



CLUB TESTAROSSA

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TESTAROSSA

WINERY

LOS GATOS CALIFORNIA

March 2010

Release No. 50

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

Vintner's Tasting Program

2008 Bien Nacido Vineyard Chardonnay & 2008 Bien Nacido Vineyard Pinot Noir

Pinot Tasting Program

2008 Bien Nacido Vineyard Pinot Noir



MARCH MARKS CLUB TESTAROSSA'S GOLDEN RELEASE!

"Every time is a favorite time at Testarossa..."

This shipment marks Club Testarossa's 50th release. In honor of this occasion, we are celebrating the members who have supported Club Testarossa throughout the years. Here is what our members have to say about Club T...

"Nothing is better than having a neighborhood winery that makes great wine! We strongly feel that Testarossa wines stack up against any Pinot producer in the U.S. All of this makes Club Testarossa a no brainer considering the discount given, the various activities, and the treatment given to club members. Keep it up! - Bob Kelly of Monte Sereno, member since January 2004

" I can't think of a better winery to belong to. I've been a member of several other wineries, but none can match the customer service and excellence of wine as Testarossa, which is why it is my only wine club membership. It is always fun to drive up and chat with the staff, enjoy the wines and refill my cellar." - Jim Johnson, member since June 2004

"It will be 5 years this August that Bob and I shared our wedding vows at Testarossa. Each time we visit the winery for tasting, pick-up our Club Testarossa, or attend an event, we are reminded of our beautiful evening wedding in the cave. Now, each time we open a bottle at home together or with friends, we tell each other "how lucky we are to have discovered Testarossa's remarkable wines". Thank you for everything you do for your members and for a lifetime of memories and great wine!" - Lorri Alvin, member since June 2005



2008 Bien Nacido Vineyard Chardonnay

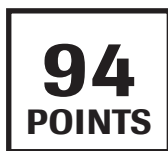
Pale straw color. This lovely Chardonnay opens up with nice aromas of mango, banana, peach and creme brulee. Notes of banana, creme brulee and coconut unite in a lush, rich mouthfeel. Zesty acidity and edgy tannins round out the palate, lending it to extended aging potential. Drink now through 2016.

-Bill Brosseau, Director of Winemaking

Cases Produced -200

Retail Price - \$39.00 per bottle

Club Testarossa Price - \$31.20 per bottle



2008 Bien Nacido Vineyard Pinot Noir

Brick red color. Scents of cherry, pomegranate, blueberry, cranberry and currants are balanced carefully with notes of anise, cloves, vanilla bean and black pepper. The flavor profile displays rich cherry, creme brulee, vanilla bean and butterscotch. With rich mid-palate concentration, crisp acidity and fine grain tannins, this Pinot Noir ends with a lingering finish. Drink now through 2017

-Bill Brosseau, Director of Winemaking

Cases Produced - 350

Retail Price - \$56.00 per bottle

Club Testarossa Price - \$44.80 per bottle

FOOD & WINE WITH CLUB TESTAROSSA

Bacon and Mango Relish with Baked Beet Chips

Paired with our 2008 Bien Nacido Vineyard Pinot Noir

This relish is best served immediately

- 2 large beets, Sliced as thin as a potato chip
- 2 T. olive oil
- sea salt

- 1 mango, peeled and cut into small dice
- 1/3 red bell pepper, cut into small dice
- 2 cloves of garlic, minced
- 2 oranges, juiced
- 8 slices of pepper bacon
- 2 T. Italian parsley, minced

To prepare chips:

Pre-heat oven to 375 degrees. Toss beets with olive oil, spread on a silpat or parchment lined baking sheet. Season with sea salt and bake until golden, flipping once for 30-35 minutes. Some of the chips will be done earlier. After 25 minutes, check on chips every five minutes and pull those that are browning on the edges (they will crisp as they sit).

To prepare relish:

Sauté bacon until crispy, allow to cool. Drain the pan of all the grease, retaining but a teaspoon. Sauté the garlic until fragrant, add 1/2 of the orange juice and reduce the liquid over low heat until almost all evaporated, let cool. Mix mango and bell pepper with the cooled garlic and bacon, add remaining orange juice, parsley and season with salt.

Serve the relish with the beet chips as an hors d'oeuvre with a glass of our 2008 Bien Nacido Vineyard Pinot Noir and enjoy!

Recipe by Megan Thomas, Serves 4-6

Congratulations!

to the winners of our February Release weekend raffle!

Allen & Myra Flagg

pickup customers

Brian and Bernadette Fish

shipping customers

May Release coming soon!

Vintner's Tasting Program

2008 Sierra Madre Vineyard Chardonnay

2008 Graham Family Vineyard Pinot Noir

Pinot Tasting Program

2008 Graham Family Vineyard Pinot Noir

2008 Sierra Madre Vineyard Pinot Noir

Save the date!

March 27 & April 24:

Grand Old Winery Tour

April 25: Chardonnay Barrel Sampling

May 9: Mother's Day Brunch

Visit testarossa.com for more information!