



**CLUB TESTAROSSA**

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**TESTAROSSA**

WINERY

LOS GATOS CALIFORNIA

Dear Club Testarossa Member,

**September 2009**

Your September Club Testarossa release features:

**Vintner's Tasting Program**

2007 Fritschen Vineyard Pinot Noir & 2007 Thompson Vineyard Syrah

**Pinot Tasting Program**

2007 Fritschen Vineyard Pinot Noir & 2007 Tondre Grapefield Pinot Noir

**You'll be pleased to read our latest highmarks!**

2007 Tondre Grapefield Pinot Noir

**90 points, Connoisseurs' Guide**

**92 points, Wine Enthusiast**

Lots of juicy acidity in this vigorous young Pinot Noir. It's almost sharp, but the opulence of the fruit, smoothness of tannins and richness of oak help restore balance. With deep, lingering cherries, currants and cola, it's a cellar candidate for a couple of years. -*Steve Heimoff*



**WINE ENTHUSIAST**  
MAGAZINE

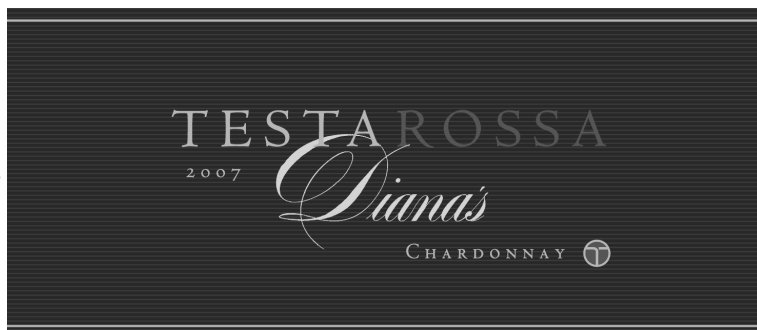
**Harvest Festival 2009**

featuring the release of our

2007 Diana's Chardonnay & 2007 Nidraire Pinot Noir

**Join us on Sunday, October 4 as we celebrate our story, our wines and our history at our annual Harvest Festival.**

The Harvest Festival has developed from Testarossa's Open House and Release Party events that were established over fifteen years ago. As we celebrate our 16th year producing handcrafted wines, we are excited to once again host our most popular event of the year!



As our most valued customers, Club Testarossa members always enjoy two complimentary tickets to this event. (A limited number of discounted tickets may also be available dependant on customer group.)

Visit **testarossa.com** to read more about the traditions of our Harvest Festival.

Tickets now on sale at **testarossa.com!** Request your tickets early as this event always sells out!

**We hope to see you all on October 4th!**

## CURRENT RELEASE—SEPTEMBER 2009

This release will be available for pickup on September 11th and shipped on September 14th.

### 2007 Fritschen Vineyard Pinot Noir

Medium red color. Upon aeration, the nose of this wine shows hints of anise, black pepper, cinnamon, and raspberry. Flavors of cherry and raspberry are matched with equal intensity of fine tannins and crisp acidity. This Pinot Noir finishes strong with an austere, structured end. Drink now through 2015. -Bill Brosseau, Winemaker

Alcohol - 14.3%

Cases Produced - 275

Club Testarossa Price - \$43.20 per bottle

Retail Price - \$54.00 per bottle

### 2007 Thompson Vineyard Syrah

Dark red color. Hints of blueberry, wet stone, and blackberry are paired with floral aromas of sage and violet. Layers of lush tannins and ample acidity are tamed by flavors of blackberry and black pepper. This Syrah finishes strong with a long, expansive end. Drink now through 2016.

-Bill Brosseau, Winemaker

Alcohol - 14.4%

Cases Produced - 291

Club Testarossa Price - \$43.20 per bottle

Retail Price - \$54.00 per bottle

### 2007 Tondre Grapefield Pinot Noir, *Exclusive Limited Release*

Medium red hue. Aromas of cloves, lemon zest, anise, cherry, and cola. This Pinot noir opens on the palate with smooth tannins and lush acidity. Flavors of orange, cherry, anise, and cloves are rounded out by a smooth and delicate finish. Drink now through 2012. -Bill Brosseau, Winemaker

Alcohol - 14.1%, **Cases Produced - 96**, Club Testarossa Price - \$43.20 per bottle, Retail Price - \$54.00 per bottle

## FOOD & WINE WITH CLUB TESTAROSSA

Middle Eastern Grilled Lamb Skewers paired with our 2007 Tondre Grapefield Pinot Noir

Absolutely delicious! Serve with grilled vegetables and a simple cous cous for a tantalizing dinner in no time!

2 lb. boneless leg of lamb, cut into half-inch pieces	1 T. sherry vinegar
2 c. coconut milk	1 T. lemon juice
1 T. freshly ground cumin	3 garlic cloves, minced
½ T. freshly ground fenugreek	½ c. mint, chopped
½ T. freshly ground mustard seed	salt & pepper
1 t. freshly ground coriander	metal or wooden skewers

Skewer the lamb pieces; four to eight lamb pieces will fit on each skewer depending on size of skewers.

Mix together the coconut milk, the freshly ground spices, the sherry vinegar, the lemon juice, the salt and the pepper. Pour mixture over the lamb skewers. Marinate the meat for one to three hours.

Preheat the grill to medium high heat; brush the grill with oil or spray it with a nonstick spray. Grill the lamb skewers until the desired doneness, about 2 minutes per side for medium rare. Season the skewers with salt and pepper. Finally, sprinkle the fresh mint over the skewers.

Pour a glass of our 2007 Tondre Grapefield Pinot Noir and enjoy!

Serves 4

Recipe by Megan Thomas

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**October Release coming soon!** Visit [testarossa.com](http://testarossa.com) for more details!

Vintner's Tasting Program - 2007 Diana's Chardonnay & 2007 Garys' Vineyard Syrah

Pinot Tasting Program - 2007 Brosseau Vineyard Pinot Noir & 2007 Pisoni Vineyard Pinot Noir

## Finally...Save the date!

Exclusive Club Testarossa Event: Friday November 13, 2009, Harvest Dinner