



CLUB TESTAROSSA

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TESTAROSSA

WINERY

LOS GATOS CALIFORNIA

Dear Club Testarossa Member,
Your February Club Testarossa Release features:

February 2010

Vintner’s Tasting Program

2008 Sleepy Hollow Vineyard Chardonnay & 2008 Sleepy Hollow Vineyard Pinot Noir

Pinot Tasting Program

2008 Sleepy Hollow Vineyard Pinot Noir

WELCOME THE 2008 VINTAGE!

Highlight on the Sleepy Hollow Vineyard



Testarossa Vines at Sleepy Hollow Vineyard, Santa Lucia Highlands

There was no shortage of excitement at Sleepy Hollow Vineyard in 2008. This famed vineyard in the north end of the Santa Lucia Highlands benefits from the cool, maritime influence during the growing season and moderate weather in the winter months. While most of the state was battling spring frosts, Sleepy Hollow, with its hill-side location, avoided the frost as the cold air traveled down the hill and settled to the valley floor. This cool weather just before berry ripening allowed the clusters to ripen evenly and achieve the “hang-time” necessary for the beautifully balanced characters that Sleepy Hollow produces every year. Excitement soon followed when rampant wildfires blazed across California just as the spring weather was starting to warm up. The fires wafted heavy smoke over the Santa Lucia Highlands creating a greenhouse effect which filtered sunlight, changing the future tannin potential of the wines. Another factor contributing to this unique vintage was the addition of a new vineyard manager. He spent much time improving vine health and farming practices to yield cleaner and higher quality fruit. Overall, the 2008 vintage is showing quite well thanks to the maturity of the vineyard and talented vineyard management getting the best performance out of the vines.-Bill Brosseau, Winemaker and Adam Comartin, Assistant Winemaker

CURRENT RELEASE—FEBRUARY 2010

2008 Sleepy Hollow Vineyard Chardonnay

Medium yellow color. This Sleepy Hollow starts off with intense aromas of fig, pear, apple, honey, orange, and cloves. With the exception of apple and honey, the aromas sail on through the flavor profile seamlessly. The palate holds crisp acidity and is paired by rich vibrant texture, lending itself to be very hedonistic now. The finish of this wine is medium-weight and retains a multi-layered dimension. Drink now through 2016. -Bill Brosseau, Winemaker
Cases Produced -400
Club Testarossa Price - \$31.20 per bottle
Retail Price - \$39.00 per bottle

2008 Sleepy Hollow Vineyard Pinot Noir

Brilliant red hue. Notes of cherry, raspberry, orange-blossoms, cloves, and black pepper are evident up aeration. These aromas flow on through to the palate, combining with hints of strawberries. Ample acidity and lush, silky tannins lead to wonderful accessibility immediately and opportunity for extended enjoyment. This wine ends on a high note with juicy, delicate, and lingering sensations. Drink now through 2016.
-Bill Brosseau, Winemaker
Cases Produced - 600
Club Testarossa Price - \$47.20 per bottle
Retail Price - \$59.00 per bottle

FOOD & WINE WITH CLUB TESTAROSSA

Salmon with Herbed Pierogies and Caramelized Onion paired with our 2008 Sleepy Hollow Vineyard Pinot Noir

Marinade:

2 1/2 T. fresh dill, minced
3 1/2 T. fresh Italian parsley, minced
1 T. garlic, minced
1 T. Dijon mustard
juice of one Satsuma mandarin orange
juice and zest of two meyer lemons
1/3 c. olive oil
salt and pepper to taste
Mix first six ingredients to combine, whisk in olive oil and season with salt and pepper, set aside.

Caramelized Onions:

2 yellow onions, halved and sliced thinly lengthwise
3 1/2 T. butter
1 1/2 T. olive oil
Melt 1 1/2 tablespoons of butter with the olive oil over medium heat in a large sauté pan. Add onions, season with salt and cook, stirring frequently until onions are soft and golden brown, about 15-18 minutes. Reserve 1/4 cup for the filling and leave remaining in sauté pan off of the heat.

To make pierogies:

Roll pierogi dough until a scant 1/8" thick, with a 2 1/4" biscuit cutter cut rounds and place on a cookie sheet covered with a soft towel. Once all are cut, fill each pierogi with one teaspoon of the filling on bottom half of the round, fold top half down and seal, gently squeezing out any air. Continue until all pierogies are filled. In a large sauce pan bring well salted water to a boil. Cook pierogi ten at a time, gently stirring to avoid sticking. Once pierogis float to the top, about four minutes, place finished pierogi on a paper towel lined plate. Melt the additional two tablespoons of butter in the reserved sauté pan with the caramelized onions and lightly sauté the pierogi until warmed and just golden.

Place a few pierogies with additional onions on each plate, top with a piece of salmon. A lovely accompaniment would be a nice fresh watercress salad or sautéed greens with a bit of lemon and garlic. Pour a glass of our 2008 Sleepy Hollow Vineyard Pinot Noir and enjoy!

Recipe by Megan Thomas, Serves 4

March Release coming soon!

Vintner's Tasting Program
2008 Bien Nacido Vineyard Chardonnay
2008 Bien Nacido Vineyard Pinot Noir
Pinot Tasting Program
2008 Bien Nacido Vineyard Pinot Noir

Pierogie Dough:

2 c. flour
1 1/4 t. kosher salt
1 egg, lightly beaten
1/2 c. milk
zest of one Satsuma mandarin orange
1/4 t. nutmeg
1/4 t. black pepper, freshly ground
Mix flour, salt, zest, nutmeg and pepper in a medium bowl. Make a well in the center and add egg and milk. Using your hands, gently draw the flour mixture into the egg mixture, continue to work until the dough comes together. On a lightly floured surface, knead the dough until smooth and slightly elastic. Cover and let rest for one hour.

Pierogie Filling:

1 1/2 lbs Yukon gold potatoes
3 T. marinade
1/4 c. caramelized onions, minced
salt and pepper to taste
Boil potatoes in well salted water until tender. Let cool and either put through a ricer or grate on a the medium size grate of a standing grater. Add marinade and onions, season with salt and pepper.

Salmon:

4- 5 oz skinless, salmon fillets
2 T. olive oil
salt and pepper
Marinate the salmon with remaining marinade for an hour. Gently wipe off marinade, reserve and season fillets with salt and pepper. In a large cast iron skillet, heat the olive oil over medium high heat, sear salmon for 2-3 minutes, flip and add reserved marinade. Simmer until the salmon is cooked through.

Save the date for these upcoming events!

February 27 & March 27 Grand Old Winery Tour
March 20 & 21 Release Weekend
Exclusive Club Testarossa Events
March 9 Educational Class
April 25 Chardonnay Barrel Sampling

Visit Testarossa.com for more information!