

Bill Brosseau, Winemaker Background and Perspectives

Industry Background

While young in his years, Bill Brosseau has already spent many years as a Winemaker, Vineyard manager and Enologist. Involved with his family's vineyard since childhood, Bill grew fond of the lifestyle and enrolled at the world renowned, UC Davis' School of Viticulture and Enology. He complimented his education while working at Pine Ridge and Chalone wineries before joining Testarossa Winery in the Santa Cruz Mountains. Bill is the winemaker for Testarossa Winery, as well as his own Brosseau Wines, Fleming Jenkins and Blackridge Estates. In addition to being an active winemaker and grower, he consults for several vineyards and wineries. Bill is a member of ASEV wine society and La Chaine Des Rotisseurs food & wine society. Bill enjoys traveling, fine cuisine and spending time with his wife Kilene and son Brody.

Quotes & Perspectives

While Bill looks ahead to the future, he continues to rely on his background to maintain clear goals.

"Growing up on a vineyard and working from cellar rat, up the ranks to winemaker, has taught me to be humble, patient, creative and most importantly, a strong motivator of those who I work with in my career."

Bill is always striving to learn more about the vineyards he works so closely with:

"One of my real contributions to winery clients is being able to understand each individual vineyard and how to continually get more from it."

Bill grows his own grapes, produces wine and brings it to market, as he believes:

"That if you want to become successful in the wine business, you need to have an extensive understanding, appreciation, and passion for the entire process."

Awards and Recognition

Bill and his wines have received many awards over the years. Sample recognition includes:

- Over 100, 90+ point ratings
- Top 100 Wine Spectator, Top 100 Wine Enthusiast, Top 100 Wine & Spirits, Top 12 Pinot Report (2 years), Top 10 Connoisseurs Guide (4 years), Top 10 Wine & Spirits, Top 100 SF Chronicle (5 years) and Winery of the year for Restaurant Wine
- Best New Wine for 2008, Blackridge 2006 San Andreas Red, Wine Spectator
- Pinot report rising star 2005

Winemaking Philosophy

Bill's inner passion for winemaking lies in the appreciation for the land. To fulfill this appreciation, he believes that one must take a minimalist approach in the winery, hence avoiding excessive steps that take away from the wine's inherent identity. Utilization of organic methods or a systems approach in the vineyard allows wine to be crafted, with minimal intervention in the winery, in addition to caring for the land. Bill is very proactive in the vineyard and winery, as he believes it is easier to guide wine as it is developing versus reversing or adding something pre-bottling. These are the reasons why Bill is seen so much in the vineyards and at the crushpad, working obsessively until the wine is put to barrel, where it gently ages en route to the bottle.