



**CLUB TESTAROSSA**

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**TESTAROSSA**

WINERY

LOS GATOS CALIFORNIA

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

**April 2011**

**Release No. 59**

**Vintner's Tasting Program**

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

**Pinot Tasting Program**

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

**95**  
POINTS

**2009 Doctor's Vineyard Pinot Noir**  
*Wine Enthusiast, May 2011*

**93**  
POINTS

**2009 Sleepy Hollow Vineyard Pinot Noir**  
*Wine Enthusiast, May 2011*

Tasting Notes: Dark red color. Initial aromas of ripe cherry, orange blossoms, anise and dried herbs such as sage and wild thyme. The fruit and dried herbs sail into the palate and are matched with some nice caramel notes. Ample and silky tannins are tamed by refreshing acidity, rendering this Pinot with a smooth, rich and layered finish. Drink now through 2020.

-Bill Brosseau, Director of Winemaking  
Cases Produced: 198  
Retail Price - \$54.00 per bottle  
Club Testarossa Price - \$43.20 per bottle

Tasting Notes: Brick red color. There is a complex aroma profile of spice, floral, and fruit. Some cloves, vanilla bean, orange blossoms, red cherry, and black pepper are some of the initial aromas that release out of the glass. While the aroma profile is multi-dimensional, the flavors segue towards components of cranberry, cherry, and cloves. The texture of this Pinot Noir showcases finesse and silky tannins. Bright acidity helps preserve the freshness and delicacy of this supple and smooth effort. Drink now through 2016.

-Bill Brosseau, Director of Winemaking  
Cases Produced: 198

**CLUB TESTAROSSA HAPPENINGS**

Upcoming Release: April 2011  
*Vintner's Tasting Program*  
2009 Doctor's Vineyard Pinot Noir  
2009 Sleepy Hollow Vineyard Pinot Noir  
*Pinot Tasting Program*  
2009 Doctor's Vineyard Pinot Noir  
2009 Sleepy Hollow Vineyard Pinot Noir

Upcoming Events: Mark your calendars!  
April 16: SCMWA Passport  
April 17: Exclusive Club Testarossa Event: Chardonnay Barrel Sampling  
May 1: Grand Old Winery Tours  
May 21 & 22: Rosella's Vineyard Release Weekend  
May 14: Fifth Annual Santa Lucia Highlands Gala, Boekenooen Winery  
May 30: Music on the Patio

**SAVE THE DATE!**  
June 4, 2011  
**Exclusive Club Testarossa Event: Annual Summer BBQ**

## CLUB TESTAROSSA Q&A: DOCTOR'S VINEYARD

### What natural elements contribute to the success of the Doctor's Vineyard?

The Doctors Vineyard is located west of the Pinnacles National Monument along the eastward-facing slopes above the Salinas Valley in the warmer end of the Santa Lucia Highlands. This world-class appellation, known for its long growing season, benefits from marine-influenced morning and afternoon breezes blowing in from nearby Monterey Bay. At 1,200 feet elevation the 194 acres of Pinot Noir grapes planted in Doctor's Vineyard are situated just above the fog line, allowing the vines to take advantage of the ripening morning sun. This extra sunlight results in deep, dark rich Pinot Noir complemented by classic Santa Lucia Highlands minerality.

Our 2008 Doctor's Vineyard Pinot Noir was an instant success, earning top honors as a Wine Enthusiast Top Cellar Selection in 2010. We hope that you enjoy the 2009 vintage as much as the last!



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## FOOD & WINE WITH CLUB TESTAROSSA

### LAMB CROUTON

*Paired with our 2009 Doctor's Vineyard Pinot Noir*

*These two bite hors d'oeuvres are perfect for a small dinner party as they do take a bit of patience.*

- ¾ lb leg of lamb, sliced ¼" thin and then into ¼" strips
- 2 cloves garlic, minced
- 24 mint leaves, 8 leaves minced, 16 left whole
- 1 T. rosemary, minced
- 1 T. grain mustard
- 1 t. salt
- grapeseed oil
- 1 loaf of sourdough or pain de mie, cut into 1" cubes

Marinate lamb with minced rosemary, mint, grain mustard and salt for 30-45 minutes.

Heat a thin layer of oil over medium high heat. Fry cubes of bread until golden on all sides and drain on paper towels. Cut an opening in the cubes by slicing three sides, leaving the fourth side intact, gently hollow out bread and set aside. Over medium high heat, sauté the lamb in 1 tablespoon of grapeseed oil just until desired doneness, about one and a half to two minutes.

While lamb is hot fill each crouton to capacity and top with a whole mint leaf. Serve croutons immediately.

*Pour a glass of our 2009 Doctor's Vineyard Pinot Noir and enjoy!*

*Recipe by Megan Thomas*