



CLUB TESTAROSSA

clubt@testarossa.com | testarossa.com

TESTAROSSA

WINERY

LOS GATOS CALIFORNIA

Dear Club Testarossa Member,

May 2009

Your May Club Testarossa Release features:

Vintner's Tasting Program

2007 Rosella's Vineyard Chardonnay and Pinot Noir

Pinot Tasting Program

2007 Rosella's Vineyard Pinot Noir

Contest winner announced! We raffled off a prize for all attendees at our March Release Weekend in the Tasting Room! The prize includes three bottles each of our 2007 Sleepy Hollow Vineyard Chardonnay and Pinot Noir, beautifully displayed in a wooden wine box! Congratulations to Robert Barber!

Enter to win!

Exclusive Club Testarossa Food and Wine Contest

Calling all cooks!

We have always made an effort to give our valued members resources to develop their culinary talent and incorporate wine into their gastronomic adventures! We have an extensive collection of recipes available on our website at testarossa.com, all of which have been created exclusively for our wines and other Testarossa gourmet foods. In addition, I contribute a new original recipe for one wine in each Club Testarossa Release, all of which are featured in our Club Testarossa Newsletters.



In celebration of the release of our 2007 Rosella's Vineyard Chardonnay and Pinot Noir, we would like to hold a Food and Wine Contest. Please submit an original recipe paired with either our 2007 Rosella's Vineyard Chardonnay or Pinot Noir to our Tasting Room or clubt@testarossa.com by June 1st. You may enter more than one recipe. If you email or mail your recipe, be sure to print the name of the contest as well as your full name, street address and phone number, including area code, with each entry. Be specific with measurements, directions and the size of cans, packages and pans so others can successfully make your recipe. Include a few words about the origin of your recipe. Share any compliments it's received, plus any variations you recommend.

One winner will be chosen for a recipe for each wine in this release, and both winners will be announced in our August Club Testarossa Newsletter. Winners will receive three bottles each of our 2007 Rosella's Vineyard Chardonnay and Pinot Noir and two complimentary tickets to our Harvest Dinner on November 13th!

Enjoy pairing Testarossa wines with epicurean delights!

Megan Thomas

Testarossa's wonderfully talented resident chef!

CURRENT RELEASE—MAY 2009

This release will be available for pickup on May 1st and shipped on May 4th

2007 Rosella's Vineyard Chardonnay

Straw color. Nice aromas of honey, lemon, melon, and apple jump readily out of the glass. With some aeration, hints of ginger, coconut, and orange blossom develop in the background. Flavors of apple, pear, and citrus are paired with a bold palate texture. While the acidity is crisp, the long, rich finish of this wine allows for a pleasurable, hedonistic experience. Drink now for up to 6 years.

-Bill Brosseau, Winemaker

Alcohol - 14.3%

Cases Produced - 175 cases

Club Testarossa Price/Bottle - \$35.20

Retail Price/Bottle - \$44.00

2007 Rosella's Vineyard Pinot Noir

Rich red hue. There are nice scents of black pepper, orange blossom, cherry, and strawberry. Flavors of cherry and black pepper carry through to the palate and are met with hints of cloves and citrus. Crisp acidity and lush tannins makes this Pinot Noir quite expansive and lingering in the finish. Drink now for up to 7 years.

-Bill Brosseau, Winemaker

Alcohol - 14.3%

Cases Produced - 325 cases

Club Testarossa Price/Bottle - \$47.20

Retail Price/Bottle - \$59.00

FOOD & WINE WITH CLUB TESTAROSSA - *A perfect spring dinner to enjoy in the garden!*

Roasted Salmon with Beet and Fennel Slaw

Paired with our 2007 Rosella's Vineyard Pinot Noir

2 lbs. red and yellow beets, sliced lengthwise and cut into 1/8" wedges

3/4 t. sherry

1/2 t. red wine vinegar

3 T. olive oil, divided

1 small fennel bulb, sliced very thinly

4 large or 6 medium strawberries, hulled and sliced thinly

1/2 tangerine, juiced

4-6 oz. salmon fillets, pin bones removed

salt and pepper

Preheat oven to 425 degrees. Toss the beets with the sherry, red wine vinegar and one tablespoon of olive oil; season everything with salt and pepper. Roast the beets for 30 to 35 minutes or until they are tender. Mix the fennel, strawberry, tangerine juice and one tablespoon of olive oil together; season it all with salt. Season the salmon on both sides with salt and pepper. Sear the salmon in an oven-safe pan over medium-high heat with the remaining olive oil; flip the salmon and finish cooking it in the oven for 5 to 7 minutes, until just cooked through. Remove the salmon from the oven and let it sit for 5 minutes. Meanwhile, add the roasted beets to the slaw; to serve, spoon the slaw in the center of a plate and top it with a piece of roasted salmon.

Pour a glass of our 2007 Rosella's Vineyard Pinot Noir and enjoy!

Serves 4

Recipe by Megan Thomas

June Release coming soon! Visit testarossa.com for more details!

Vintner's Tasting Program - 2007 Bien Nacido Vineyard Chardonnay and 2007 Graham Family Vineyard Pinot Noir

Pinot Tasting Program - 2007 Bien Nacido Vineyard Pinot Noir and 2007 Graham Family Vineyard Pinot Noir

Make reservations today! Exclusive Club Testarossa Summer BBQ, May 30, 2009

Save the date! Exclusive Club Testarossa Chardonnay Class, June 30, 2009