



CLUB TESTAROSSA

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TESTAROSSA

WINERY

LOS GATOS CALIFORNIA

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

December 2010

Release No. 56

Vintner's Tasting Program

2008 Diana's Chardonnay
2008 Doctor's Vineyard Pinot Noir

Pinot Tasting Program

2008 Nicaire Pinot Noir
2008 Doctor's Vineyard Pinot Noir

Welcome to the Final Release of 2010!

By Diana Jensen, Testarossa Winery Proprietor

This release contains our two most special wines, Diana's Chardonnay and Nicaire Pinot Noir. These wines are specially crafted to exhibit all of the features that we love most in a wine. Rob and I taste through barrels that Bill Brosseau and his team suspect may be good contributors to the final Diana's and Nicaire blends. These barrels may stand out for their extraordinarily silky mouth feel, exceptional complexity or just that "something special". This process is a long one but well worth the efforts!

As we approach time for bottling, our winemaking team puts together several blends using the barrels that we marked earlier in the year. We then taste the varied samples and discuss what we like best as well as pondering what other blends we may work well. We do this between 2-5 times before we arrive at the right blend, making the best Chardonnay or Pinot Noir of the vintage.

I am often asked if I determine the blend for the Diana's Chardonnay. Clearly it is a group effort; however, if we don't all agree on a blend I do get the deciding vote on which blend gets bottled! Since Nick and Claire are not old enough pick their own blend, Rob and I choose for them!



A special Holiday treat for you... Please enjoy an additional 5% discount on the 2008 Diana's Chardonnay and 2008 Nicaire Pinot Noir included in this release!



What's Next in Club Testarossa?

Thanks to all of you, 2010 was a fantastic year for Club Testarossa. In our quest to constantly improve and provide you the best wines and experiences possible, we added two new vineyards to our Single Vineyard wine lineup this year. In your May release, you enjoyed Chardonnay and Pinot Noir from the Sierra Madre Vineyard in the Santa Rita Hills and in this release you sample our first Pinot Noir from the Doctor's Vineyard in the Santa Lucia Highlands.

We also offered a new Exclusive Club Testarossa Event to our members, a vineyard trip to the Santa Lucia Highlands. We heard from the attendees that it was our best event ever so you can bet that we're doing it again! We are ending the year with more members than ever and we look forward to continuing to provide better wines and experiences for you in 2011! Now you can keep track of our upcoming events on the complimentary 2011 Testarossa Winery Calendar that we have included in this shipment. We look forward to seeing you soon!

CURRENT RELEASE: DECEMBER 2010

2008 NiClaire Pinot Noir

Dark red color. Complex array of fruit and spice in the nose of this special selection of Pinot Noir barrels. Notes of sage and lemon-zest fade away from the palate while the other aromatic notes sail seamlessly through it. Firm, focused tannins display brilliant restraint, making this wine capable of extended aging while the smooth, youthful and lingering finish lend this Pinot Noir to be enjoyed while young. Drink now through 2020.

-Bill Brosseau, Director of Winemaking

Cases Produced: 181

Retail Price - \$75.00 per bottle , Club Testarossa Price - \$60.00 per bottle, *Holiday Shipment price - \$56.25*

2008 Diana's Chardonnay

Rich yellow color. Intense aromas of fig, butterscotch, apple, lemon, and banana. Elements of lemon and butterscotch continue into the palate and are matched by notes of pear and crème brulee. Generous richness and smooth acidity make for a silky, long, lingering finish. This wine should age gracefully for 8 to 10 years.

-Bill Brosseau, Director of Winemaking

Cases Produced: 200

Retail Price - \$55.00 per bottle

Club Testarossa Price - \$44.00 per bottle

Holiday Shipment price - \$41.25

2008 Doctor's Vineyard Pinot Noir

Deep red color. This fine Pinot opens nicely with hints of sage, cloves, anise, cranberry, and cherry. While many of these traits sail seamlessly into the palate, they are supported with notes of oak spice and crème brulee. With silky, generous tannins, the bright acidity leads into a lush and hedonistic finish. Drink now through 2017.

-Bill Brosseau, Director of Winemaking

Cases Produced: 200

Retail Price - \$54.00 per bottle

Club Testarossa Price - \$43.20 per bottle

FOOD & WINE WITH CLUB TESTAROSSA

PORCHETTA STYLE ROAST PORK

Paired with our 2008 Doctor's Vineyard Pinot Noir

10 fresh sage leaves, chopped
2 teaspoon fresh thyme, chopped
2 sprigs rosemary, leaves stripped and chopped
3 teaspoon lemon zest
1 ½ tablespoon capers, crushed in your hand
6 garlic cloves, thinly sliced
1 tablespoon fennel seeds, toasted until just fragrant
3 lb boneless pork shoulder, butterflied
¼ cup dry white wine
1/3 cup chicken stock
salt & pepper to taste
extra virgin olive oil

Traditional Porchetta is made with a whole pig that is deboned, seasoned and roasted. This version is easy to replicate at home and is perfect for a cold winter night. Roasted butternut squash and fennel make a great accompaniment for this dish.

**Note that the pork should be marinated for at least one day to fully infuse flavors.*

To Prepare: Mix sage, thyme, rosemary, garlic, lemon zest, fennel seeds and capers together. Open your pork and generously salt and pepper both sides. Spread ¾ of the herb mixture on the inside of the pork, roll and tie to form a tight roast. Sprinkle remaining herb mixture on the outside of the pork. Pour wine and stock over pork and marinate for *at least one day*.

To Cook: Preheat oven to 350 degrees. Heat your roasting pan on stovetop over medium high heat. Drizzle olive oil over pork and sear the pork on all sides. Place the pork in oven and roast for 2 ½ hours, or until roast is well browned and tender.

Pour a glass of our 2008 Doctor's Vineyard Pinot Noir and enjoy!

Serves 4

Recipe by Megan Thomas
