



Testarossa Vineyards

LOS GATOS • CALIFORNIA

“Passion in Every Glass!”

testarossa.com

Spring Edition 2007



Special Relationships yield Special Wines

We are often asked: what is the best part of owning a winery? Many people speculate it is the lavish tastings we attend around the world, or the fancy dinners in some of the very best restaurants. Or maybe it's strolling through the rows of barrels during harvest, absorbing the aromas of the freshly fermenting wines. While all of these are indeed wonderful, they are not at the top of our list. Our favorite part is the relationships we have been able to create with our many fabulous growers. Some of these growers, like the Miller family, owners of the Bien Nacido Vineyard, have had long, heralded reputations long before Testarossa was even conceived. Others, like Gary and Rosella Franscioni grew up with us, and we with them. Together we naively pushed the limits of wine quality, when no one had ever heard of either Testarossa or the Rosella's Vineyard.

Our relationships with our growers focuses on the shared passion of creating nothing less than an exceptional glass of wine from each and every vintage. The care and passion that our growers have for the grapes is much akin

to the love and tenderness that parents give their young children in their formative years. With time these young grapes mature and are eventually ready for the next stage of their lives. Much like sending a teenager off to a far away school, the growers hand over their treasures to us to continue to form them into something that is ready for the world: an amazing, special, unique bottle of wine!

Every vineyard relationship we have is special and unique. Our growers are equally as selective with us when it comes to who they will trust with their fruit, as we are when selecting a vineyard with which we wish to partner.



Gary Franscioni in the Rosella's Vineyard

Testarossa winemaker, Bill Brosseau, is instrumental in the day to day relationships with our growers. Bill's family and education background in growing world class Pinot Noir, Chardonnay, and Syrah dates back more than 25 years. His personal experience and education are invaluable in working with our growers in maximizing the unique flavor profiles we want to showcase from each vineyard.

So when you enjoy a glass of Testarossa wine, remember that our relationship with our key growers is the backbone behind the passion that is in every glass!

- Rob and Diana Jensen

New and Improved! testarossa.com

Testarossa.com has a new look in 2007!
Our new website was launched at the end of February and has several new features!

Here is a look at what you can find at testarossa.com:

Detailed information on our wine-making techniques

An interactive vineyard map that provides detailed information on all of the vineyards and appellations
A current release schedule so you can see when new wines will be released

Featured recipes that are paired with our wines

A special section dedicated to Club Testarossa Members that details what the current releases are as well as information on upcoming club events

Photo albums that show what is happening around the winery as well as a gallery of images from private events

A list of all of the upcoming events at Testarossa Vineyards

We hope that this upgrade combined with our new shopping cart will enhance your overall experience online.





March 2007 New Releases

New Release Chardonnay:

2005 Rosella's Vineyard Chardonnay,
316 cases, 90pts Wine & Spirits

Santa Lucia Highlands, Monterey County

The Rosella's Vineyard has quickly achieved super-star status among wine connoisseurs (see "Connoisseurs' Guide," back page).

Testarossa is so very proud to be a big part of this new found fame. Like previous vintages of Rosella's Vineyard Chardonnay, the 2005 is all about balance and silky fine texture.

True to the vintage in the Santa Lucia Highlands (SLH), the 2005 shows more minerality than other recent vintages which will allow it to age beautifully over the next 3 - 5 years yielding a classic, impeccably balanced Chardonnay for those with the restraint to wait that long.

New Release Pinot Noirs:

2005 Rosella's Vineyard Pinot Noir,
257 cases

Santa Lucia Highlands, Monterey County

The 2005 Rosella's Vineyard Pinot Noir shows off classic SLH gravely loam terroir, wrapped by layers of black cherries and spice. If you've loved previous vintages of our Rosella's Vineyard Pinot Noir, then you'll love the 2005! And for those with enough patience, the structure of this vintage will reward those who put away a few bottles in the cellar for some medium term aging.

2005 Bien Nacido Vineyard Pinot Noir,
392 cases

Santa Maria Valley, Santa Barbara

Long before the movie *Sideways* made Santa Barbara County Pinot Noir chic with the masses, the Miller family listened to California winemaking legend Andre Tchelistcheff's suggestion to plant Pinot Noir in Santa Barbara County. Our 2005 Bien Nacido Vineyard Pinot Noir is a perfect example of what Andre envisioned more than three decades ago. The red fruit layered with spice, cinnamon, and super luxurious tannins make this Pinot one that you will find difficult to lay down because it tastes so good right now!

New Release Pinot Noir Rosé:

2006 Novitiate Pinot Noir Rosé, 192 cases
Santa Barbara, Monterey & Sonoma Counties

A time honored technique for intensifying the concentration and flavors of Pinot Noir is called "saigner" which is French for "to bleed." Before the cold soak and subsequent fermentation begins in our Pinot Noirs, we will frequently remove (bleed) a barrel or two of pre-fermentation, slightly pink Pinot Noir grape juice from several fermentors. This process increases the skin-to-juice ratio for our very popular Pinots. The bleed-off juice is then fermented separately in stainless steel, or older neutral oak barrels, resulting in a clean, refreshing, fun dry rosé. 2006 is the third vintage we have bottled a rose, and we feel we've finally hit our stride on a style that we really like. Try a bottle this Spring or Summer. But don't wait too long, we have less than 200 cases.



Rack 'n' Roll

by Bill Brosseau, Winemaker

Rosella's and Bien Nacido Vineyards

In the spirit of discussing our current release wines, I am sure you are wondering what makes the wines from Rosella's Vineyard so different from Bien Nacido Vineyard. Other than the obvious of them being in two different counties, there exist climatic and soil differences. Climatic conditions contribute to the aroma profile of a wine. With the Rosella's being slightly cooler, we see more aromas of strawberry and red cherry. With Bien Nacido, we tend to see more black pepper, anise, and ripe cherries. We try very hard in the winery to elucidate these aromas by using gentle winemaking techniques. There are many fancy winemaking additives to give more extraction, more color, but I tend to find the more we add of these items, the more we cover and take away the subtle aromas inherent in each wine. This philosophy also applies to flavor development in wine. As far as the flavors of these two wines, the soil type is responsible for the differences. Rosella's vineyard is more of a loamy site which leads to high fruit flavors. Loamy soil would be considered finer texture than sand. Conversely, Bien Nacido has more shale in the soils and the resulting wine, tends to be spicy in flavor. Shale could be considered fine gravel

Testarossa Newsletters go e-Green in 2007

Only one more paper newsletter to come

We often hear that our newsletters are getting lost in the stacks of mail you receive. Too often, customers call with an order only to learn that we have sold out of their favorite wine months earlier. To prevent this, a majority of our mailing list and Club Testarossa customers have happily converted to email-only.

Consequently, later this year, we will be switching over to 100% email communications. Our online secure shopping system will

replace the custom order forms, and our online newsletters will have last-minute updates on happenings here at the winery.

We encourage you to go ahead and make the switch now. We are thrilled to save a tree, but we are even happier knowing you're not missing out on your favorite wines!

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

See "Rack 'n' Roll," back page



Club Testarossa Corner

What's happening in 2007 with Club Testarossa!

Club Testarossa started off the year with our First Annual Syrah Barrel Sampling. We were stunned by the response we received since this was the first time we have held this event. The event sold out in two weeks! Thus, we thought we should let you know about our upcoming events so you are able to mark your calendars early. The next exclusive Club Testarossa event will be our **Chardonnay Barrel Sampling on April 1st, reservations are required in order to guarantee a spot - make yours now at testarossa.com!**

Here are the remaining exclusive Club Testarossa events for 2007, we hope to see you there!

Sunday, April 1, Chardonnay Barrel Sampling

Saturday, June 23, Club Barbecue

Sunday, July 29, Pinot Noir Barrel Sampling

Friday, November 9, Harvest Dinner

We also have many Tasting Room hosted events this year including: Music on the Patio, our Harvest Festival, our Gourmet Series and our new Release Weekends. We hope you particularly enjoy our new Release Weekends. We believe it will allow our Club Testarossa Members the opportunity to reorder the club wines with more success. Hope to see you soon!

Dana Sheldon
Hospitality Manager

Megan Reeves
Club Testarossa
& Direct
Mail Coordinator



Mother's Day Brunch at Testarossa Vineyards Sunday, May 13, 2007

We will once again host our ever popular Mother's Day Brunch!

Our Mother's Day Brunch starts with a champagne reception and is followed by a gourmet selection of your favorite delectables. Treat Mom to a truly unique Mother's Day while enjoying our award-winning wines in our historic setting.

Testarossa Vineyards is an ideal venue for your next business meeting, dinner, or team-building activity!

We are excited to announce our first all-day corporate packages which include breakfast, meeting space, lunch as well as an afternoon snack. Wine tasting may be added on to any package!

All-Day Packages range from \$125 to \$150 per person (Club Testarossa Members receive \$5 off per person).

Our Event Center, just half a mile from downtown Los Gatos, offers all the elegance and amenities that you require for any occasion or meeting, including broadband wireless Internet access.

For more information, please contact our Events Department at 408-354-6150 x12 or 33 or events@testarossa.com or visit testarossa.com.

Upcoming Events

3/17-3/18, 11-4pm: Release Weekend, Testarossa Vineyards, 2005 Rosella's Vineyard Chardonnay and Pinot Noir, 408-354-6150 x21

3/18, 2-5pm: Santa Cruz Mountains Wine Growers Association Pinot Paradise, Villa Ragusa, Campbell, scmwa.com

3/28, 5:30-7:30pm: Testarossa Tasting paired with Appetizers, Mantra Restaurant and Lounge, Palo Alto, reservations recommended, 650-322-6500 or mantrapaloalto.com

4/1, 2-5pm: Club Testarossa Chardonnay Barrel Sampling, Testarossa Vineyards, testarossa.com or 408-354-6150 x36.

4/21, 11-5pm: Santa Cruz Mountains Wine Growers Association Passport Tasting, Testarossa Vineyards, scmwa.com

4/28, 11:30am-4pm: Pinnacles Wine Festival, Inn at the Pinnacles, Soledad, pinnacleswinefestival.com

5/5-5/6, 11-4pm: Release Weekend, Testarossa Vineyards, 2005 Sleepy Hollow Vineyard Chardonnay and Pinot Noir, 408-354-6150 x21

5/3-5/5: Hospice du Rhone, Paso Robles Event Center, Paso Robles, hospicedurhone.com

5/13: Mother's Day Brunch, Testarossa Vineyards, testarossa.com or 408-354-6150 x12 or 33

5/20, 1-4pm: Santa Cruz Mountains Wine Growers Association Wine with Heart, Nestl'down, Los Gatos, scmwa.com

6/2-6/3, 11-5pm: Santa Cruz Mountains Wine Growers Association Vintners Festival, Testarossa Vineyards, scmwa.com

6/23: Club Testarossa Barbecue, Testarossa Vineyards, testarossa.com or 408-354-6150 x36

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



Connoisseurs' Guide #1 Pinot Noir of 2006

The **2004 Testarossa Rosella's Vineyard Pinot Noir** received the highest rating of all Pinot Noirs reviewed in 2006 by *Connoisseurs' Guide to California Wines*. This is the fourth year in the last six that a Testarossa wine has received either the highest rating for Pinot Noir or Chardonnay.

Other past Testarossa #1 winners:

- 2001–1998 Pisoni Vineyard Pinot Noir – 98pts
- 2002–2000 Bien Nacido Vineyard Chard. – 95pts
- 2005–2003 Rosella's Vineyard Chard. – 96pts
- 2006–2004 Rosella's Vineyard Pinot Noir – 96pts

Note: our 2005 Bien Nacido Vineyard (sold out) recently received a 95pt rating from *Connoisseurs' Guide*, and is currently the highest rated Chardonnay of 2007.

Connoisseurs' Guide #1 Vineyard of 2006

We couldn't have been more thrilled when *Connoisseurs' Guide* also named the **Rosella's Vineyard** as their #1 Vineyard of the Year for 2006. This selection once again proves that passionate growers like Gary and Rosella Francioni, working in an amazing appellation, the Santa Lucia Highlands, can achieve amazing quality heights in a relatively short period of time. The Rosella's Vineyard, first planted in 1996 to Chardonnay, and later expanded to Pinot Noir in 1999, is just such an example.

Rack 'n' Roll – continued from page 2

particles, larger than sand. What would seem to be trivial, as far as soil type, actually plays a large role in potential flavor development in wines.

No matter how hard we try, these two wines could never be made in a fashion to mirror one another exactly. And that is what makes my work enjoyable as there is great diversity of flavors and aromas in the vineyards.

San Francisco Chronicle

Consistently Outstanding
San Francisco Chronicle Top 100
Five Years in a Row

Year in and year out, the *San Francisco Chronicle*, Northern California's largest circulation daily newspaper, clearly loves Testarossa wines. For the fifth time in succession, the *S.F. Chronicle* has selected Testarossa, out of tens of thousands of wines, to be part of their prestigious Top 100 Wines of the Year.

In 2006 the chosen Testarossa Top 100 wine was the:

2004 Testarossa Rosella's Vineyard Santa Lucia Highlands Chardonnay (\$39)

"A big, unctuous wine with marvelous balance that separates it from the pack. Lip-smacking apple, pear, mango and citrus fruit rides a wave of toasty oak; firm acidity adds crispness."

Previous *S.F. Chronicle* Testarossa Top 100 Wines of the Year were:

- 2005 – 2003 Rosella's Vineyard Pinot Noir
- 2004 – 2002 Garys' Vineyard Pinot Noir
- 2003 – 2001 Sleepy Hollow Vineyard Pinot Noir
- 2002 - 2000 Bien Nacido Vineyard Pinot Noir

Notes from Customer Cellars

"I went to dinner the other night and had a '99 Testarossa Bien Nacido that was out of this world. Although I have generally been a much bigger fan of the Santa Lucia Pinots, this was probably the best Pinot I have had in 5 years. Beautiful bright red color, the wine was incredibly smooth to the last drop."

- Craig Prim, Testarossa Customer since 1995

Stay Connected

Please be sure we have your current email address on file. You won't want to miss our special offers! Email orders@testarossa.com

Testarossa's Quality Guarantee

If you don't love it, we'll make it right! For details, visit testarossa.com

New in 2007 Release Weekends

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, stay tuned for more details.



Rosella's Vineyard Release Weekend: Saturday and Sunday, 3/17 & 3/18 11am-4pm

Be the first to taste our 2005 Rosella's Vineyard Chardonnay and Pinot Noir. Both wines have scored over 95 points in past vintages. Also, Rosella's Vineyard was named Vineyard of the Year by *Connoisseurs' Guide* in 2006. Don't miss this one! For more information, please contact the Tasting Room at 408-354-6150 ext 21 or send an email to tastingroom@testarossa.com.

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

Testarossa Vineyards

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