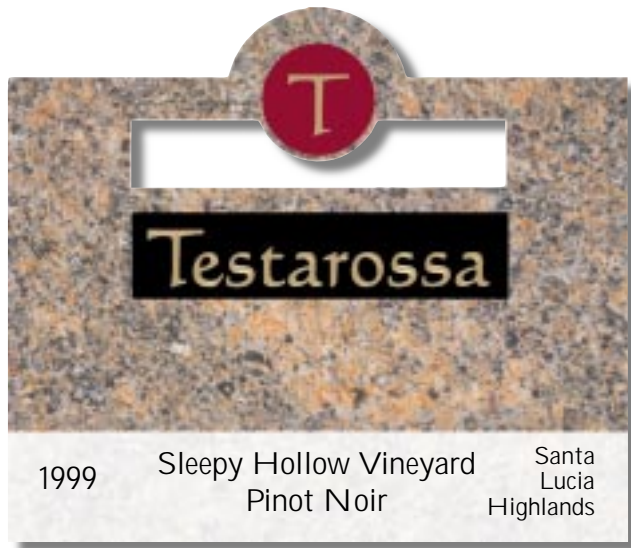


# 1999 Sleepy Hollow Vineyard Pinot Noir



## The Wine Spectator

"A bright, lively elegant style, with crisp black cherry, wild berry and strawberry notes"

## Robert Parker's Wine Advocate

"Possesses the sweetest fruit (cherry liqueur, spice, and toast), full body, a velvety texture, and a lush, heady finish"

## Wine & Spirits

"Stylized and ripe, this has the sort of intense blackness pinot can take on in Gevrey"



California Central Coast

## 1999 Vintage

A ripe, rich, fruity style that's complex, with vibrant cherry, plum and raspberry flavors and pretty toasty oak shadings that give it dimension and depth of flavor.

*Wine Spectator - September 2001*

## 1998 Vintage

**94 points**

A great California Pinot, restrained in its youth yet packed with richness and delicious flavor. The wine needs a lot of air to go beyond an initial toughness, for the fruit to emerge out of the graham cracker and chocolate-scented tannins, for the full, intense richness of the aroma to resolve. Air brings the fresh fruit forward, wedding to the oak and tannins, like chewing a fresh raspberry into its seeds. The ripe red and black fruit shine through, Pommard-like in its soft richness, structured and distinctive. This is complex and satisfying enough to convert the staunchest cabernet aficionado.

*Wine & Spirits - June 2001*

## 1997 Vintage

**92 points**

Deliciously ripe, bold and deeply flavored, with layers of plum, black cherry, blackberry and spice. Long, complex, intricate finish.

*Wine Spectator - January 2000*

Along the western edge of the Salinas Valley in Monterey County, just west of the city of Gonzales, sits the beautiful Sleepy Hollow Vineyard, right in the middle of the Santa Lucia Highlands Appellation. The climate there is moderated by the nearby Monterey Bay, which funnels fog down the Salinas Valley almost every summer afternoon, and lasts through most of the next morning. After the fog burns back to the bay just before midday, bright sunshine combined with a strong, cooling breeze makes this spot ideal for growing this magical variety. The ripening is always slow and even, and by the time the fruit is ready for harvest, the grapes are bursting with the spicy flavor that is the undeniable trademark of the Santa Lucia Highlands.

The 1999 vintage was very similar to the extremely long, cool growing season of 1998, but the fruit maturity we saw in 1999 was a lot like the super-ripe flavors that came from this vineyard in 1997. In many respects, the resulting wine is like a blend of our 1997 and 1998 Sleepy Hollow Pinots. We harvested the vineyard on October 14th, in the middle of a four-week stretch of perfect ripening weather. The fruit was destemmed into two of our custom-designed fermenters that hold five tons each. Every year the cap on the Sleepy Hollow Pinot Noir is the toughest to break through with a punchdown, but our harvest staff managed to accomplish this feat two to three times per day for the next ten days. The free run was sent to barrel where it aged for 13 months in French oak; 50% of which was new. While aging in the cellar, the wine showed off its rich and opulent style, and it impressed all who were lucky enough to taste it out of the barrel. Three of the 1999 Sleepy Hollow Pinot barrels made it into the 1999 Cuvee Niciare, our Reserve Pinot Noir, and the other 17 were bottled on December 12, 2000.

**Color:** Dark ruby.

**Nose:** Lots of smoke and spice. Dark berry fruits dominate. Black cherries & blackberries. An underlying oakiness.

**Palate:** The nose carries through to the palate: smoky, briary, with a hint of tart rhubarb fruit. Well-balanced and intense, with both a rich texture and tons of bright fruit but also a backbone of acidity. Drink now or age for three to four years.

## 1999 SLEEPY HOLLOW VINEYARD PINOT NOIR

### VINEYARD:

**Appellation:** Santa Lucia Highlands  
(Monterey County)

**Owner:** Robert Talbott

**Vine Age:** 27 years

**Acreeage** (for Testarossa only): 3 acres, planted in 1982

**Yield:** 3 tons/acre

**Soil Composition:** Gravelly loam

**Exposure:** East facing slope

**Climate:** Marine influenced, cool, foggy mornings and evenings, mild, sunny afternoons, highs from the low 70s to upper 80s, lows in the 50s

**First Testarossa vintage:** 1997

### HARVEST:

**Sugar:** 25.6° Brix

**Total acidity:** 8.5 g/L

**pH:** 3.40

**Date harvested:** October 14, 1999

### BOTTLE:

**Alcohol:** 14.8%

**Total acidity:** 6.8 g/L

**pH:** 3.72

**Bottling date:** December 12, 2000

**Time in oak:** 13 months

**Percent new oak:** 50%

**Production:** 392 cases, 750mL  
79 cases, 375mL

**Release date:** September 1, 2001

**Suggested Retail Price:** \$45.00

**Optimum time for consumption:** 2001-2005