

**Testarossa Vineyards****2005 Syrah, Garys' Vineyard  
(Santa Lucia Highlands)**

Rob and Diana Jensen founded Testarossa in 1993 as a small weekend project, but it quickly became a full-time endeavor. At first, before they had developed their reputation for high quality, they cajoled some of California's best growers to sell them grapes. Now they have a portfolio of wines – mostly Chardonnay and Pinot Noir, as well as a little Syrah – from vineyards stretching from the Sonoma Coast to Sta. Rita Hills.

Garys' Vineyard in the heart of the Santa Lucia Highlands is the project of two well-known Garys: Gary Pisoni and Gary Franscioni. The vineyard is planted mostly to Pinot, but the Syrah there is often excellent, too. This wine reflects that. It offers generous bright black raspberry fruit, along with a subtle savory note of anise and white pepper. The tannins build toward the finish, but they're still very approachable. You could easily cellar this Syrah for five to eight years, but it would be delicious now with braised short ribs, grilled tri-tip or roast chicken. At \$54, this wine admittedly is a splurge, but it's certainly a delicious one.

Reviewed November 20, 2007 by [Laurie Daniel](#).

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**THE WINE**

**Winery:** [Testarossa Vineyards](#)

**Vineyard:** Garys' Vineyard

**Vintage:** 2005

**Wine:** Syrah

**Appellation:** [Santa Lucia Highlands](#)

**Grape:** [Syrah](#) / [Shiraz](#)

**Price:** \$54.00

**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.