



Testarossa Vineyards

LOS GATOS • CALIFORNIA

CLUB TESTAROSSA

Dear Club Testarossa Member,

October 2008

Your October Club Testarossa release features:

Vintner's Tasting Program – 2006 Diana's Reserve Chardonnay & 2006 Garys' Vineyard Syrah

Pinot Tasting Program – 2006 Graham Family Vineyard Pinot Noir

You'll be pleased to read our latest high marks!

2006 Diana's Reserve Chardonnay



92 Pts!



93 Pts!

90 Pts!

2006 Graham Family Vineyard Pinot Noir



93 Pts!



92 Pts!

Wine & Spirits 90 Pts!



~ A note from Diana ~

Dear Friends,

Thank you for being a member of Club Testarossa. I hope that you enjoy the opportunity to try each of the different wines that we make. I have enjoyed getting to know many of you at the various events that we have at the winery.

Included in this selection for our Vintner's Tasting Program is our 2006 Diana's Reserve Chardonnay. As you can imagine this is a very special wine to me. We spend a lot of time assembling the blend for this wine. Rob, myself and our winemaking team choose Chardonnay barrels that show the most complexity, richness and silky mouth feel. We then taste different combinations of these barrels blended together and settle on the blend that is truly greater than the sum of its parts.

Please savor this wine with good friends and good food!

Diana

Current Release - October 2008

This release will be available for pickup on October 24th and shipped on October 27th.

2006 Diana's Reserve Chardonnay

Straw color. Aromas of cinnamon, citrus, peach, banana, and hazelnut. As the wine is tasted, it provides ample flavors of fig, pear, apple, and clove. While the richness is apparent, the delicate acidity keeps this wine from being heavy-handed. The wine finishes strong with a lingering and integrated finish. Drink now through 2016.

-Bill Brosseau, Winemaker

Alcohol-14.4%

Cases Produced: 342

Club Testarossa Price-\$44.00 per bottle

Retail Price-\$55.00 per bottle

2006 Garys' Vineyard Syrah

Dark purple hue. Another stellar offering from the talented growers of Pisoni and Francioni, this Syrah looks to be a crowd-pleaser. Ample aromas of white pepper, blackberry, and violets blend into an engaging wine profile. Hints of bacon graze the palate ever so gently, while respecting the initial floral and spicy flavors. The structure of this wine is well framed with fine tannins and crisp acidity, lending itself to extended aging. Drink now through 2018.

-Bill Brosseau, Winemaker

Alcohol-14.1%

Cases Produced: 228

Club Testarossa Price-\$43.20 per bottle

Retail Price-\$54.00 per bottle

2006 Graham Family Vineyard Pinot Noir

Medium ruby color. Intense aromas of black pepper, cherry, raspberry, and anise unite in this complex Russian River Pinot Noir. The flavors are layered by cherry, strawberry, black pepper, and some citrus notes. Seamless silky tannins and richness in the mid palate make this wine ready for immediate enjoyment. This wine finishes with modest elegance and nice structure. A great pair to any meal. Drink now through 2011. -Bill Brosseau, Winemaker

Alcohol-14.5%, Cases Produced: 210, Club Testarossa Price-\$43.20 per bottle, Retail Price-\$54.00 per bottle

Food & Wine with Club Testarossa

Roasted Pork Chop and Figs

paired with our 2006 Garys' Vineyard Syrah

Ham hock broth

1 shallot, minced
3 cloves garlic, minced
5 black peppercorns
1 sprig rosemary
1-1 ¼ lb smoked ham hock
1 T. olive oil
2 qts. water

Pork chops

2 ¾ lb bone-in pork chops
½ t. herbs de provence
salt & pepper

10 ripe black mission figs
(6 halved lengthwise and 4 chopped)
2 shallots, minced
1 T. flour

1 T. olive oil
1 T. butter

Serves 2—Recipe by *Megan Thomas*

Heat oil in a large saucepan and sauté the garlic and the shallots. Then add the ham hock and brown it on all sides. Strip the leaves of the rosemary and add to the pan; add the peppercorns to the pan as well. Add water while stirring up the brown bits and boil vigorously, skimming for the first 15 minutes. After an hour has passed, strain the broth and set the liquid aside. You should have about 2 ½ cups of ham hock broth; set this broth aside.

Season the pork chops with salt, pepper and herbs de provence. Let them rest for 20 minutes. Heat the oil and the butter in a large oven proof sauté pan over medium high heat. Brown the pork chops for two minutes on each side. Then add the halved figs and place them in a preheated 450 degree oven to finish cooking for 7-10 minutes. Transfer the pork chops to a platter and cover loosely with foil. Reserve the figs in a separate bowl.

Over medium heat, heat the sauté pan with the left-over juices and add the shallots and chopped figs. Stir the remaining bits up until the shallots are golden. Whisk in the flour and cook for one minute then add 1 cup of ham broth and whisk until smooth. Add the reserved figs. Taste for salt at this point, adding a bit more if needed. Spoon the sauce over the pork chops and serve at once.

Pour a glass of our 2006 Garys' Vineyard Syrah and enjoy!

...December Release coming soon! Visit testarossa.com/upcomingReleases.html for more details!

Vintner's Tasting Program — 2006 Pisoni Vineyard Pinot Noir and 2006 Thompson Vineyard Syrah

Pinot Tasting Program — 2006 Pisoni Vineyard Pinot Noir and 2006 Brosseau Vineyard Pinot Noir

Finally...Signup today! Club Testarossa Harvest Dinner, November 7, 2008. More details at testarossa.com soon!