



**CLUB TESTAROSSA**

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**TESTAROSSA**

WINERY

LOS GATOS CALIFORNIA

Dear Club Testarossa Member,

Your March Club Testarossa Release features:

**March 2009**

**Vintner's Tasting Program**

2007 Sleepy Hollow Vineyard Chardonnay & 2007 Sleepy Hollow Vineyard Pinot Noir

**Pinot Tasting Program**

2007 Sleepy Hollow Vineyard Pinot Noir

**Contest winner announced!** We raffled off a prize for all attendees at our February Release Weekend in our Tasting Room! The prize includes a stay at the Inn at the Pinnacles at the Brosseau Family Estate. Congratulations to our winner, Robert Lanz, member since 2006!

**You'll be pleased to read our latest highmarks!**

2007 Sleepy Hollow Vineyard Chardonnay

Perhaps the richest and most outgoing of the Testarossa contingent, this mouthfilling Chardonnay is laden with ripe apples, caramel and creamy oak spice. Big but never in danger of losing control and always nicely in balance, it tempers its almost unctuous beginnings with the right measure of acidity and manages to be both very rich and very bright at one and the same time. It is simply delicious right now and does not demand aging, but there is even more here than meets the eye now, and a few years in the cellar could make a good thing that much better.

-Charles Olken, Connoisseurs' Guide

**WINE ENTHUSIAST**  
MAGAZINE

**93 POINTS**



**91 POINTS**

**Sleepy Hollow Vineyard**

The Sleepy Hollow Vineyard, planted in 1973 in what is now known as the Santa Lucia Highlands Appellation of Monterey County boasts some of the oldest Pinot Noir and Chardonnay vines in North America. The gentle east-facing slope of the vineyard is covered with Pacific Ocean fog every morning, leading to a very long growing season. Owned by Robert Talbott, these low yielding vines receive exceptional care.

**Flavor Profiles:**

The deep roots of these old vines add layers of minerality and complexity from the sparse gravelly loam soils. The Sleepy Hollow Vineyard's unique terroir features rich, dark plum fruit characteristics and spiciness that dominate this luscious Pinot and features rich, citrus focused fruit characteristics and spiciness that dominate this luscious Chardonnay.



**Sleepy Hollow Vineyard  
Santa Lucia Highlands**

## CURRENT RELEASE—MARCH 2009

This release will be available for pickup on March 13th and shipped on March 16th.

**2007 Sleepy Hollow Vineyard Chardonnay**  
Vibrant pale color. Scents of honey, fig, citrus, banana, and vanilla jump readily out of the glass. Upon aeration, aromas of cloves, ginger, and creme brulee become evident. Fig, banana, and vanilla flavors pair with a smooth, rich palate. This Chardonnay finishes strong with a long lingering finish. Drink now through 2015.  
-Bill Brosseau, Winemaker

Alcohol - 14.2%  
Cases Produced - 375  
Club Testarossa Price - \$31.20 per bottle  
Retail Price - \$39.00 per bottle

**2007 Sleepy Hollow Vineyard Pinot Noir**  
Deep red color. This Sleepy Hollow Pinot Noir has loads of strawberries, cloves, anise and black olive in the aroma profile. These scents become more abundant in the palate, paired also with flavors of cherry and custard. Crisp acidity and lush tannin make for a richly styled Pinot Noir that is hard to pass up right now. One of our finest efforts to date from this 30+ year old vineyard. Drink now through 2014. -Bill Brosseau, Winemaker

Alcohol - 14.3%  
Cases Produced - 625  
Club Testarossa Price - \$47.20 per bottle  
Retail Price - \$59.00 per bottle

## FOOD & WINE WITH CLUB TESTAROSSA

Lobster Pot Pie paired with our 2007 Sleepy Hollow Vineyard Chardonnay

- |   |                          |
|---|--------------------------|
| 1 recipe of your favorite savory pie crust                                  | 2 T. lemon zest          |
| 2 lobster tails in shell, meat removed, cut into ¾" pieces, shells reserved | 4 T. butter, divided     |
| 32 oz. chicken stock  | 3 T. olive oil, divided  |
| 4 oz. sunchokes, diced  | ¼ c. flour               |
| 6 oz. each of parsnip, celery root, fennel and leek, medium dice            | ⅓ c. chardonnay          |
| 3 cloves garlic, minced   | ½ c. + 1 T. heavy cream  |
| 4 oz. abalone mushroom, medium dice   | salt and pepper to taste |

In a dry saucepan over medium-high heat, color the lobster tails until fragrant and vibrant. Add the chicken stock and reduce it to ½ cups.

Sauté the lobster in two tablespoons of butter over medium-high heat, just until the lobster starts to brown and set this aside.

In a 10 inch oven proof skillet, sauté the first five ingredients in 2 tablespoons of butter and 2 tablespoons of olive oil until golden brown; remember to season with salt and pepper. Add the garlic and the mushrooms and continue cooking until the mushrooms are softened. Remove ¾ of the vegetables and add the remaining tablespoon of olive oil and the lemon zest. Add the flour and cook until it's blond in color, stirring constantly. Whisk in the wine until incorporated and add the reserved broth and cream; whisk until smooth and season with salt and pepper. Add the lobster and the vegetables; cover everything with the pie crust and crimp the edges. Brush the crust with 1 tablespoon of cream and finish with salt and pepper. Slice four slits in the crust and bake in the oven for 35-45 minutes, until the crust is golden brown and the filling begins bubbling. Let it stand for 7 minutes.

Pour a glass of our 2007 Sleepy Hollow Vineyard Chardonnay and enjoy!

Serves 6

Recipe by Megan Thomas

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**May Release coming soon!** Visit [testarossa.com](http://testarossa.com) for more details!

Vintner's Tasting Program - 2007 Rosella's Vineyard Chardonnay & Pinot Noir

Pinot Tasting Program - 2007 Rosella's Vineyard Pinot Noir

**Finally...Save the date!**

Exclusive Club Testarossa Chardonnay Barrel Sampling, April 19, 2009.