



CLUB TESTAROSSA

clubt@testarossa.com | testarossa.com

TESTAROSSA

WINERY

LOS GATOS CALIFORNIA

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

August 2010

Release No. 53

**Vintner's Tasting Program**

2008 Sanford and Benedict Vineyard Chardonnay

**Pinot Tasting Program**

2008 Brosseau Vineyard Pinot Noir

SAVE THE DATE!

**HARVEST FESTIVAL 2010**

featuring the release of our

2008 Diana's Chardonnay & 2008 Niclaire Pinot Noir

Sunday, October 3, 2010 from 11am to 4pm



We are excited to announce the date for our annual Harvest Festival as this is our largest and most popular event of the year! Many people may not realize that this event has been a part of Testarossa history for fifteen years! During this time, the name of the event has changed several times. It has been called a Customer Appreciation event, an Open House, a Release Party and now it is the Harvest Festival. No matter what we call this event, the objective always remains the same. Every year, we host this annual event to show our gratitude to all of you, our loyal customers.



This year's Harvest Festival will be your first opportunity to try and purchase our 2008 Diana's Chardonnay and our 2008 Niclaire Pinot Noir. You are invited to celebrate our story, our wines and our history while enjoying our most coveted wines. You will also enjoy an array of food samples presented by exclusive Testarossa vendors, live music and more!

All Club Testarossa members are eligible to receive at least **2 complimentary tickets** and you may also be able to purchase a designated allotment of tickets at a discounted rate (allotment based on customer group).

*More details will be available soon!*

*We hope to see you there!*

Rob & Diana Jensen  
Testarossa Winery Proprietors



**WHAT IS TESTAROSSA'S NICLAIRE PINOT NOIR & DIANA'S CHARDONNAY?**

Our Niclaire Pinot Noir is named for Nick and Claire Jensen, the children of winery founders Rob and Diana Jensen. Diana's Chardonnay is named for winery cofounder Diana Jensen.

Both are made from only our best six to eight barrels each year, these cuvees (blends) are our most prestigious, reserve-level wines, bringing together complementary rich fruit and mineral flavors from our multiple cool climate California vineyards.

## CURRENT RELEASE—AUGUST 2010

---

### 2008 Sanford and Benedict Vineyard Chardonnay

Medium yellow color. A plethora of interesting aromas including pear, apple, cloves, lemon zest, butterscotch and caramel leap out of the glass. Upon further evaluation, notes of mango, kiwi and mandarin orange increase in intensity. Flavors of mandarine orange, mango and pear sail into the palate and are met by flinty texture and racy acidity. This Chardonnay ends with a restrained, crisp, lean, mineral laden finish. Drink now through 2018.

-Bill Brosseau, Director of Winemaking

Cases Produced: 200
Retail Price - \$39.00 per bottle
Club Testarossa Price - \$31.20 per bottle

---

### 2008 Brosseau Vineyard Pinot Noir

Dark red color. Scents of orange blossom, cinnamon, vanilla bean and black pepper are met by fruity layers of cherry and cranberry. While this Pinot Noir starts floral and spicy, the flavors show strong fruit notes of cherry, citrus and cranberry. Silky tannins and zesty acidity make for a generous Pinot Noir that can pair well with most food. While focused and restrained now, this Pinot Noir will continue to excite one's palate for many years to come. Drink now through 2018.

-Bill Brosseau, Director of Winemaking

Cases Produced: 260
Retail Price - \$54.00 per bottle
Club Testarossa Price - \$43.20 per bottle

---

## FOOD & WINE WITH CLUB TESTAROSSA

---

### Apple and Aged Cheddar Tart

*Paired with our 2008 Sanford and Benedict Vineyard Chardonnay*

#### *Ingredients*

1 sheet frozen puff pastry  
flour for work surface  
1/4 c. butter, melted until lightly browned  
1 lg honeycrisp apple, sliced thinly  
1/2 lemon, juiced  
2 T. honey  
2 lg basil leaves, finely chopped  
2 sprigs of thyme, finely chopped  
1 sprig of tarragon, finely chopped  
1/2 c. aged white Cheddar cheese, grated

Preheat oven to 400 degrees. On a floured surface, roll the puff pastry into a 13x10 inch rectangle. Place pastry on a baking sheet lined with a silpat or parchment paper. With a sharp knife, lightly score pastry 1/2 inch in from the edges to mark a rectangle. Using a fork, pierce the dough inside the markings. Bake until golden, about 15 minutes.

Melt honey over medium heat with herbs for 3 minutes. Remove from heat and set aside. Mix apples with lemon juice.

Brush the pastry with the browned butter. Arrange the apple slices, overlapping them slightly, on the tart shell. Sprinkle with Cheddar and drizzle honey herb mixture over the cheese. Bake until cheese is melted and golden brown 10-12 minutes. Let the tart rest for a few minutes then cut into 2 inch squares to serve.

Pour a glass of our 2008 Sanford and Benedict Vineyard Chardonnay and enjoy!

Serves 6 as hors d' oeuvres

Recipe by Megan Thomas

---

### **Your September release is coming soon!**

#### *Vintner's Tasting Program*

2008 Garys' Vineyard Syrah

2008 La Cruz Vineyard Pinot Noir

#### *Pinot Tasting Program*

2008 La Cruz Vineyard Pinot Noir

### **Save the date!**

August 14 & September 25: Grand Old Winery Tour

August 21 & 22: Gourmet Series: Wine & Cheese Weekend

September 5: Music on the Patio featuring Francois & Rodrigo

|

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