



Testarossa Vineyards

LOS GATOS • CALIFORNIA

“Passion in Every Glass!”

testarossa.com

Summer Edition 2007



New Legends in the Making?

As we approach our 15th harvest (yes, can you believe it has been 15 years already?), some might think that with so many fabulous vineyard partners we might be tempted to sit back and rest on our laurels. The adage; “why fix it if it isn’t broken?” might even come to mind. At first glance, it probably seems smart to just keep making Testarossa wine using the exact same winemaking techniques that have made our wines so consistently outstanding for the last decade and a half. However, that’s simply not how we do things here at Testarossa.

For anyone who knows us, especially if you’ve met Bill Brosseau and his wine-making staff, kicking back simply isn’t in our vocabulary. The drive to make better and better wines from our outstanding vineyards (Sleepy Hollow, Garys’, Brosseau, Rosella’s, Bien Nacido, Sanford & Benedict, Pisoni, Graham Family, La Cruz and Fritschen) is never ending. Focusing on improving the wines from these fabulous vineyards is always an exciting challenge for us. We love it! It’s what makes the blood flow through our veins!

Now, six vintages after our 1999 Garys’ Vineyard Syrah first debuted, we feel we have learned an amazing amount about the subtleties of Syrah winemaking and are ready to take advantage of this experience. Consequently, we have added two new Syrahs to our line up, highlighted by our newest multi-vineyard, multi-appellation blend 2005 Subasio Syrah. Additionally, later this fall, we will offer our second single vineyard Syrah. This Syrah is made from the Santa Barbara County hillside, Estrella clone Syrah grapes grown at the highly acclaimed Thompson Vineyard near Los Alamos. We are so excited with the quality of these two new Syrah offerings that we are confident they will quickly become new Testarossa legends!

- Rob and Diana Jensen

Our Last Paper Newsletter!

As you have hopefully read in our last three newsletters, we have been transitioning to 100% electronic newsletters and communications with you. Last year we started offering an email only option for our mailing list because many of you asked. Since we made that option available so many of you have opted for email only that it is clear that it is how most of you prefer to receive communication from us. We are happy to make this change as it enables us to provide you with more up to date information on happenings here at the winery, uses much less of our precious natural resources and keeps those newsletters and order forms from getting lost in your stacks of mail.

If we don’t have your email address, please contact us at orders@testarossa.com today.

Harvest Festival 2007

Save the Date!

Harvest Festival 2007
featuring the release of our
2005 Diana’s Reserve Chardonnay
and
2005 Cuvée NiClaire Pinot Noir
Sunday, September 30, 2007
11am to 4pm

Be sure to save the date for our biggest release day of the year –our Annual Harvest Festival! On September 30th, we will be releasing the coveted 2005 Diana’s Reserve Chardonnay and 2005 Cuvée NiClaire Pinot Noir. We will also be featuring food samples from local restaurants as well as live music.

Reservations for our Harvest Festival will be required, please stay tuned for more details!

For more information on any of our Release Weekends or our Annual Harvest Festival, please contact the Tasting Room at 408-354-6150 ext 21 or send an email to tastingroom@testarossa.com.





Summer 2007 New Releases

New Release Chardonnays:

2005 Brosseau Vineyard Chardonnay,
228 cases

Chalone Appellation, Monterey County

Each vintage, the limestone rich Brosseau Vineyard produces our most unique Chardonnay and Pinot Noir offerings. This perennially low yielding vineyard is owned by Testarossa winemaker Bill Brosseau's family where Bill directs the farming with an obsessive focus on quality.

2005 Sleepy Hollow Vineyard Chardonnay,
432 cases

Santa Lucia Highlands, Monterey County

Our 2005 Sleepy Hollow Vineyard Chardonnay is all about balance. Rich fruit, with hints of citrus and fig are complimented by layers of minerality. What really sets this wine apart is it's impeccable balance of fruit, acidity and silky texture, with just the right amount of toasty vanilla from aging in 100% French Oak.

New Release Pinot Noirs:

2005 Garys' Vineyard Pinot Noir,
696 cases

Santa Lucia Highlands, Monterey County

Our 2005 Garys' Vineyard Pinot Noir is extremely rich and sure to please. When we first set foot in the newly planted Garys' Vineyard in 1997, the pencil thick vines were

just planted and not more than a foot tall. Now, ten years later, it is hard to imagine the rightfully deserved cult status the Garys' Vineyard has attained. Every vintage from the Garys' Vineyard seems to be better than the last, and the 2005 vintage continues this trend!

2005 Sleepy Hollow Vineyard Pinot Noir,
394 cases

Santa Lucia Highlands, Monterey County

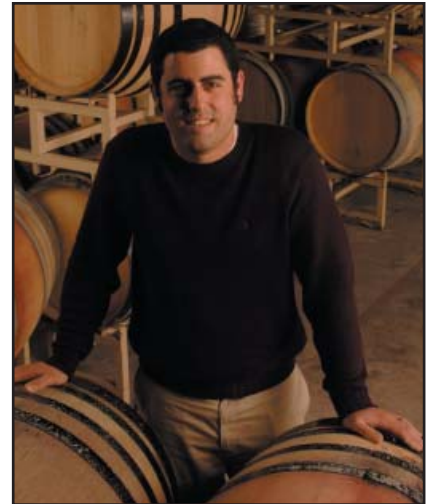
Our 2005 Sleepy Hollow Vineyard Pinot Noir shows off classic Santa Lucia Highlands gravelly loam characteristics, accented with the unique terroir of Sleepy Hollow. Hints of plum and black cherry, complimented by layers of spice, are all wrapped in a blanket of silky Pinot Noir richness.

New Release Syrah:

2005 Subasio Syrah, 631 cases

Santa Barbara County, Santa Cruz Mtns & Sonoma County

Our biggest news in Syrah is the introduction of our first multi-vineyard Syrah cuvee called Subasio. Monte Subasio is the name of the mountain where the town of Assisi is located in Umbria, Italy, the birthplace of Rob's nickname, "Signore Testarossa." Subasio Syrah is opaque, full bodied, rich, yet extremely elegant. It is a cuvee of three cool climate Syrah regions, from Santa Barbara County (Thompson Vineyard), the Santa Cruz Mountains (Black Ridge Vineyard), and the Russian River Valley (Sapphire Hill Vineyard).



Rack 'n' Roll

by Bill Brosseau, Winemaker

Pinot Noir vs. Syrah

I am frequently asked: "Do you vinify your Syrah differently from Pinot Noir?" After all, making the two wines in a similar fashion would be the easiest method for us to follow, right? Unfortunately, this would lead to one of the wines not being vinified to its highest potential. Both varieties are quite different, even going back to the grapevine physiology. These differences in vine physiology such as leaf and cluster/berry morphology are the main points of difference. The cluster of Syrah is lanky and free-flowing, intercepting an abundance of light, while the Pinot Noir cluster is compact and tight, minimizing full sun exposure. The main difference which we see between the two varieties is the berry itself. Pinot Noir has very thin skins, low pulp, and large seeds, so most of the extractable tannin lies in the seeds. Syrah has thick skins, high pulp and seed fragments that sometimes fully mature, but rarely do, so the skin holds most of the tannin. Now in the case of vinifying, one can see that we are already dealing with quite a multitude of differences. The Pinot Noir, being thin skinned and low on pulp, is very sensitive to abuse, whether through heat or processing of the fruit. The seeds are not very well protected so it is very easy for them to break down or get torn, leading to an over-extraction of harsh flavors and textures. For these reasons, we

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What does your customer number mean?

We occasionally receive questions regarding customer numbers. Either, "what does it mean?", or "how do I get to be customer #1?". This number is a straight ranking based on purchases for the 12 months prior to an offering. We also use this information to assign customer groups which we use to determine allocation levels for the wines in an offering - this is particularly important for our smaller production bottlings.

Customer groups are determined based on the

higher of either your Club Testarossa level or your 12 month purchase history. If you are not a Club Testarossa member your group is determined only by your 12 month purchases according to the following table:

Customer:	up to \$499
Copper:	\$500 to \$999
Silver:	\$1,000 to \$1,499
Gold:	\$1,500 to \$2,999
Platinum:	over \$3,000



Club Testarossa Corner

Exclusive Club Testarossa Event 3rd Annual Pinot Noir Barrel Sampling Sunday, July 29th, 2-5pm

Our most popular event of the year is just around the corner! We will taste our ten 2006 Single Vineyard Pinot Noirs as well as enjoy a fun and interactive educational exercise. The barrel sampling will be limited to 50 people. Pricing is as follows:

Copper Members	\$55.00
Silver Members	\$52.25
Gold Members	\$49.50
Platinum Members	\$44.00

Reservations are required and can be made at testarossa.com or by calling 408-354-6150 x36. This event sells out quickly, so please reserve your spot early.

Last year your top 5 were:

1st - 2005 Bien Nacido Vineyard Pinot Noir- Available now

2nd- 2005 Sleepy Hollow Vineyard Pinot Noir- Available now

3rd- 2005 Rosella's Vineyard Pinot Noir- Sold Out

Tied for 4th-

2005 Sanford & Benedict Pinot Noir- Available in August

2005 La Cruz Vineyard Pinot Noir- Available in September

For more information on this and other events go to testarossa.com.

Dana Sheldon
Hospitality Manager

Megan Reeves
Club Testarossa
& Direct
Mail Manager



Special Events at Testarossa Vineyards

Whether you're getting married, arranging a holiday party, organizing a corporate meeting or dinner, or hosting a birthday party, Testarossa Vineyards is the perfect place for your special event.

Here is what some past clients have to say:

“Our event at Testarossa Vineyards was perfect! The food was fantastic, the service was impeccable and the wine was excellent!”

-Marilyn Smith, Hitachi Data Systems

“It was a pleasure to work with Testarossa Vineyards on our recent event. I can't thank you enough for accommodating us at such short notice... you made me look so good.

- Susan Zemlin , Brocade

“My husband's surprise birthday party at Testarossa Vineyards was perfect. Everyone loved the venue... You allowed me to enjoy the evening stress-free.”

-Susan De Nicolo, Club Testarossa Member

See "Events" back page

Upcoming Events

6/16 & 6/17, 11am-4pm: Release Weekend, Testarossa Vineyards, 2005 Brosseau Vineyard Chardonnay and 2005 Garys' Vineyard Pinot Noir, 408-354-6150 x21.

6/23: Club Testarossa Barbecue, Testarossa Vineyards, SOLD OUT. Please contact Megan at clubt@testarossa.com to be added to our waiting list.

7/1, 1-4pm: Music on the Patio, Testarossa Vineyards, featuring Francois & Rodrigo, 408-354-6150 x21.

7/1, 11am-5pm: Pinot Days Grand Tasting, Fort Mason Festival Pavillion, San Francisco, pinotdays.com.

7/21, 11am-5pm: Santa Cruz Mountains Winegrowers Association Passport Day, Testarossa Vineyards, scmwa.com.

7/29, 2-5pm: Exclusive Club Testarossa Event, Pinot Noir Barrel Sampling, testarossa.com

8/4 & 8/5, 11am-4pm: Release Weekend, Testarossa Vineyards, 2005 Sanford and Benedict Vineyard Chardonnay and Pinot Noir, 408-354-6150 x21.

8/18 & 8/19, 11am-4pm: Gourmet Series, Wine and Cheese, Testarossa Vineyards. 408-354-6150 x21.

9/2, 1-4pm: Music on the Patio, Testarossa Vineyards featuring Kevin Di Noto's Steelpan Music 408-354-6150 x21.

9/15 & 9/16, 11am-4pm: Release Weekend, Testarossa Vineyards, 2005 La Cruz Vineyard Pinot Noir and 2005 Fritschen Vineyard Pinot Noir, 408-354-6150 x21

9/30, 11am-4pm: Harvest Festival, Testarossa Vineyards featuring the release of our 2005 Diana's Reserve Chardonnay and 2005 Cuvee NiClaire Pinot Noir.

For more information on these events, visit our full event calendar at: testarossa.com/calendar





Quercus Suber

Not up on your latin, huh? Well this is the formal name for what we know as Cork Oak trees. Cork Oak trees used for making wine corks grow mainly in the mild coastal influence of the west coast of Portugal. The bark is stripped from the tree every 7-12 years beginning when the trees are 15 year old and continuing for over 100 years. A large tree can yield over 1000lbs of cork. To see a real life example of a Quercus Suber, just come to the Testarossa Tasting Room. Right across the patio from the Tasting Room entrance is our own 60 year old Cork Oak, ready to be harvested.



Rack 'n' Roll – continued from page 2

gently process the fruit, never using a pump throughout the fermentation. We also ferment into the mid to high 80's. If we are not sensitive to the Pinot Noir at this stage, we risk disrupting the delicacy and elegance which desirably lies in the finished product. Syrah on the other-hand, needs higher fermentation temperatures and pump overs during fermentation to liberate color and flavor extraction.

In closing, an analogy for this scenario would be that of barbecuing a steak and a piece of fish. In most cases, one would barbeque one of these for a longer period and or with higher temperatures than the other. If they were to be cooked the same, one of them would not be at its peak potential as the structure of the two foods are quite different.

Events– continued from page 3

“Testarossa Vineyards made my daughter’s wedding so special. The dining room looked beautiful and my husband is still talking about the delicious wines.

-Linda and Tom Jones, February 10, 2007



“Our May evening wedding at Testarossa Vineyards was everything we hoped for. We loved the wine and trusted the amazing staff during the whole planning process. A truly special experience.

-Jeanne and Jeff Zuech, May 11, 2007

To inquire about your special event, please contact our Events Department at 408-354-6150 x12 or 33 or visit testarossa.com.

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Quality Guarantee**
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it right! For details, visit
testarossa.com

Upcoming Release Weekends

As many of you may already know, we have changed our release schedule in 2007! This year, we will release our wines over several weekends throughout the year. Two to three wines will be featured each Release Weekend and this will be your first opportunity to taste the wines being released. Our reserve wines will be released at our Annual Harvest Festival this Fall.

These weekends have already been a huge success, so be sure you mark your calendars for our June and August releases!

6/16 & 6/17, 11am-4pm: Join us for the release of our 2005 Brosseau Vineyard Chardonnay and our 2005 Garys' Vineyard Pinot Noir. On Sunday, you will have the opportunity to meet Bill Brosseau, our winemaker, who will be pouring the 2005 Brosseau Vineyard Chardonnay!

8/4 & 8/5, 11am-4pm: Join us for the release of our 2005 Sanford & Benedict Vineyard Chardonnay and Pinot Noir. Both wines already have a 93 point rating! Be sure you take advantage of the first opportunity to try these award-winning wines.

Reservations for our Release Weekends are not required. Cost is \$10 refundable tasting fee. Club Testarossa Members taste for free. For more information visit testarossa.com or call 408-354-6150 x21

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

Testarossa Vineyards

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