



CLUB TESTAROSSA

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TESTAROSSA

WINERY

LOS GATOS • CALIFORNIA

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

March 2011

Release No. 58

Vintner's Tasting Program

2009 Sanford & Benedict Vineyard Chardonnay

2009 Graham Family Vineyard Pinot Noir

2009 Sanford & Benedict Vineyard Chardonnay
This is a full-bodied Chardonnay with rich pear, pineapple, melon and fig characteristics. In some vintages, hints of apricot and nectarine also add to delicious layers of rich fruit and racy acidity that fan out on the finish. These older vines make a concentrated Chardonnay complemented by spicy hazelnut, earthy flavors and racy acidity that come from the shaley-loam soils.

-Bill Brosseau, Director of Winemaking

Cases Produced: 210

Retail Price - \$39.00 per bottle

Club Testarossa Price - \$31.20 per bottle

Pinot Tasting Program

2009 Graham Family Vineyard Pinot Noir

2009 Graham Family Vineyard Pinot Noir
Our Graham Family Vineyard Pinot Noir, from the western (coolest) end of the Russian River Valley, is an elegant wine of amazing finesse with hints of spicy cherry, wild berry and plum fruit wrapped in layers of toasty oak and a firm backbone of structure. This Pinot Noir finishes with just the right amount of tannin and acidity to give it balance and depth on the palate.

-Bill Brosseau, Director of Winemaking

Cases Produced: 225

Retail Price - \$56.00 per bottle

Club Testarossa Price - \$44.80 per bottle

BEHIND THE BOTTLE: A LOOK AT TESTAROSSA'S WINEMAKING TEAM

by Bill Brosseau, Director of Winemaking



Our Winemaking Team from left to right: Bill Brosseau, Clay Burke, Keegan Mayo, Michael Callahan, Marlia Tomasso, Angela Polston, Adam Comartin

For the past ten years I have been making wine at Testarossa Winery. I want to introduce you to the rest of the team that produces the wines you love. We set ourselves apart from other winemaking teams by pushing the boundaries of convention and by holding ourselves to the highest quality standards. We believe that fine wines are not just made with great grapes, but it is the knowledge of our winemaking team that really sets our wines apart. Our different life and work experiences allow us to collaborate on the best solutions, which normally aren't the "usual" solutions. Our team is comprised of members stemming from all different backgrounds including studies in wine, vineyards, soil science and other related fields. Education doesn't end once team members are hired on; in fact it's just beginning. Our team constantly strives to expand their wine knowledge and techniques. We explore other wineries in order to compare our own quality standards as well as to develop our collective palate.

Most of our full-time staff started their careers at Testarossa as Harvest Interns. Our winemaking internships have been an integral part in the growth of our winemaking team and have been the entryway for several of our full-time production staff including our Assistant Winemaker Adam Comartin, our Enologist Marlia Tomasso and Keegan Mayo, our Production Manager. Intern Bobby Graviano is proof that our internships provide great experiences, as he returned in 2010 for his second year as a Harvest Intern. *(Continues on back...)*

(... Continued from front) All of our full-time staff members have a hand in overseeing progress of the interns which makes for a more comprehensive learning environment. Recently we introduced a one of a kind program which allows each employee to learn the essential traits necessary to be a winemaker; each employee takes ownership of a section for wines for which they are responsible of the outcome. This stretches the knowledge and skill set of each employee as it requires broad knowledge and includes monitoring the wines, conducting lab work and tasting the developing wines. This year we plan to implement a similar program on a smaller scale during our harvest internships. We feel that this unique experience will challenge our interns to grow more than a typical internship which focuses on specialized and mundane experiences.

Many of our full-time staff members have been here for a number of years. When asked about what they most enjoy about working at Testarossa, almost unanimously the answers included "being part of such a great team". As Adam Comartin puts it, "Everyone at Testarossa Winery is passionate about making outstanding wines and creating a special, memorable experience to enjoy it". Our staff enjoys making a product that they can be proud of vintage after vintage thus the quality of vineyards that we work with is another reason that our team members have remained loyal. We source fruit from several well-known vineyards throughout California. One of the most important criteria we use to choose these vineyards is their attention to detail. As a winemaker with extensive experience in the vineyards, we are constantly looking for new approaches to growing and harvesting that can lead to improved grape quality. According to our Lab Supervisor Angela Polston, our holistic approach to winemaking involves very little manipulation of the grapes during the winemaking process, a key to showcasing each vineyard's unique terroir. The behind-the-scenes areas of the winery are where all of the magic happens and as a team we work hard to maintain the highest level of sanitation. We are only able to produce world-class wines when our equipment is up to par which is why our Cellarmaster Michael Callahan is constantly monitoring cellar and equipment conditions. In our efforts to constantly improve we recently installed a state of the art bottling line and hired the latest addition to our team, Clay Burke. As our Bottling Assistant Clay utilizes his unique background in manufacturing to optimize wine quality.

Now that you've had a look behind the bottle, we hope that you can taste our efforts in your latest release. *Cheers!*

FOOD & WINE WITH CLUB TESTAROSSA

CITRUS ROASTED DUNGENESS CRAB

Paired with our 2009 Sanford & Benedict Vineyard Chardonnay

Recipe serves 4

If you don't find meyer lemons, add the zest of one of the oranges.

- 2 heads of garlic, peeled and sliced thinly
- 4 Meyer lemons, zested and juiced
- 2 Meyer lemons, cut into eighths
- 1 blood orange, juiced
- 1 blood orange, eighth
- ½ c. butter
- ½ c. olive oil
- 4 Dungeness crab, cooked, cracked and cleaned

Preheat oven to 400 degrees. Melt butter and olive oil in medium saucepan over medium heat. Add garlic and zest and simmer until the garlic is soften and golden. Add juice from lemons and orange and simmer for ten minutes. Place crab and citrus in a large roasting pan. Roast for 15 minutes, stirring half way through.

Pour a glass of our 2009 Sanford & Benedict Vineyard Chardonnay and enjoy!

Recipe by Megan Thomas

Save The Date!

- March 15: Exclusive Club Testarossa Educational Series: Winemaking 102
- April 9 & 10: Doctor's and Sleepy Hollow Vineyards Release Weekend
- April 24: Exclusive Club Testarossa Event: Chardonnay Barrel Sampling
- May 30: Music on the Patio
- June 4: Exclusive Club Testarossa Event: Annual Summer BBQ

Visit testarossa.com for more information!

Your April release is coming

Vintner's Tasting Program

- 2009 Doctor's Vineyard Pinot Noir
- 2009 Sleepy Hollow Vineyard Pinot

Pinot Tasting Program

- 2009 Doctor's Vineyard Pinot Noir
- 2009 Sleepy Hollow Vineyard Pinot Noir