



# Testarossa Vineyards

LOS GATOS • CALIFORNIA

Dear Club Testarossa Member,

February 2007

**We are excited to debut our 2005 vintage!**

"The long, cool, and wet spring of 2005 led to a slow start of the grape-growing season. Spring and summer temperatures across the state were average to below normal. Given the warm temperatures in 2004, grape fruitfulness for 2005 was above normal, leading to higher potential yields. The grapes ripened slowly during the mild summer and fall (up to four weeks later than in 2004), resulting in wines with concentrated flavors and crisp acidity." - Bill Brosseau  
We hope you enjoy it!

**Your February Club Testarossa Shipment features:**

**Vintner's Tasting Program**— 2005 Bien Nacido Vineyard Chardonnay & 2005 Bien Nacido Vineyard Pinot Noir

**Pinot Tasting Program**— 2005 Bien Nacido Vineyard Pinot Noir

## 2005 Bien Nacido Vineyard Pinot Noir

Dark red color. Scents of black pepper, vanilla bean, bing cherry and orange papaya unite in a very complex array of aromas to this Pinot. The mouthfeel displays silky intensity with loads of fruit and spice. This wine finishes strong with fine grain tannins and spice.

Drink now through 2015.

-Bill Brosseau, Winemaker

Alcohol-14.8%

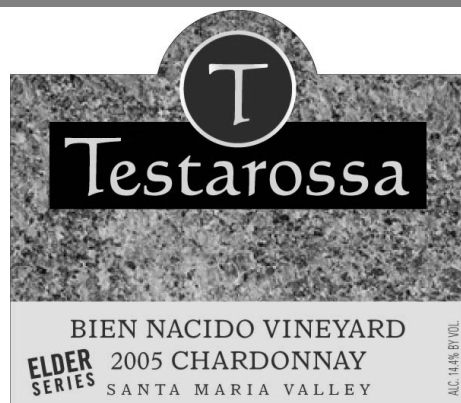
Cases Produced: 319

Club Testarossa Price-\$44.80 per bottle

Retail Price-\$56.00 per bottle



## 2005 Bien Nacido Vineyard Chardonnay



Pale straw color. Intense aromas of mango, banana, fig, custard and nutmeg. Flavors of banana and custard flow through the palate into a crisp, yet smooth mouthfeel. The finish starts softly, but builds in intensity with a lingering taste of crème brulee. Drink now through 2011.

-Bill Brosseau, Winemaker

Alcohol-14.4%

Cases Produced: 228

Club Testarossa Price-\$31.20 per bottle

Retail Price-\$39.00 per bottle

## Next Release - March 2007

This release will be shipped or available for pickup on March 16<sup>th</sup>.

**Vintner's Tasting Program** – 2005 Rosella's Vineyard Pinot Noir & 2005 Rosella's Vineyard Chardonnay  
**Pinot Tasting Program** – 2005 Rosella's Vineyard Pinot Noir

**In 2006, Rosella's Vineyard was named Vineyard of the Year by Connoisseurs' Guide to California Wine!**

### *2005 Rosella's Vineyard Chardonnay*

Bright straw color with aromas of honey, peach, mango, lemon, and fig jump readily out of the glass. Upon taste, the crisp acidity is balanced by richness and weight. Flavors of crème brulee and hazelnut linger through the finish. Drink now through 2011.

-Bill Brosseau, Winemaker

Alcohol-14.4%

Cases Produced: 316

Club Testarossa Price-\$35.20 per bottle

Retail Price-\$44 per bottle

### *2005 Rosella's Vineyard Pinot Noir*

Deep red color. Scents of red cherry, cloves, black pepper, and mint come off easily upon swirling of the glass. The alluring aromas carry on through the palate to a crisp, yet silky texture. While having all the attributes of a delicate Pinot, this wine delivers subtle substance with a lingering finish of ripe cherries and cloves. Drink now through 2013.

-Bill Brosseau, Winemaker

Alcohol-14.8%

Cases Produced: 257

Club Testarossa Price-\$47.20 per bottle

Retail Price-\$59.00 per bottle

## **Food & Wine with Club Testarossa**

### **Winter Vegetable Tian**

paired with our

### **2005 Bien Nacido Vineyard Pinot Noir**

Vinaigrette

- 1 t. ground coriander
- 1 t. hot Hungarian paprika
- 2 t. parsley
- 2 t. garlic
- 2 T. white wine vinegar
- 3 T. papaya nectar
- 4 T. olive oil
- 3 T. vegetable stock

- 2- sweet potatoes, sliced in  $\frac{1}{8}$  in. rounds
- 3- med. golden beets peeled & sliced in  $\frac{1}{4}$  in. rounds
- 2- green zucchini sliced in  $\frac{1}{4}$  in. rounds
- 5 leaves of swiss chard, tough stems removed
- pinch of nutmeg
- 4.4 oz fresh chevre, goat cheese
- Salt and pepper

Recipe by Megan Reeves, [megan@testarossa.com](mailto:megan@testarossa.com)

To make vinaigrette:

Mix all ingredients except olive oil in small bowl, slowly drizzle in olive oil and season with salt and pepper. Divide the vinaigrette in two bowls, one large enough to accommodate the potatoes, zucchini and beets.

Preheat oven to 425°.

Lightly oil the bottom of a 9" removable bottom cake pan.

Mix potatoes, zucchini and beets in bowl with  $\frac{1}{2}$  of vinaigrette.

Starting with the potatoes create the bottom layer slightly overlapping, then add a layer of zucchini and beets.

Place the swiss chard on top, salt and pepper this layer and add a pinch of nutmeg. Sprinkle half of goat cheese on top of the chard and layer the rest of the zucchini and beets. Top with a final layer of potatoes. Salt and pepper the potatoes, and sprinkle the remaining vinaigrette and goat cheese on top.

Cover the tian with oiled foil and bake for 45-60 minutes until potatoes are just soft. Uncover tian and let brown for an additional 15 minutes.

Let sit for five minutes, pour a glass of our Bien Nacido Vineyard Pinot Noir, slice and enjoy!