



CLUB TESTAROSSA

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TESTAROSSA

WINERY

LOS GATOS CALIFORNIA

Dear Club Testarossa Member,

December 2009

Your December Club Testarossa Release features:

**Vintner's Tasting Program**

2007 La Cruz Vineyard Chardonnay & 2007 La Cruz Vineyard Pinot Noir

**Pinot Tasting Program**

2007 La Cruz Vineyard Pinot Noir

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## 2007 LA CRUZ VINEYARD CHARDONNAY

**95**  
POINTS

Testarossa's 2007 Chardonnays are out, and this La Cruz is right up there with the best of them. Rich in citrusy acids, it dazzles the palate with Mandarin orange, pineapple infused crème brûlée, mineral, buttered toast and cinnamon spice flavors. Drink this decadent wine soon. **Editors' Choice - Steve Heimoff, Wine Enthusiast, April 2009**

91 points Wine Spectator - December 2008

90 points Connoisseurs' Guide - April 2009

## 2007 LA CRUZ VINEYARD PINOT NOIR

**93**  
POINTS

From a vineyard at the Keller Estate in the Petaluma Gap, this grows on clay soils on the low hills, somewhat protected from the ocean winds. The wine developed a beautiful fruit character, with mulberry, wild cherry and rose all competing for attention. It's concentrated and lasting, with an edge of red apple-skin acidity. For grilled salmon. **- Joshua Greene, Wine & Spirits, October 2009**

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## Happy Holidays!

As a token of our appreciation for your continued dedication to our family run business, we have included a **\$15 gift card in your December release.**

Thank you for your loyalty.

Wishing all of our members a fun and safe holiday season and a Happy New Year,

**The Testarossa Family**

Gift cards can be redeemed in our Tasting Room or on [testarossa.com](http://testarossa.com). If you have any questions, please contact Club Testarossa at 408-354-6150 x36 or [clubt@testarossa.com](mailto:clubt@testarossa.com).

## CURRENT RELEASE—DECEMBER 2009

### 2007 La Cruz Vineyard Chardonnay

Medium straw color. This Chardonnay opens up with opulent aromas of fig, honey, apple, cinnamon, and butterscotch. While hints of apple and butterscotch carry into the palate, they are matched by notes of pear, followed by crisp acidity and expansive texture. This is one of our richest Chardonnays to date. Drink now for up to 5 years.

—Bill Brosseau, Winemaker

Cases Produced - 171

Club Testarossa Price - \$31.20 per bottle

Retail Price - \$39.00 per bottle

### 2007 La Cruz Vineyard Pinot Noir

Deep red color. Scents of anise, black pepper, and cherry leap readily out of the glass. Upon aeration, notes of cinnamon and orange blossoms round out the aromatic profile. Flavors of cherry and black pepper sail into the palate, supported by fine tannins and plush acidity. The lush intensity and solid textural framework of tannins lend this Pinot Noir to extended aging.

Drink now for up to 8 years. —Bill Brosseau, Winemaker

Cases Produced - 350

Club Testarossa Price - \$43.20 per bottle

Retail Price - \$54.00 per bottle

## FOOD & WINE WITH CLUB TESTAROSSA

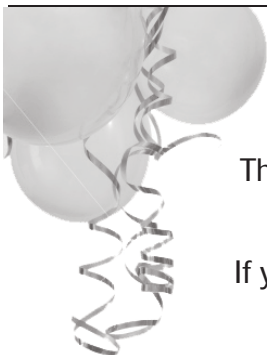
### Fall Roasted Chicken with Apple & Fennel paired with our 2007 La Cruz Vineyard Chardonnay

1 whole chicken, cut into 8 pieces  
4 T. vegetable oil, divided  
½ yellow onion, sliced thinly  
½ fennel bulb, sliced thinly  
1 apple, sliced thinly  
3 t. rosemary, chopped and divided  
8 garlic cloves, whole  
1 T. cognac  
2 c. apple cider, divided  
2 c. chicken broth  
2 apples, cut into a ¾" dice  
1 T. butter, cut into small dice

Serves 4

Recipe by Megan Thomas

Season chicken pieces with salt and pepper and brown in a Dutch Oven over medium high heat with two tablespoons oil. Remove chicken and keep about one tablespoon of fat in pan, reserve extra fat. Over medium-low heat caramelize onion, fennel, apple and one teaspoon of rosemary for about 25-30 minutes. Turn heat up to medium and sauté garlic cloves until lightly golden. Deglaze pan with cognac and one cup of apple cider; reduce over medium heat until au sec or all of the liquid has evaporated. Be careful not to burn any of the vegetables. Add chicken, remaining cider and broth. Braise uncovered in a 350 degree oven until chicken is tender about 30 minutes, covering if liquid is reducing less than half of the original amount. Remove chicken from pan, let rest covered in a warm area. Degrease sauce and reduce over medium high heat by half. Add apples and stir in butter. Serve chicken spooning the sauce on top. Pour a glass of 2007 La Cruz Vineyard Chardonnay and enjoy!



## What's next in Club Testarossa

### February 2010 Release

This release features the first wines of the 2008 vintage as well as

#### Club Testarossa Member Anniversaries.

If you have been a member of Club Testarossa for a year or longer, look for a special offer email at the end of January!

**Vintner's Tasting Program:** 2008 Sleepy Hollow Vineyard Chardonnay & 2008 Sleepy Hollow Vineyard Pinot Noir

**Pinot Tasting Program:** 2008 Sleepy Hollow Vineyard Pinot Noir

### March 2010 Release

Club Testarossa celebrates its **50<sup>th</sup>** release! Stay tuned for more details!