in 2005!

Since the late 1980s, California Pinot Noir, then an obscure "cult" varietal, has been building steady momentum and acceptance. In fact, recent data shows the consumption of Pinot Noir in the United States increased 80% in 2005 alone.

Consequently, lots of new wineries are jumping on the Pinot Noir bandwagon. As Testarossa enters our 13<sup>th</sup> vintage of California Pinot Noir, we are excited to know that the future for Pinot Noir quality in California is ever brighter.



## Rack 'n' Roll

by Bill Brosseau, Winemaker

## "Coastal Influences"

People often ask why we choose to work with so many different vineyard sources. We go to this extra effort for individualistic wines as well as diversity of wine aroma and flavor for our blends. There are two main reasons for the difference among grapevines grown in different locations.

One reason is climate. Although our vineyards span about 300 miles at most, they are all situated within 20 miles of the coast. With this proximity to the coast, all of our vineyards are moderated by the ocean breezes and fog patterns. Among the four counties we source fruit from – Monterey, Sonoma, Santa Barbara and Santa Cruz – each has different levels of wind, fog and humidity from one vineyard to the next. These unique microclimates primarily lead to differences in aroma of the finished wine.

Another equally important aspect of grape-growing is geology. In the past, discussion of soil would include how fertile it was. Today, vintners find themselves evaluating the soil's texture, color, porosity and organic matter. Growers are gravitating toward less fertile sites, because they have a great natural balance of the soil qualities listed above. Most of these sites produce smaller berries

*See "Rack 'n' Roll," back page*



## Club Testarossa Corner

2<sup>nd</sup> Annual Club Testarossa  
Barbecue  
Saturday, June 24<sup>th</sup>, 1-4pm

We want to thank all of the Club Members who attended our Chardonnay barrel sampling! This event turned out to be more fun and more educational than we all expected. The participants of this event ranked all of our Chardonnays that day, and we wanted to highlight the top three.

1. 2005 Sleepy Hollow Vineyard Chardonnay
2. 2005 La Cruz Vineyard Chardonnay  
(our first Chardonnay from this vineyard)
3. 2005 Rosella's Vineyard Chardonnay

If you missed this event, be sure to mark your calendars now for our Summer Barbecue!

Club Testarossa members are invited to a members-only barbecue with the Testarossa family. Join us on the patio for a casual barbecue, music and wine. Club Members are encouraged to bring family and friends.

Details coming soon!

Dana Sheldon  
Hospitality Manager

Megan Reeves  
Club Testarossa &  
Direct Mail Coordinator

## Planning your own Summer Barbecue?

We now offer an all-inclusive  
Barbecue Package!

Testarossa Vineyards is perfect for all events year-round. We are happy to introduce our first all-inclusive Barbecue Package. The package includes our standard facility services, a selection of our award-winning wines, your choice of barbecue menu, and use of the event space for up to three hours. Prices start at \$58 per person. Please contact our Events Department for more information.



## Mother's Day Brunch at Testarossa Vineyards

Sunday, May 14<sup>th</sup>  
10:30am to 2:00pm

Join Rob and Diana Jensen this Mother's Day at Testarossa Vineyards. Treat Mom to a truly unique Mother's Day Brunch while enjoying our award-winning wines in our historic setting.

Doors open at 10:30am with a champagne reception, and brunch will be served from 11am to 2pm. Adults are \$69.95, children (ages 5 to 12) are \$39.95, and children under 5 are free. Prices include full buffet, dessert buffet and all beverages. Tax will be added. Based on your customer level, the following discounts apply:

Platinum:	\$55.96/adult, \$31.96/child
Gold:	\$62.96/adult, \$35.95/child
Silver:	\$66.45/adult, \$37.95/child

Please reserve by May 8<sup>th</sup>.

You may view the menu and buy tickets online at [testarossa.com](http://testarossa.com), or contact the Events Department at 408-354-6150 x12 or x33 or [events@testarossa.com](mailto:events@testarossa.com).

## Upcoming Events



5/11, 5:30-9pm: Gates & Grapes, 6th annual fundraiser for the Heavenly Ski & Snowboard Foundation, Edgewood Golf Course Clubhouse, S. Lake Tahoe, CA. 530-541-7354

5/14: Mother's Day Brunch, Testarossa Vineyards, 408-354-6150 x12 or x33

5/21, 11am-5pm: Spring Festival 2006 at Testarossa Vineyards. 408-354-6150 x36

6/3-6/4, 11am-5pm: Vintners' Festival 2006, \$25 in advance, \$30 at the door. [scmwa.com/calendar.htm](http://scmwa.com/calendar.htm)

6/24, 1-4pm: 2<sup>nd</sup> Annual Club Testarossa Barbecue, Testarossa Vineyards, 408-354-6150 x36

6/25, 12-3pm: Days of Pinot Noir, Fort Mason, San Francisco. [pinotdays.com](http://pinotdays.com)

7/2, 1-4pm: Music on the Patio, Testarossa Vineyards, Music by Francois & Rodrigo (Spanish Beat), 408-354-6150 x21

7/15, 11am-5pm: Santa Cruz Mountains Winegrowers' Association Passport Weekend, Purchase passports at Testarossa Vineyards, 408-354-6150 x21 or [testarossa.com](http://testarossa.com)

7/22-7/23, 11am-5pm: The Gourmet Series at Testarossa Vineyards: Wine & Cheese Tasting. 408-354-6150 x21

7/29, 2-5pm: Club Testarossa Pinot Noir Barrel Sampling, Testarossa Vineyards. 408-354-6150 x36

8/19-8/20, 11am-5pm: The Gourmet Series at Testarossa Vineyards: Olive Oil Tasting. 408-354-6150 x21

9/3, 1-4pm: Music on the Patio, Testarossa Vineyards, 408-354-6150 x21

9/16-9/17, 11am-5pm: The Gourmet Series at Testarossa Vineyards: Chocolate Tasting. 408-354-6150 x21

For more information on these events, visit our full event calendar at: [testarossa.com/calendar](http://testarossa.com/calendar)



## New this Summer at Testarossa: The Gourmet Series

This educational gourmet series will consist of three food and wine focused weekends in our Tasting Room.

July 22-23: Wine & Cheese Tasting  
August 19-20: Olive Oil Tasting  
September 16-17: Chocolate Tasting

Mark your calendars now — you don't want to miss this series! More details to come.

## Music on the Patio is Back!

Join us from 1-4pm for live music on the patio! Pack a picnic lunch and enjoy an afternoon of fresh air, world-class wine, and live music under the redwoods. Wines will be available for purchase by the glass or bottle.

Sunday, July 2<sup>nd</sup>: Francois & Rodrigo  
Sunday, September 3<sup>rd</sup>: TBD

## Go Electronic

Would you prefer to receive your newsletter via email? If so, please email [megan@testarossa.com](mailto:megan@testarossa.com) or let us know online at [testarossa.com](http://testarossa.com).

### *Rack 'n' Roll – continued from page 2*

and enhanced concentration of grape flavors as compared to more fertile sites.

While there are technologies available to alter the flavor and aroma of wine artificially, we feel that when done naturally in the vineyard, better wine can be produced. We want to express each vineyard site to its fullest potential which allows us to make the best wine expression from that vineyard. This is why we go to so much effort to locate world-class vineyard sites.



## Sunny Days are on the Way!

We invite you to take advantage of our patio this spring and summer. Please enjoy Testarossa's new amenities which include more picnic tables and a deli fridge featuring a gourmet cheese and salami section.

We highly recommend that groups of six or more reserve a picnic table in advance. Please contact Jeanne Hartman at 408-354-6150 x32 for more information or to make reservations.

## Getting to Know You

Let us know what you're interested in hearing about. Want to know when we're close to selling out of your favorite wine? Interested in local events? Just go to [testarossa.com](http://testarossa.com), click the **Join the Mailing List** link, and update your preferences!



## The Perfect Place for Your Special Event

### Planning a Meeting?

In addition to being a great place for weddings and social events, Testarossa offers the perfect setting for your corporate meeting or dinner. Contact our Events Department to find out about our Corporate Event Packages which offer all the amenities you are looking for. We make the planning easy!

Please call our Events Department at 408-354-6150 x12 or x33, or email [events@testarossa.com](mailto:events@testarossa.com) for more information.

**Testarossa's Tasting Room is open 11am-5pm daily. We also have picnic tables available!**

## Testarossa's Quality Guarantee

**If you don't love it, we'll make it right! For details, visit [testarossa.com](http://testarossa.com)**

## Testarossa Vineyards

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Bill Brosseau, Winemaker