



CLUB TESTAROSSA

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TESTAROSSA

WINERY

LOS GATOS CALIFORNIA

May 2010

Release No. 51

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

Vintner's Tasting Program

2008 Sierra Madre Vineyard Chardonnay & 2008 Graham Family Vineyard Pinot Noir

Pinot Tasting Program

2008 Sierra Madre Vineyard Pinot Noir & 2008 Graham Family Vineyard Pinot Noir

Bill Brosseau gets a taste of oak in France

10 days, 2 forests, 12 cooperages and 7 wineries

This sums up my recent fact finding mission in France. I was able to make a clean get away from the winery for 10 days, trusting my talented production team to keep an eye on the wines. This was my first trip to France, let alone a cooperage, or "barrel manufacturing plant". Despite smelling like a toasted barrel by the end of the trip, it was an epic learning experience about the history of barrel making.

It was exciting to visit the Forests of Bertranges and Nevers in the center of France. The average age of a harvested oak tree is about 100-150 years, and for every tree harvested, two must be replanted to maintain the health of the forest for future generations. From the forest, they are hauled as logs to the mill, where the logs go through a series of selections as they are cut down methodically into planks of wood that will eventually form the barrel. These planks, or what they call staves, will be stacked flat in a criss-crossed manner. They are then staged outside, exposed to rain, sun, heat and cold. This 'seasoning' is important to age the wood so the wood doesn't taste green and sappy. The frequent storms in France consistently wash the oak followed by days of drying.



After two to three years, these staves will be brought to the cooperage where they will be cut down into their final shape, tapered to exacting standards. Once the Cooper positions the straight staves in a circle around the metal hoop, they will hammer down a second larger hoop. He will then put the flower-shaped barrel over fire to commence the 'bending' stage. Upon a pre-determined timeline, he will begin to draw in the bottom staves to give the barrel its form. The toasting stage comes next, in which each cooperage uses their own unique combination of temperature and duration. Longer toast and higher temperatures give more oak expression on wine aromas and flavors while shorter toasting period and lower temperature have more structural impact on the wine. Following this process, the sampling hole or 'bunghole', is drilled out and fired with a brand.

Once the branding process is complete and the barrel has been sanded down, the top and bottom of the barrel or "heads" are placed in position. After the heads are in place, the Cooper will hammer down the hoops until everything is snug. Lastly, he will add water to the barrel to assure it was assembled correctly.

Of course there is not enough time to detail every observation I had while in France, but rest assured, I have a much greater awareness of the important role of Coopers in the quality of wines we make. Looking ahead, I have a greater understanding of which Coopers fit our stylistic goals and which ones do not. This should allow for even more opportunity to excite your senses for years to come. Au Revoir.

By Bill Brosseau



CURRENT RELEASE—MAY 2010

2008 Sierra Madre Vineyard Chardonnay

Medium yellow color. This wine opens up with notes of fig, butterscotch, apple, honey, and mango. Upon taste, flavors of butterscotch, apple, and mango carry over from the aroma profile. While rich in concentration, this Chardonnay is vibrant with zesty acidity and a long lingering finish. Drink now through 2016. Cases Produced -210

-Bill Brosseau, Director of Winemaking

Retail Price - \$39.00 per bottle

Club Testarossa Price - \$31.20 per bottle

2008 Sierra Madre Vineyard Pinot Noir

Dark red color. Initial aromas of ripe cherry, strawberry, blueberry, and cloves are evident upon first scent. With time and aeration, notes of lemon, black pepper, anise, and blackberry shape this dense and complex Pinot Noir. Silky, luscious tannins are tamed by abundant acidity, ending this hedonistic wine with a delicate, lingering

finish. Drink now through 2016. Cases Produced - 96

-Bill Brosseau, Director of Winemaking

Retail Price - \$59.00 per bottle

Club Testarossa Price - \$47.20 per bottle

2008 Graham Family Vineyard Pinot Noir

Brick red color. Scents of blueberry, cherry, anise, and cinnamon comprise the aromas of this delicate Pinot Noir from the cool edge of the Russian River. Red cherry, raspberry, cranberry, and creme brulee balance out the flavor profile with fine tannins and lush acidity. This multi-layered and complex Pinot is one of our strongest efforts to date. Drink now through 2015. Cases Produced - 200

-Bill Brosseau, Director of Winemaking

Retail Price - \$54.00 per bottle

Club Testarossa Price - \$43.20 per bottle

FOOD & WINE WITH CLUB TESTAROSSA

Crusted Halibut with Meyer Lemon Aioli

Paired with our 2008 Sierra Madre Vineyard Chardonnay

3 meyer lemons, zested and juiced, both reserved
¼ c. green garlic, minced (or 1 T. of fresh garlic minced with 2 T. leek minced)
2 T. olive oil, divided
2/3 c. mayonnaise
¼ c. parsley, minced
1 c. panko breadcrumbs
Salt & pepper
4-6 oz halibut fillets

Preheat oven to 400 degrees. In a small saucepan, heat one tablespoon of olive oil over medium heat. Add garlic and lemon zest and sauté until garlic is tender. Add reserved lemon juice and reduce until most of the liquid is evaporated and the mixture is thickened. Allow to cool.

Mix mayonnaise, parsley and lemon/garlic mixture and season to taste with salt and pepper. Pat dry halibut fillets and season with salt and pepper. Spread mayonnaise mixture over one side of fillet and top with panko breadcrumbs. Heat an ovenproof skillet over medium high heat with remaining olive oil. Place fish uncoated side down and place in oven. Cook for 10-12 minutes, until fish is just cooked through, then broil for 2-4 minutes until breadcrumbs are golden brown.

Pour a glass of our 2008 Sierra Madre Vineyard Chardonnay and enjoy!

Recipe by Megan Thomas

Your June release is coming soon!

Vintner's Tasting Program

2008 Brosseau Vineyard Chardonnay

2008 Garys' Vineyard Pinot Noir

Pinot Tasting Program

2008 Garys' Vineyard Pinot Noir

Save the date!

May 9: Mother's Day Brunch

May 22: Annual Club Testarossa BBQ

May 30: Music on the Patio with Patrick Cooper & John Craigie

Visit testarossa.com for more information!