

Dear Club Testarossa Member,
Your October Club Testarossa Shipment features:

October 2006

Vintner's Tasting Program – 2004 Brosseau Vineyard Chardonnay & 2004 Pisoni Vineyard Pinot Noir
Pinot Tasting Program – 2004 Brosseau Vineyard Pinot Noir & 2004 Pisoni Vineyard Pinot Noir

2004 Brosseau Vineyard Chardonnay

92 points-Wine Enthusiast

Pale yellow color. This wine shows aromas of apricot, peach, pear and some spice. Upon taste, the flinty nature of this wine gives away its typicity to limestone soils. Flavors of stone fruit and crème brulee are wrapped around the wet stone texture of this wine. The finish of the wine is smooth and lingering.

Should drink well for 6-8 years.

-Bill Brosseau, Winemaker

Alcohol-14.1%

Cases Produced: 346

Club Testarossa Price-\$31.20 per bottle

Retail Price-\$39.00 per bottle

Quantities Low!



Brosseau Vineyard Chardonnay

2004 Pisoni Vineyard Pinot Noir

93 points-Wine Enthusiast

Deep red color. Hints of ripe cherry, strawberry, black pepper, and cloves comprise the aromatic profile of this wine. While the structure is big, the tannins are very supple and approachable right now. Cherry and black pepper carry through the flavor profile into a lengthy and balanced finish.

Should drink well for 8-10 years.

-Bill Brosseau, Winemaker

Alcohol-14.6%

Cases Produced: 289

Club Testarossa Price-\$49.60 per bottle

Retail Price-\$62.00 per bottle

Quantities Low!

2004 Brosseau Vineyard Pinot Noir

Dark red color. Aromas of dark cherry, black pepper, mint and clove are most evident in the nose of this wine. The structure of this wine is big, yet refined. Flavors of cherry and spice continue on through the smooth, extended finish.

Should drink well for 8-10 years.

-Bill Brosseau, Winemaker

Alcohol-14.8%

Cases Produced: 173

Club Testarossa Price-\$43.20 per bottle

Retail Price-\$54.00 per bottle

Quantities Low!

Next Release - December 2006

This release will be shipped or available for pickup on December 8, 2006.

Vintner's Tasting Program — 2004 Diana's Reserve Chardonnay & 2004 Santa Rita Hills Pinot Noir

Pinot Tasting Program — 2004 Santa Rita Hills Pinot Noir & 2004 Schultze Family Vineyard Pinot Noir

2004 Diana's Reserve Chardonnay

Pale straw color. This wine displays scents of peach, fig, hazelnut and banana. Flavorful hints of honey, ripe apple and pear lead into a lively, crisp mouthfeel. This wine finishes with balance and elegance. Should drink well for 6-8 years.

-Bill Brosseau, Winemaker

Alcohol-14.6%

Cases Produced: 223

Club Testarossa Price-\$44.00 per bottle

Retail Price-\$55.00 per bottle

2004 Santa Rita Hills Pinot Noir

Deep red color. Hints of ripe cherry, black pepper and sage are noticeable when swirled in the glass. This wine displays tremendous weight yet is well-balanced by the cherry and sage flavors, tannins and lengthy finish. Optimum consumption within 6-8 years.

-Bill Brosseau, Winemaker

Alcohol-14.8%

Cases Produced: 319

Club Testarossa Price-\$43.20 per bottle

Retail Price-\$54.00 per bottle

2004 Schultze Family Vineyard Pinot Noir

Deep, rich red color. Aromas of strawberry and ripe cherry are first on the nose. Upon further study, the nose resonates with more subtle aromas of black pepper, cinnamon and cream. Hints of cream, strawberry and red cherry lead into this plush, youthful wine. Finely integrated tannins and tamed acidity congregate nicely on the lingering finish. This wine drinks well now and should develop nicely for 6-7 years.

-Bill Brosseau, Winemaker

Alcohol-14.2%

Cases Produced: 196

Club Testarossa Price-\$43.20 per bottle

Retail Price-\$54.00 per bottle

Food & Wine with Club Testarossa Braised Lamb Shank paired with our 2004 Pisoni Vineyard Pinot Noir

4- large lamb shanks
2 t. each of the following:

cumin
cinnamon
cardamom
fennel seeds
cayenne
kosher salt

Mix all spices and divide by half into two separate bowls.

1 1/2 c. flour
4 carrots, large chopped on diagonal
3 celery stalks, sliced
1 large onion, large chopped
4 garlic cloves, smashed
1 t. fresh ginger, grated
3 T. olive oil
26 oz chopped tomato
3 oz dried porcini
2 c. Palazzio Pinot Noir, or your favorite cooking Pinot Noir
1 c. beef stock
1/4 c. red wine vinegar

Preheat oven to 375°.

Stir flour into one of the bowls containing the spice mixture.

Place dry lamb shanks on a cutting board and sprinkle flour-spice mixture, turning lamb to coat completely. Shake off excess flour, set aside.

Heat oil to medium high heat in a large dutch oven, sauté shanks until brown. Brown shanks in batches if pan is not large enough, do not overcrowd the pan, remove shanks from pan. Add carrots, celery, onion and garlic, stir vegetables until they are just browning and soft.

Sprinkle the remaining spice mixture and ginger over vegetables and stir for a minute, add vinegar and wine and reduce for 3 minutes. Add broth, tomato, and its juices and porcini. Stir to combine, submerge lamb shanks into sauce and cover. Bake in oven for 2^{1/4} – 2^{1/2} hours until lamb is fork tender, stirring and flipping over the lamb every 45 minutes. Serve over a bed of creamy polenta or white beans. Pour a glass of 2004 Pisoni Vineyard Pinot Noir & enjoy!