



Testarossa Vineyards

LOS GATOS • CALIFORNIA

“Passion in Every Glass!”

testarossa.com

Harvest Edition 2006



The Best for Last

Fall is always a magical time here at the winery. Not only is it harvest season – that special time of year where we get to ply our skills, energy, and passion into the fruit of the new vintage, but it is also the time of year when we release the last wines of a vintage – wines which are our best, prized and most rare.

Since we make so many uniquely flavorful wines, people often ask us which is our favorite. The answer to this question is both difficult and easy. Choosing a favorite is difficult because so many of our wines pair so well with specific foods. For example, our Bien Nacido Vineyard Chardonnay is amazing with lobster or scallops, while our Garys’ Vineyard Pinot Noir can’t miss with grilled pork.

However, if we only had to choose one red and one white as our favorite Testarossa wines, then the choice is easy. Our favorites are the Cuvée Niçlaire Pinot Noir and the Diana’s Reserve Chardonnay. If you have been fortunate enough to enjoy a past vintage of one of these ultra low

production wines, then no further explanation is required. You’ve already experienced the richness, the super silky texture, the amazing array of complex flavors and aromas that are the hallmarks of these ultra small production cuvées which are painstakingly blended each vintage from only the best barrels in our cellars.

The Cuvée Niçlaire Pinot Noir is named after our children Nick and Claire, now 13 and 10, respectively. They still get a thrill out of signing more than a few bottles of their namesake wine at some of our winery festivals and events. Robert Parker, Jr. has called our Cuvée Niçlaire “Reminiscent of a Domaine de la Romanée-Conti Red Burgundy,” and a couple of years ago the Wine Enthusiast named the Cuvée Niçlaire their highest rated Pinot Noir in their Top 100 wines of the Year.

The Diana’s Reserve is, of course, named after Diana Jensen, proprietor, winery founder, mother



extraordinaire, and the most patient wife a husband could ever imagine. Some have even called her a saint, because of her humble, kind and giving nature. She also has an amazing palate, and is critically involved in deciding exactly

which barrels make it, or not, into her eponymously named wine.

So for the ultimate Testarossa family experience, our favorite meal would include both a Diana’s Reserve Chardonnay and a Cuvée Niçlaire Pinot Noir. Will yours?

—Rob, Diana, Nick & Claire Jensen

Harvest Festival 2006

featuring the release of our

2004 Diana’s Reserve Chardonnay
& 2004 Cuvée Niçlaire Pinot Noir

Sunday, October 1st
11am to 4pm

Join us Sunday, October 1, 2006 for our Harvest Festival 2006! Enjoy our New & Current Releases as well as food samples from local restaurants and live music by Francois & Rodrigo.

Tickets are \$40 each and are available on our website. While they last, two free tickets are available for all Club Testarossa members. Non-Club Testarossa Platinum, Gold, and Silver customers are eligible for discounted tickets. Your customer level is printed on your order form, and when you order your tickets online, the appropriate discounts will be applied.

All Harvest Festival details and pricing are available at testarossa.com. (Note that we are now ending the event at 4pm.)

September 25th is the last day to order tickets or to request your free tickets. Tickets will not be available at the door the day of the event. We always sell out, so get your tickets early!

Contact us at 408-354-6150 x36 or
rsvp@testarossa.com

Save the Date!
Holiday Celebration
Sunday, December 3rd





September 2006 New Releases

Ciao (goodbye) 2004

Our Harvest Release marks the last of our new releases from the much loved and age-worthy 2004 vintage. Some of our customer's most favorite wines are released during the fall, so despite the fact that there are many wines to choose from, we know they will all sell out quickly. In fact, one wine normally released in the fall, our **Garys' Vineyard Syrah**, was only available to Club Testarossa members, since we only produced 118 cases and the Club has grown much faster than we expected.

Highlighting our final 2004 Chardonnay releases is the **Brosseau Vineyard Chardonnay**, our most ageable Chardonnay from Chalone's limestone rich soils. Our winemaker, Bill Brosseau, not only makes the wine from his family's estate, he also grows the grapes.

Our top-of-the-line **Diana's Reserve Chardonnay** is the last and most anticipated Chardonnay from 2004. Try it, you'll love it, but don't wait, or it will be gone before you know it!

Talk about an abundance of riches! In addition to customer favorites **Brosseau Vineyard Pinot Noir**, **Garys' Vineyard Pinot Noir**, and **Pisoni Vineyard Pinot Noir**, we are debuting our single-vineyard **Schultze Family Vineyard Pinot Noir**. This is the home vineyard for the Santa Cruz Mountain's new super star winery, Windy Oaks Estate, owned by Jim and Judy Schultze.

Last, but certainly not least, is the **2004 Cuvee Niclaire Pinot Noir**. This vintage showcases richness, elegance and pure Pinot Noir fruit characteristics with an extra element of exceptional ageability. Don't be fooled by how well the Cuvee Niclaire is drinking upon release, because it will only keep getting better and better over the next five to ten years.

Ciao (hello) 2005

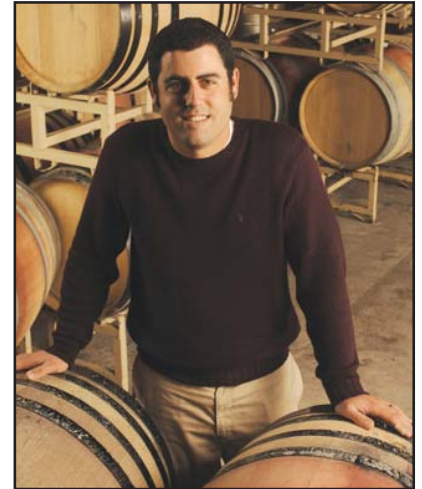
This fall we are already releasing some of our 2005 Chardonnays. From the day the first 2005 fruit came into the winery, we knew we were in for something special. Early tasters are already praising the **2005 Castello Chardonnay** more than we've ever seen at this stage in this wine's evolution. Likewise, the **2005 Bien Nacido Vineyard Chardonnay** is already displaying all of its native yeast fermentation inspired richness. The most challenging part of buying these wines will be to keep your hands off them for a few months to see how they improve in the bottle. They are just that good already.

New Release Chardonnays:

- 2005 Castello, 2468 cases
- 2005 Bien Nacido Vineyard "Elder Series," 228 cases
- 2004 Brosseau Vineyard, 346 cases
- 2004 Diana's Reserve, 223 cases

New Release Pinot Noirs:

- 2004 Brosseau Vineyard, 173 cases
- 2004 Garys' Vineyard, 696 cases
- 2004 Pisoni Vineyard, 289 cases
- 2004 Schultze Family Vineyard, 196 cases
- 2004 Cuvee Niclaire, 197 cases



Rack 'n' Roll

by Bill Brosseau, Winemaker

"Why our reserve wines are so special"

What makes our Diana's Reserve Chardonnay and Cuvee Niclaire Pinot Noir different from our other wines? At wine events, this is the most common question I am asked.

For our Diana's Reserve Chardonnay, we select approximately 5% of the top-ranking barrels in our Chardonnay program. We conduct a tasting of every Chardonnay barrel and rank each one separately based on hedonistic factors such as aroma and flavor and also intrinsic characteristics such as the viscosity and duration of finish. This barrel tasting is performed in the spring after all the fermentations have slowed down.

Each of the barrels that go into Diana's Reserve display the most intense aromas, flavors, mouthfeel, and extended finish. When all these are in balance, we also find these wines to hold extended aging potential. Once selected, we transfer them to one year old barrels where they will live until they are bottled in the fall.

We select one year old barrels because of the slow and careful infusion of oak flavor and tannin. Stylistically, we feel that this process allows the wine to "rest" and intensify complex aromas without too much oak. After approximately 14 months in oak, the final blend is assembled in tank.

See "Rack 'n' Roll," back page

Testarossa Newsletters go e-Green in 2007

We often hear that our newsletters are getting lost in the stacks of mail you receive. Too often, customers call with an order only to learn that we have sold out of their favorite wine months earlier. To prevent this, a majority of our mailing list and Club Testarossa customers have happily converted to email-only.

Consequently, in mid-2007, we will be switching over to 100% email communications. Our new online secure shopping system (see

next page) will replace the custom order forms, and our online newsletters will have last-minute updates on happenings here at the winery.

We encourage you to go ahead and make the switch now. We are thrilled to save a tree, but we are even happier knowing you're not missing out on your favorite wines!

If we don't have your email address, please contact us at orders@testarossa.com today.



Club Testarossa Corner

The Pinot Noir Barrel Sampling Results are in!

In July, we hosted our 3rd Annual Pinot Noir Barrel Sampling for Club Members. This has become the most popular Club event of the year. Repeat attendees have told us this was the best Barrel Sampling yet. Why? They were amazed at how rich and balanced the 2005 Pinot Noirs taste.

We were lucky to have a moderate summer which led to steady fruit delivery over the harvest months. This is in contrast to 2004 when most of the fruit was delivered by September. For the 2005 vintage, our winemaking team was able to give extra attention to all the grapes during the first stages.

The members who attended this event had the opportunity to try all 11 of our single-vineyard Pinot Noirs. Club Members then ranked their favorites. Here are the top five:

- 1 2005 Bien Nacido Vineyard Pinot Noir
- 2 2005 Sleepy Hollow Vineyard Pinot Noir
- 3 2005 Rosella's Vineyard Pinot Noir
- 4 2005 Sanford & Benedict Vineyard Pinot Noir
- 5 2005 La Cruz Vineyard Pinot Noir

We are planning one more event for the Club on November 3, 2006. Thank you to everyone who has given us feedback on what type of event we should host. Stay tuned for details!

Dana Sheldon
Hospitality Manager

Megan Reeves
Club Testarossa
& Direct Mail
Coordinator

Shopping Online

It's new and improved!

Did you know you can buy wine, event tickets, gift certificates, and a Testarossa cap in our online store? Now, our upgraded shopping system will know who you are! Set up your account, and your personal discounts and purchase limits will automatically be applied.

We've included simple instructions with this newsletter so you can get set up today!



Experience Testarossa Vineyards this Holiday Season

The best way to truly experience Testarossa is by enjoying dinner in the cave at our 19th century winery or a wine and appetizer reception in our festive Palazzio Room. Whatever the event, we will surely make it memorable. We have ten new holiday menus to tempt you. Savor the lemon caper sole paired with our Castello Chardonnay or the loganberry braised pork with our Palazzio Pinot Noir.

We can accommodate groups from 15 to 150 for seated events. For an appetizer reception, we can accommodate up to 250. If you are interested in booking your holiday party at Testarossa Vineyards, please contact the events department at 408-354-6150 x12 or x33 or email us at events@testarossa.com.

Educational Series: Wine 101

9/19-10/24, Tuesdays, 7-8:15pm

Have you ever been in the presence of self-proclaimed wine experts and wondered how they are able to identify dark cherries in a Pinot Noir? Did you ever look at a label and not know if it's a bottle you'll enjoy? What's with all of that swirling and sniffing?

Take Wine 101 and begin your journey of wine appreciation in an environment rife with fun, lively instruction and fabulous wines...without the attitude. Take a look at the series overview and order your tickets online or contact Dana at 408-354-6150 x22 for more information.

Upcoming Events

9/3, 1-4pm: Music on the Patio, Testarossa Vineyards, Music by Jim Stevens & Friends. 408-354-6150 x21

9/6, 6-9pm: Pinot Noir Tasting, Butterfly, Pier 33, San Francisco, CA. 800-738-3743, butterflywineevents.com

9/16-9/17, 12-4pm: The Gourmet Series at Testarossa Vineyards: Chocolate Tasting. 408-354-6150 x21

9/19-10/24, Tuesdays, 7-8:15pm: Educational Series – Wine 101, Testarossa Vineyards. 408-354-6150 x22

9/27-10/1: 16th Annual Santa Fe Wine & Chile Fiesta, Santa Fe, NM. santafewineandchile.org

10/1, 11am-4pm: Harvest Festival 2006 at Testarossa Vineyards. 408-354-6150 x36

10/19-10-20: Wine Spectator California Wine Experience - Grand Tastings, San Francisco, CA. winespectator.com

10/27-10/29: Pinot on the River, Vintners Inn/John Ash & Co. Culinary Center, Santa Rosa, CA. pinotfestival.com

11/3: Club Testarossa Special Event. Save the date! Details coming soon at testarossa.com/clubtestarossa

11/9-11/11: San Diego Bay Wine & Food Festival, San Diego, CA. worldofwineevents.com

11/18, 11am-5pm: Santa Cruz Mountains Winegrowers' Association Passport Weekend, Purchase passports at Testarossa Vineyards, 408-354-6150 x21 or testarossa.com

11/18, 3-6pm: PinotFest 2006, Farallon Restaurant, San Francisco, CA. farallonrestaurant.com/pinotfest.html

12/3: Holiday Celebration at Testarossa Vineyards. Save the date! Details to be announced at testarossa.com/calendar

For more information on these events, visit our full event calendar at: testarossa.com/calendar



Corporate gift-givers, let us be your elves!

Simply provide us with your list of gifts and recipients and we will take care of the rest. Whether you want us to ship one of our popular gift baskets or a bottle of wine to one person or fifty, we can handle it.

We can even include a personalized note in each box. For more information or to place an order, please email us at orders@testarossa.com.

Give the gift of Club Testarossa!

The holidays are just around the corner. Do you always have difficulty finding the perfect gift? If so, we have an easy solution for you. A Club Testarossa gift membership is the gift of wine that keeps on giving!

Membership options for both the Vintner's Tasting Program (VTP) and the Pinot Tasting Program (PTP):

	VTP	PTP
2 shipments	\$180	\$210
4 shipments	\$360	\$420
6 shipments	\$540	\$630
8 shipments	\$720	\$840

Prices shown are for 2 bottle shipments; 4, 6 and 12 bottle shipments are also available.

For more information, call us at 408-354-6150 x36 or send an email to clubt@testarossa.com.

We also sell gift certificates that can be used in our Tasting Room or online. Please visit testarossa.com for more information.

Rack 'n' Roll – continued from page 2

When it comes to assembling the Cuvee NiClaire Pinot Noir, a similar tasting of every barrel, as with the Chardonnay, is conducted. The barrels selected for Cuvee NiClaire comprise about 3% of our total Pinot Noir production. This top 3% typifies complex, intense aromas paired with silky and concentrated flavors and extraction. Lastly, a lengthy finish is critical for an age-worthy Pinot Noir. As with the Diana's Reserve, the Cuvee NiClaire spends extended time in older oak to develop complex aromas and flavors.

These wines are made to last so do not hesitate to reserve them for a special occasion.

An extreme makeover

We've given our patio a face lift! Out is the asphalt and in are new flowers, a barrel fountain, and a much cooler, historic surface made of gold path fines.

The next time you visit us, we invite you to enjoy a bottle of wine and a picnic on our beautiful new patio!



Before



After



The Perfect Place for Your Special Event

In addition to being a great place for weddings and social events, Testarossa offers the perfect setting for your corporate meeting or dinner. Contact our Events Department to find out about our Corporate Event Packages which offer all the amenities you are looking for. We make the planning easy!

Please call our Events Department at 408-354-6150 x12 or x33, or email events@testarossa.com for more information.

Stay Connected

Please be sure we have your current email address on file. You won't want to miss our special offers! Email orders@testarossa.com

Testarossa's Tasting Room is open 11am-5pm daily. We also have picnic tables available!

Testarossa's Quality Guarantee

If you don't love it, we'll make it right! For details, visit testarossa.com

Testarossa Vineyards

300-A College Avenue
Los Gatos, California 95030
phone: 408-354-6150 fax: 408-354-8250
wine@testarossa.com
testarossa.com

Rob & Diana Jensen, Proprietors & Founders
Bill Brosseau, Winemaker