



Testarossa Vineyards

LOS GATOS • CALIFORNIA

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

August 2006

Vintner's Tasting Program – 2004 Sleepy Hollow Vineyard Chardonnay & 2004 Sleepy Hollow Vineyard Pinot Noir
Pinot Tasting Program – 2004 Sleepy Hollow Vineyard Pinot Noir

2004 Sleepy Hollow Vineyard Chardonnay



93 Points – Connoisseurs' Guide
2 Puffs

"A very stylish big-bodied Chardonnay that finds exceptional fruit to go with its ample oak and obvious ripeness, this very deep, broad-beamed offering is generous in all of its parts. Nicely balanced, but a touch fatter than its mate from Bien Nacido it is rich, layered and full of ripe apples, toast and butter. Save it for service with appropriately rich lobster and salmon dishes, or even the likes of roast duck, as it is bound to overpower more temperate fare." -Charles Olken

Alcohol-14.1%

Cases Produced: 349

Club Testarossa Price-\$31.20 per bottle

Retail Price-\$39.00 per bottle

SOLD OUT!!!

2004 Sleepy Hollow Vineyard Pinot Noir

91 Points – Wine Enthusiast

Review to be released in the September 2006 issue.

Winemaker's Notes

Medium red color. This Pinot Noir exhibits a unique blend of clove, black pepper, earth, cherry and strawberry all in one scent. These 30+ year old vines have produced a very complex structure of fruit and spice leading to a plush, supple finish. This wine offers tremendous depth and will excite most Pinot Noir lovers.

Optimum consumption within 5 to 7 years.

-Bill Brosseau, Winemaker

Alcohol-14.4%

Cases Produced: 298

Club Testarossa Price-\$43.20 per bottle

Retail Price-\$54.00 per bottle

Quantities Low!!!



Next Release - September 2006

This release will be shipped or available for pickup on September 15, 2006.

Vintner's Tasting Program — 2004 Garys' Vineyard Syrah and 2004 Garys' Vineyard Pinot Noir

Pinot Tasting Program — 2004 Garys' Vineyard Pinot Noir

2004 Garys' Vineyard Syrah

Deep red color. Hints of white pepper, blackberry and anise. Flavors of white pepper and blueberry are integrated with the fine, yet silky tannins. The mid-palate and finish of this wine are generous. While restrained right now, this wine will continue to shine for 8-9 years.

-Bill Brosseau, Winemaker

Alcohol-14.6%

Cases Produced: 118

Club Testarossa Price-\$39.20 per bottle

Retail Price-\$49.00 per bottle

2004 Garys' Vineyard Pinot Noir

Deep ruby color. Initial hints of strawberry, cloves, and orange with less intense cherry, cranberry, lemon, and black pepper. Fine tannin with a fresh burst of cherry and strawberry. The finish offers light French oak, equally paired by the cherry and strawberry flavors. Though hedonistic now, the best days for this wine will be in another 6-8 years.

-Bill Brosseau, Winemaker

Alcohol-14.8%

Cases Produced: 696

Club Testarossa Price-\$43.20 per bottle

Retail Price-\$54.00 per bottle

Food & Wine with Club Testarossa

Grilled Flank Steak Salad with Plum and Spiced Hazelnuts

Paired with 2004 Sleepy Hollow Vineyard Pinot Noir

1 ½ lb flank steak

marinade

1 ½ T. crushed red pepper flakes

1 T. fresh thyme, minced

1 T. garlic, minced

1 t. ground black pepper

1/2 c. balsamic vinegar

1/4 c. soy sauce

1/2 c. extra virgin olive oil

Mix above ingredients in a bowl, put meat in a large zip lock bag, pour marinade over and let sit for 20-30 minutes.

spiced hazelnuts

1 c. hazelnuts, chopped

3 T. olive oil

1 t. allspice ground

1 t. black pepper

1/2 t. salt

Heat oil in large sauté pan, toast allspice and pepper just until fragrant. Add hazelnuts and salt toss to coat the hazelnuts with spice and oil. Toast nuts until beginning to brown and are fragrant. Pull off heat, set aside.

Assembling the salad

Pre-heat grill to medium high heat. Spray grill with a non-stick cooking spray, grill meat 4 minutes per side for medium rare. Let rest, covered with foil for 15 minutes. Slice meat across the grain, paper thin, drizzle any meat juice over the sliced meat. Put romaine and radicchio in a large salad bowl; add plums, onion, hazelnuts and blue cheese. Pour dressing over and toss. Season with salt and pepper. Plate salad in individual dinner plates, place sliced meat atop lettuce. Pour a glass of the 2004 Sleepy Hollow Pinot Noir and serve!

serves six

salad

2 heads, hearts of romaine, chopped

1 head, radicchio, chopped

2 yellow plums (fairly firm), sliced thinly

1 small red onion, shaved or sliced very thinly

vinaigrette

1 clove of garlic, minced

1/4 c. balsamic vinegar

1/3 c. Testarossa Vineyards grapeseed oil

Mix balsamic vinegar with garlic, slowly whisk in grapeseed oil until combined.

Recipe by Megan Reeves, megan@testarossa.com

Stay tuned for our Pre-Release of our Fall Wines

In Mid-August we will be sending out a pre-release email exclusively for our Club Members. If we don't have your email make sure to send an email to clubt@testarossa.com. Our Fall Release will sell out, get your order in early!