



CLUB TESTAROSSA

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TESTAROSSA

WINERY

LOS GATOS CALIFORNIA

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

February 2011

Release No. 57

Vintner's Tasting Program

2009 Sierra Madre Vineyard Chardonnay
2009 Sierra Madre Vineyard Pinot Noir

Pinot Tasting Program

2009 Sierra Madre Vineyard Pinot Noir

Welcome the 2009 Vintage with our Sierra Madre Vineyard Chardonnay and Pinot Noir!

Our Sierra Madre Vineyard Chardonnay and Pinot Noir have made a big splash since their introduction into the Testarossa family early last year. Sierra Madre is the northernmost vineyard in the world-renowned Santa Maria Valley. It lies just 15 miles from the Pacific Ocean, resulting in a marine influenced, unusually cool climate and sandy-loam textured soils. These lower than average temperatures, which is typical throughout the Santa Maria Valley appellation, parallel similar climate tendencies found in areas of Burgundy where Chardonnay and Pinot Noir originated.

Planted originally in 1971, Sierra Madre Vineyard is now home to 91.4 acres of Chardonnay, 64.22 acres of Pinot Noir of which Testarossa receives 8 acres each of Pinot Noir and Chardonnay grapes. This vineyard displays fruit with lower yields and longer "hang-time". This extended time on the vine produces fruit with concentrated flavor that showcases fresh natural acidity.

The 2008 Sierra Madre Vineyard Chardonnay and Pinot Noir were shining examples of our commitment to creating new and exciting wines for your tasting pleasure. The first vintage we produced of these wines enjoyed a great reception and we think our second vintage will produce the same response. So, please go and enjoy our first release of our 2009 vintage!



Cheers!

Jacki Hayes

Club Testarossa and eCommerce Manager



CURRENT RELEASE: FEBRUARY 2011

2009 Sierra Madre Vineyard Chardonnay
From the coolest edge of the Santa Maria Valley appellation, these Chardonnay grapes develop deep, rich flavors due to the exceptionally long ripening season. This Chardonnay exhibits hints of toasty new oak, a backbone of natural acidity, and silky smooth texture that feels as good as it tastes.

-Bill Brosseau, Director of Winemaking

Cases Produced: 298

Retail Price - \$39.00 per bottle

Club Testarossa Price - \$31.20 per bottle

2009 Sierra Madre Vineyard Pinot Noir
The light-textured, well-drained, sandy-loam soils of the Sierra Madre Vineyard nourish the low-yielding vines to set clusters with small berries, intense with flavor, color and concentration. The unique coastal climate slows ripening allowing for extended 'hang-time' to deliver vibrant fruit character, while retaining crisp, fresh acidity in the resulting wines.

-Bill Brosseau, Director of Winemaking

Cases Produced: 231

Retail Price - \$59.00 per bottle

Club Testarossa Price - \$47.20 per bottle

FOOD & WINE WITH CLUB TESTAROSSA

NAVY BEAN AND HAM SOUP

Paired with our 2009 Sierra Madre Vineyard Pinot Noir

This delicious winter soup is a great way to use your leftover holiday ham.

Serves 4

Recipe by Megan Thomas

1 lb dried navy beans
1 onion, diced
4 garlic cloves, minced
2 T olive oil
1 T whole fennel seeds
1 fresh rosemary sprig
3 fresh sage leaves
1 large onion, diced
5 cloves garlic, minced
2 leeks, minced
2 carrots, diced
2 T olive oil, divided
2 cups ham, diced
10 cups chicken broth or water

BOUQUET GARNI:

10 parsley stems
4 sprigs thyme
2 sprigs rosemary
2 sprigs sage

Tie all herbs together with kitchen twine.

TO PREPARE BEANS:

In a medium pot, sauté onion and garlic in olive oil until soft. Add fennel seeds and herbs then stir until fragrant. Add beans and enough water to cover beans by at least an inch. Gently simmer partially covered, adding water if necessary until beans are cooked through, approximately 2 1/2 to 3 hours. Set aside.

TO MAKE SOUP:

In a large soup pot, sauté ham in 2 teaspoons of olive oil until caramelized. Remove from pot and set aside. Sauté onion, carrots, leeks and garlic in remaining olive oil until soft. Add bouquet garni, cooked beans, their cooking liquid, the ham and the water or broth. Season with salt and pepper and simmer for thirty to sixty minutes, depending on desired consistency.

Remove bouquet garni and taste for seasoning before serving.

POUR A GLASS OF OUR 2009 SIERRA MADRE VINEYARD PINOT NOIR AND ENJOY!

Your March release is coming soon!

Vintner's Tasting Program

2009 Sanford & Benedict Vineyard Chardonnay

2009 Graham Family Vineyard Pinot Noir

Pinot Tasting Program

2009 Graham Family Vineyard Pinot Noir

Save the date!

February 12 & 13: Wine & Chocolate Weekend,

Testarossa Winery

February 22: Santa Cruz Mountains Winegrowers' Ultimate

Winemakers Dinner, Shadowbrook Restaurant, Capitola

March 5 & 6: Sanford & Benedict and Graham Family Vineyards

Release Weekend, Testarossa Winery

Visit testarossa.com for more information!