



CLUB TESTAROSSA

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TESTAROSSA

WINERY

LOS GATOS CALIFORNIA

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

August 2011

Release No. 62

Vintner's Tasting Program

2009 Brosseau Vineyard Chardonnay

2009 Brosseau Vineyard Pinot Noir

Pinot Tasting Program

2009 Brosseau Vineyard Pinot Noir

August Is Wine And Food Month!

Wine And Food Pairing

by Megan Thomas



My relationship with fine food started at a French restaurant that I had apprenticed at since I was fourteen. I started washing dishes there and gradually worked my way up to the sous chef position. It was here that I had my first wine and food experience and it was a classic one- Sauterne with sautéed foie gras! While I wasn't yet of legal drinking age, the chef wanted to introduce me to the world of pairing. I was allowed to sip the syrupy sweet wine and indulge in the savory richness of the duck liver. It was magical. That pairing is timeless and unlike other rules that have been thrown out the window: fish and chicken with white wine, steak with red wine, this is a pairing that won't be rewritten.

After that occasion I knew that I needed to study wine in order to offer a complete dining experience. I left the restaurant business and started working for a winery; not only were the hours more attractive the culture of the industry was all around softer. I have been pairing recipes for Testarossa since 2006. I have learned a lot since then and one of the most important things that I have learned is to understand balance. Acid, earth, sweetness and heat are the main aspects that I look at when conceiving a pairing. From there I can decide if I want to marry the flavors of the wine and food or add contrasting textures to enliven one of them. Balance is a key trait of Testarossa wines so I need only worry about the dish. I start with the season. Unlike major publications that need to come up with their July season in the dead of the winter, we write the newsletter about five weeks before it will be published. This means that we are usually within the growing season. I can walk the stalls of the farmer's market and get instant inspiration.

Choosing which wine to pair is another challenge. I try to choose which wine to pair based on the previous year's recipe. Often I will look at wine released in both Vintner's and Pinot Clubs and I will use a wine that everyone will have access to. Once the wine is chosen, I take it home, open it and slowly sip my way through it. I then start thinking about food: what would taste good at that moment. Once I have direction, the recipe seems to fall together. I like whimsical; the lobster skewer with corn sauce that I paired with the Brosseau Vineyard Chardonnay last year was a nod to the New England Clam Bake. Other times though, I have had conceptual missteps. The Seared Sea Scallops with Thyme and Black Lava Salt started with a citrus preserve which ended up knocking all of the fruit out of the wine. I had a few more scallops left so I sautéed them, simply adding the black lava salt as a contrast in color and boom! The wine burst with all of its glory and the scallops shone in their natural element.

I admire sommeliers with their 1000 bottle wine list, always looking for the next new "classic pairing", but I prefer to have fun with my wine and food. Take the pressure off of yourself when pairing, break a few rules and in the end, trust your palate.

Current Release Tasting Notes:

2009 Brosseau Vineyard Chardonnay

Flavor Profiles: The baked apple fruit flavor is wrapped with layers of hazelnut, honey and vanilla. The deep floral aromas of this wine beautifully complement a whisper of citrus. Limestone rich soils give this wine depth and exceptional ageability.

-Bill Brosseau, Director of Winemaking

Cases Produced: 197

Retail Price - \$41.00 per bottle

Club Testarossa Price - \$32.80 per bottle

2009 Brosseau Vineyard Pinot Noir

Flavor Profiles: This is a minerally, complex old-world style Pinot Noir from one of the most limestone-rich vineyards in North America. Ripe fruit flavors of cherries and dark red fruits combine with spice, dried flowers and earthy nuances. A long silky finish ends with hints of anise.

-Bill Brosseau, Director of Winemaking

Cases Produced: 268

Retail Price - \$54.00 per bottle

Club Testarossa Price - \$43.20 per bottle

Club Testarossa Happenings

Save the Date!

The Most Anticipated Event of the Year:

Annual Harvest Festival

Featuring the Release of our
2009 Diana's Chardonnay

and

2009 Nilaire Pinot Noir

September 25, 2011

Upcoming Events

August 20-21: Wine and Cheese Weekend

September 4: Music on the Patio

September 10-11: Release Weekend Featuring
Garys' and Thompson Vineyards

October 22-23: Release Weekend featuring Garys'
and Pisoni Vineyards

Upcoming Release: September 2011

Vintner's Tasting Program

2009 Garys' Vineyard Pinot Noir

2009 Thompson Vineyard Syrah

Pinot Tasting Program

2009 Garys' Vineyard Pinot Noir

FOOD & WINE WITH CLUB TESTAROSSA

Grilled Oysters with Lemongrass Butter

Paired with our 2009 Brosseau Vineyard Chardonnay

Serves 4 as hors d'oeuvres

16 oysters-scrubbed and shucked. Reserve all of the shells and the meat separately

½ c. butter

3 T. lemongrass, minced

1 t. Thai fish sauce

1 T. Thai Basil, chopped

1 t. fresh chopped thyme

Preheat your grill to medium high heat. Melt butter over medium heat then add lemongrass, fish sauce, basil and thyme. Bring butter to a boil, put a lid on the pot and turn off the heat.

Thoroughly rinse your oysters and shells. If you are using larger oysters, cut the meat into bite-size pieces.

Place oysters back in shell and drizzle a teaspoon or so of butter sauce over the top. Replace the top shell to cover and grill the oysters until the butter is bubbling. Serve immediately with the butter sauce accompaniment.

Pour a glass of our 2009 Brosseau Vineyard Chardonnay and enjoy!

Recipe by Megan Thomas