



**CLUB TESTAROSSA**  
clubt@testarossa.com | testarossa.com

**TESTAROSSA**  
WINERY  
LOS GATOS CALIFORNIA

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

**June 2010**

**Release No. 52**

**Vintner's Tasting Program**

2008 Brosseau Vineyard Chardonnay & 2008 Garys' Vineyard Pinot Noir

**Pinot Tasting Program**

2008 Garys' Vineyard Pinot Noir



TESTAROSSA WINERY VOTED "BEST WINERY FOR WINE TASTING IN 2010"  
- SAN JOSE MERCURY'S BEST IN SILICON VALLEY

**THANK YOU FOR VOTING TESTAROSSA AS YOUR FAVORITE WINERY!**

*June is Testarossa's Wine and Food Month,  
a month-long celebration of Testarossa wines and fresh epicurean innovation.*

**We are excited to announce our annual Wine and Food Contest!**

Join the fun and show off your culinary genius! To participate, please submit an original recipe paired with your favorite 2008 vintage Testarossa Chardonnay or Pinot Noir to clubt@testarossa.com or to our Tasting Room by July 3rd. 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.

There will be one winning recipe for each varietal and both winners will be announced in our August Club Testarossa Newsletter. **Winners will receive three bottles each of our 2008 Rosella's Vineyard Chardonnay and 2008 Rosella's Vineyard Pinot Noir (October Club Testarossa release) and two complimentary tickets to our Harvest Dinner on November 13th!**

**2009 Club Testarossa Wine and Food Contest Winners**

Rod Bagg for his Roasted Sea Bass with Lemon- Saffron Beurre Blanc recipe  
which was paired with our 2007 Rosella's Vineyard Chardonnay

Doug Appelt for his Black Truffle Pappardelle with a Wild Mushroom Sauce recipe  
which was paired with our 2007 Rosella's Vineyard Pinot Noir



**Words of wisdom from Rod Bagg, one of our 2009 Recipe Contest Winners....**

"The famous mantra of Chef Gusteau in Ratatouille declared "Anyone Can Cook". That story was about the passion of cooking, feeling, smelling and tasting the food; stepping away from the recipes and exploring on your own until something just clicks. When you're trying to pair food to match a delicious wine, throw away the cookbooks, use the basic techniques you have learned, read the tasting notes, open a bottle and invent! Even a simple classic like ratatouille can inspire a memorable meal. Of course, be sure to plate it up nicely so that the presentation will stand up to the beautiful profile of a glass of Testarossa that you serve next to it." - Rod Bagg

## CURRENT RELEASE—JUNE 2010

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### 2008 Brosseau Vineyard Chardonnay

Straw hue. Notes of wild thyme, honey, lemon and custard jump readily out of the glass. Upon further aeration, hints of fig, apple and vanilla bean round out the aroma profile. Flavors of lemon, apple and fig flow seamlessly from the aroma profile and into a firm, chalky and zesty acid structure. While showing youth right now, the mineral-laden and lean finish is encouragement for extended ageability and enjoyment through 2018. Cases Produced: 175  
-Bill Brosseau, Director of Winemaking  
Retail Price - \$41.00 per bottle  
Club Testarossa Price - \$32.80 per bottle

### 2008 Garys' Vineyard Pinot Noir

Dark red hue. Scents of clove, black pepper, anise, and cherry jump readily out of the glass. Upon further aeration, there are notes of boysenberry, lemon zest, and vanilla bean. These fruit and spice flavors carry into the palate and are tamed by fine grained tannins and plush acidity. While showing some restraint now, this seamless, smooth Pinot Noir will keep giving complexities over the next 10 years to come. Cases Produced: 450  
-Bill Brosseau, Director of Winemaking  
Retail Price - \$59.00 per bottle  
Club Testarossa Price - \$47.20 per bottle

## FOOD & WINE WITH CLUB TESTAROSSA

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### Lobster Skewers with a Corn Sauce

*Paired with our 2008 Brosseau Vineyard Chardonnay*

#### Ingredients

2- lobster tails  
½ t. salt  
¼ t. Madras curry powder  
a pinch of black pepper  
  
3 small red potatoes  
3 ears of corn, kernels cut off the cob  
2 t. garlic, divided  
½ habenero  
¼ c. parsley, chopped  
¾ c. half and half  
1 c. chicken or vegetable stock  
  
½ c. butter  
Bamboo skewers, soaked

#### To prepare butter:

Clarify the butter by heating over medium heat until simmering, do not stir. Once the butter is completely melted, spoon off the solids that have risen to the top and set them aside.

#### To prepare potatoes:

Par boil the potatoes by filling a medium saucepan with cold water. On high heat, add the potatoes and boil for three minutes, then drain. Slice potatoes lengthwise in half, again into quarters and then into ¼ inch slices. Line a sheet pan with either a silpat or parchment paper and brush with clarified butter. Place potatoes on baking sheet, brush tops with additional butter and season with salt and pepper. Bake at 425 degrees for 25 minutes, flip the potatoes half way through and season with salt and pepper again. Set aside.

#### To prepare corn sauce:

Heat a skillet over medium high heat. Add two tablespoons of clarified butter, add the corn, 1 teaspoon of garlic, the habenero and season with salt and pepper. Cook until corn begins to turn golden. Add the half and half and reduce the liquid until almost dry. Remove the habenero. In a food processor, puree the corn mixture and broth until smooth. Sieve the sauce through a fine mesh, set aside in a saucepan.

#### To complete the dish:

Slice the lobster into ¼ inch slices. Mix the curry, ½ teaspoon salt and a pinch of black pepper. Season the lobster with the spice mixture. Heat the grill over medium heat. Skewer a piece of lobster, topped with a potato. Brush the grill with clarified butter and cook the skewers until lobster is cooked through, about three minutes. Heat the corn sauce gently over low heat.

***Serve the skewers, spooning the corn sauce over the top, pour a glass of 2008 Brosseau Vineyard Chardonnay and enjoy!***

Serves 4 as hors d' oeuvres

Recipe by Megan Thomas

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### Your August release is coming soon!

#### *Vintner's Tasting Program*

2008 Sanford and Benedict Vineyard Chardonnay  
2008 La Cruz Vineyard Pinot Noir  
*Pinot Tasting Program*  
2008 La Cruz Vineyard Pinot Noir

### Save the date!

July 4: Music on the Patio featuring 10til2  
July 10: Grand Old Winery Tour  
July 18: Exclusive Club Testarossa Event: Pinot Noir Barrel Sampling

Visit [testarossa.com](http://testarossa.com) for more information!