



Testarossa Vineyards

LOS GATOS • CALIFORNIA

## CLUB TESTAROSSA

Dear Club Testarossa Member,

September 2007

Your September Club Testarossa Shipment features:

**Vintner's Tasting Program & Pinot Tasting Program** – 2005 Fritschen Vineyard Pinot Noir & 2005 La Cruz Vineyard Pinot Noir

### 2005 Fritschen Vineyard Pinot Noir

This tiny 3 acre estate right off of East Side Road in the Russian River Valley has quickly developed a cult following amongst Testarossa Pinot Noir fans. The unmistakable Russian River Valley masculine terroir comes through from this very steep hillside vineyard. The vines are naturally low yielding and are planted on slopes so steep that the vineyard is mostly hand farmed. This of course gives extra attention to each vine and each grape cluster. This is one of our most age worthy Pinots each year.

Deep, rich, red hue. Initial aromas of cinnamon, cloves and black pepper. Not before too long, does the ripe cherry and raspberry come to the forefront. This wine is very rich and expansive in the palate, showing more fruit than spice. The silky tannins lead to immediate gratification, yet this wine will offer so much more over the years to come. Drink now through 2014. -Bill Brosseau, Winemaker

Alcohol-14.5%

Cases Produced: 208

Club Testarossa Price-\$43.20 per bottle

Retail Price-\$54.00 per bottle



### 2005 La Cruz Vineyard Pinot Noir

In 1998, Arturo Keller and his daughter Ana, planted the rolling hills that now make up the La Cruz Vineyard. Decades of clonal research were done when the selections were made as to which Pinot Noir clones would do best at this site. The three most prominent Pinot Noir clones that marry together to create layers of flavor to Testarossa's La Cruz Vineyard are Dijon 667, Dijon 777 and Pommard.



Dark red color. This wine shows hints of anise, vanilla bean, currant and ripe cherries on the nose. Hints of cherry and vanilla bean carry through the silky, yet rich wine. Firm tannins and good acidity make this wine a candidate for extended aging, while also pleasing the impatient connoisseur. Drink now through 2016.

-Bill Brosseau, Winemaker

Alcohol-14.5%

Cases Produced: 600

Club Testarossa Price-\$43.20 per bottle

Retail Price-\$54.00 per bottle

## Next Release - October 2007

This release will be available for pickup on October 26<sup>th</sup> and shipped on October 29<sup>th</sup>.

**Vintner's Tasting Program** – 2005 Diana's Reserve Chardonnay & 2005 Garys' Vineyard Syrah

**Pinot Tasting Program** – 2005 Pisoni Vineyard Pinot Noir & 2005 Schultze Family Vineyard Pinot Noir

### 2005 Diana's Reserve Chardonnay

Straw color. Aromas of lemon meringue, honey, anise and banana-orange. The palate starts out smooth and silky while developing structure and complexity throughout the long, supple finish. The fruit and spice carry in unison from beginning to end. This wine should drink well through 2012. -Bill Brosseau, Winemaker

Alcohol-14.3%

Cases Produced: 297

Club Testarossa Price-\$44.00 per bottle

Retail Price-\$55.00 per bottle

Please visit  
testarossa.com for  
more upcoming  
releases!

### 2005 Garys' Vineyard Syrah

Dark purple hue. Please pass the white pepper! This Garys' Syrah is a perfect example of cool-climate Syrah. Intense aromas of white pepper and to a lesser extent blueberries, black pepper, and anise. On the palate, the wine is very silky and expansive. Layers of vanilla bean, blueberries and bacon comprise of this rich Syrah, while not being over-powering. This wine has the stuffing to last 10+ years. -Bill Brosseau, Winemaker

Alcohol-14.5%

Cases Produced: 218

Club Testarossa Price-\$43.20 per bottle

Retail Price-\$54.00 per bottle

### 2005 Pisoni Vineyard Pinot Noir

Dark red color. This wine is all about cherries. With the cool vintage of 2005, the Pisoni Pinot Noir showcases some of the most intense cherry aromas and flavors. As this tightly wound, power-house wine unravels all of its subtleties, there are hints of eucalyptus, Strawberries and black pepper. With the rich and silky tannins, paired with crisp acidity this wine should age well for up to 10 years. -Bill Brosseau, Winemaker

Alcohol-14.3%

Cases Produced: 176

Club Testarossa Price-\$52.00 per bottle

Retail Price-\$65.00 per bottle

### 2005 Schultze Family Vineyard Pinot Noir

Deep red color. Scents of vanilla bean, mint, blackberries and strawberries come readily out of the glass. This wine starts lush with flavors of currant and strawberries, but it slowly transitions to fine tannins and crisp acidity. The liveliness of this wine allows it to drink well now, but I would expect it to age gracefully for 7-8 years.

-Bill Brosseau, Winemaker

Alcohol-14.8%

Cases Produced: 145

Club Testarossa Price-\$43.20 per bottle

Retail Price-\$54.00 per bottle

## Food & Wine Pairing with Club Testarossa

Rotisserie Chicken with Indian Spiced Barbecue Sauce

Paired with our 2005 La Cruz Vineyard Pinot Noir

1 (3 to 4 pound) whole chicken,  
rinsed and trimmed of excess fat  
2 T. coconut oil  
1<sup>1/2</sup> t. ground cumin  
2 t. madras curry powder  
2 t. garlic, minced  
2 t. ginger, finely minced  
1/4 c. tomato paste  
1/4 c. tomato juice  
2 T. Sriracha hot sauce\*  
1/4 c. soy sauce  
3 T. prepared mango chutney  
2 T. honey  
2 T. white vinegar  
Salt and freshly ground pepper

Toast cumin and curry in a sauce pan over medium high heat, just until fragrant, set aside. Melt coconut oil in sauce pan over medium high heat, add garlic and ginger and sauté until soft. Add the rest of the ingredients, except the chicken and simmer over very low heat for about 20 minutes.

Preheat the grill to medium-high. Spoon a tablespoon or two of sauce between the skin and the meat, season with salt and pepper. Rub remaining coconut oil over outside of chicken and season with salt and pepper. Skewer the chicken onto the rotisserie rod and grill on the rotisserie, for 45-50 minutes, or until the chicken is golden brown and just cooked through, basting with remaining barbecue sauce every 10 minutes. Remove from grill and let rest for 10 minutes before serving. Pour a glass of our 2005 La Cruz Vineyard Pinot Noir and enjoy!

\*Sriracha is the generic name for a Southeast Asian hot sauce from Thailand. It is named after the seaside city of Si Racha, where it was first produced as a local product. It is made from sun-ripened chile peppers, vinegar, garlic, sugar and salt.