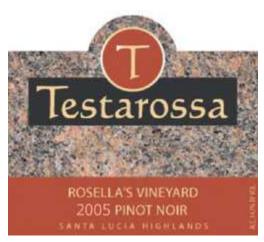


WINE RECOMMENDATION



Testarossa Vineyards

2005 Pinot Noir, *Rosella's Vineyard* (Santa Lucia Highlands)

Testarossa Vineyards in Los Gatos specializes in Pinot Noir and Chardonnay, mostly from California's Central Coast. There are four single-vineyard Pinots from the Santa Lucia Highlands alone, including this one from Rosella's Vineyard, owned by Gary Franscioni (who's also the proprietor of Roar Wines and the part owner of Garys' Vineyard).

Rosella's is a 50-acre vineyard in the heart of the AVA, only about 15 miles from chilly Monterey Bay. The wine spent 12 months in French oak, 50 percent of it new, and it's definitely a big Pinot, but it doesn't tip over the edge into over-ripe clumsiness. Rather, it's a concentrated, dense wine that offers bright raspberry and cherry flavors, notes of vanilla and spice and just a whiff of sage. The tannins are firm but approachable. Nevertheless, it would reward a couple more years in the bottle. You could drink this Pinot, which costs \$59, with seared tuna, grilled salmon or roast chicken, but I might opt for something even more substantial, like boeuf bourguignon or rack of lamb.

Reviewed March 28, 2007 by Laurie Daniel.

THE WINE

Winery: Testarossa Vineyards Vineyard: Rosella's Vineyard Vintage: 2005 Wine: Pinot Noir Appellation: Santa Lucia Highlands Grape: Pinot Noir Price: \$59.00

THE REVIEWER



Laurie Daniel

Laurie Daniel, wine columnist for the San Jose Mercury News, has been reviewing wine for more than 10 years. She doesn't use numbers, preferring to describe her recommended wines and let consumers decide for themselves. Laurie believes that bigger isn't

necessarily better; she's partial to wines of balance, finesse and character. Her particular interests are Pinot Noir (versions that really taste like Pinot, that is) and aromatic whites like Sauvignon Blanc, Riesling and Gewürztraminer.