



**CLUB TESTAROSSA**

clubt@testarossa.com | testarossa.com

**TESTAROSSA**

WINERY

LOS GATOS CALIFORNIA

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

**June 2011**

**Release No. 61**

### **Vintner's Tasting Program**

2009 Bien Nacido Vineyard Chardonnay

2009 Bien Nacido Vineyard Pinot Noir

### **Pinot Tasting Program**

2009 Bien Nacido Vineyard Pinot Noir

### **2009 Bien Nacido Vineyard Chardonnay**

**Flavor Profiles:** The Bien Nacido Vineyard Chardonnay is known for its core of rich tropical fruit characteristics complemented by exotic oriental spice flavors. Testarossa's selection of specific Elder Series soil rich blocks within Bien Nacido gives our Chardonnay an extra layer of minerality, resulting in amazing depth and complexity

-Bill Brosseau, Director of Winemaking

Cases Produced: 201

Retail Price - \$39.00 per bottle

Club Testarossa Price - \$31.20 per bottle

### **2009 Bien Nacido Vineyard Pinot Noir**

**Flavor Profiles:** The Bien Nacido Vineyard Pinot Noir shows rich cherry fruit, layers of complexity, spiciness and a special minerality are all unique characteristics of this wine from 30+ year old vines. Very old shaley-loam Elder Series soils underlie Testarossa's individually selected vineyard blocks giving this unmistakably rich New World Pinot Noir a complimentary Old World minerality.

-Bill Brosseau, Director of Winemaking

Cases Produced: 296

Retail Price - \$56.00 per bottle

Club Testarossa Price - \$44.80 per bottle

## Club Testarossa Happenings

### **Save the Date!**

Exclusive Club Testarossa Event:  
Santa Lucia Highlands Vineyard Trip

**August 14, 2011**

### **Upcoming Events**

July 3: Music on the Patio

July 16: Santa Cruz Mountains Winegrowers Association Summer Passport

July 24: Exclusive Club Testarossa Event: Pinot Noir Barrel Sampling

August 6-7: Release Weekend Featuring Garys' and Thompson Vineyards

August 20-21: Wine and Cheese Weekend

September 9-11: Release Weekend Featuring Brosseau Vineyard

**September 25: Harvest Festival**

### **Upcoming Release: August 2011**

*Vintner's Tasting Program*

2009 Garys' Vineyard Pinot Noir

2009 Thompson Vineyard Syrah

*Pinot Tasting Program*

2009 Garys' Vineyard Pinot Noir

### **Upcoming Release: September 2011**

*Vintner's Tasting Program*

2009 Brosseau Vineyard Chardonnay

2009 Brosseau Vineyard Pinot Noir

*Pinot Tasting Program*

2009 Brosseau Vineyard Pinot Noir

## BIEN NACIDO VINEYARD AND TESTAROSSA WINERY, A FAMILY TRADITION

It's time once again to release our Bien Nacido Vineyard Chardonnay and Pinot Noir! The Bien Nacido Vineyard Release has become a much anticipated annual event here at Testarossa.

We produced our first vintage of Bien Nacido Vineyard Chardonnay in 1995 and followed with the first Bien Nacido Vineyard Pinot Noir in 1997.

Much like Testarossa, Bien Nacido Vineyard has deep family roots. In the early 1970's, it became clear to brothers Steve and Bob Miller that the soils and climate of their land were ideal for growing grapes. Planted in 1973, the vineyard sits in one of the most ideal locations in Santa Barbara County's ocean-facing Santa Maria Valley. Long, cool growing seasons lead to slow ripening grapes which contribute to every delicious vintage of Testarossa Bien Nacido Vineyard Chardonnay and Pinot Noir!



---

## FOOD & WINE WITH CLUB TESTAROSSA

### Jerked Mussels

*Paired with our 2009 Bien Nacido Vineyard Chardonnay*

The jerk marinade makes more than this recipe calls for. You can halve it or use it to marinate your choice of protein for a great spicy grilled dish. Be sure to serve with a nice toasted baguette to soak up all of the yummy juices!

3 T. whole allspice, ground in a coffee grinder or with mortar and pestle  
2 habenero or scotch bonnet (if you can find it), deseeded and chopped  
2 T. thyme fresh leaves  
4 garlic cloves, chopped  
1 bunch green onions, chopped  
½ c. orange juice, freshly squeezed  
¼ c. dried apricots, chopped  
2 T. brown sugar  
2 t. ginger, grated  
salt and pepper to taste

2 T. butter  
½ c. white wine  
¼ c. Italian parsley, chopped

2 lbs mussels, de-bearded and scrubbed

Bring orange juice to a boil and pour over dried apricots to reconstitute. Let sit for 10 minutes.

In a food processor puree: allspice, habenero, thyme, garlic, green onions, brown sugar and apricot/orange juice mixture. Season to taste with salt and pepper.

Heat a large sauté pan (with a lid) over high heat. Melt butter and add ¼ cup of the jerk marinade, mussels and wine. Cover to cook mussels for 3-4 minutes until they open. Discard any mussels that don't open at this point. Sprinkle parsley over the mussels and sauce and serve immediately.

*Pour a glass of our 2009 Bien Nacido Vineyard Chardonnay and enjoy!*

*Recipe by Megan Thomas*