



Testarossa Vineyards

LOS GATOS • CALIFORNIA

Dear Club Testarossa Member,

March 2007

Rosella's Vineyard

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

Your March Club Testarossa Shipment features:

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

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



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-\$44.00 per bottle

*Wine & Spirits,
Recommended Wine!
90 points*

Next Release - May 2007

This release will be shipped or available for pickup on May 4th.

Vintner's Tasting Program – 2005 Sleepy Hollow Vineyard Chardonnay & 2005 Sleepy Hollow Vineyard Pinot Noir
Pinot Tasting Program – 2005 Sleepy Hollow Vineyard Pinot Noir

2005 Sleepy Hollow Vineyard Chardonnay

Pale straw color. Honey, spice and lemon come to mind when smelling this Chardonnay. I would describe this wine as power with grace. Notes of citrus and honey carry through to the palate. They are complemented by a crisp, yet rich and oily texture. The finish of the wine lingers with intense austerity. Drink now through 2012.

-Bill Brosseau, Winemaker

Alcohol-14.1%

Cases Produced: 432

Club Testarossa Price-\$31.20 per bottle

Retail Price-\$39.00 per bottle

2005 Sleepy Hollow Vineyard Pinot Noir

Deep red color. Aromas of black pepper, roasted nuts, cherries and strawberry blend this classic Pinot. While these notes carry perfectly into the palate, the wine is balanced with supple tannins and crisp acidity. While the finish is lean now, I expect it to develop complexity over the next 5 years.

Drink now through 2012.

-Bill Brosseau, Winemaker

Alcohol-14.7%

Cases Produced: 382

Club Testarossa Price-\$47.20 per bottle

Retail Price-\$59.00 per bottle

Food & Wine with Club Testarossa

Cassoulet

paired with our

2005 Rosella's Vineyard Pinot Noir

For the beans:

- 1 lb. dry cannellini bean
- 1 c. chopped onion
- 1/4 lb. slab smoky bacon, cut into two pieces
- 1 T. minced garlic
- 2 sprigs each thyme, parsley & oregano
- 1 bay leaf
- 1 T. olive oil
- 4 c. chicken broth

For the Cassoulet

- 2 lbs. pork shoulder, cut into 1" cubes
- 1 1/2 lbs. garlic sausage, cut into 1" cubes
- 6 duck confit legs, you may substitute chicken thighs
- 3/4 lb. slab smoky bacon, cut into 1/4-1/2" dice
- 2 c. onion, 1/2" dice
- 1 c. carrot, 1/2" dice
- 1 1/2 c. fennel, 1/2" dice
- 1 1/2 c. leek, 1/2" dice
- 1/2 c. garlic, minced
- 28 oz can chopped tomatoes
- 2 T. tomato paste
- 1 c. dry white wine
- 4 c. chicken broth, low salt if canned

Cook the beans-

Heat oil in 3 qt. pot on medium heat. Add onions and sauté until translucent, add bacon and garlic and cook for two minutes. Add beans, herbs and broth. Bring to a boil, reduce heat and simmer, watching liquid level, you want to keep it just above the beans, add water if needed. Simmer until tender, about 1 1/2 hours. Reserve both beans and the cooking liquid.

Tie together with kitchen twine-

- 4 sprigs parsley
- 1 sprig oregano
- 15 sprigs thyme
- 1 bay leaf

Place in a square of cheesecloth and tie with twine-

- 4 whole allspice
- 2 whole cloves
- 1/2 t. whole coriander
- 1 t. whole peppercorns

For bread crumbs-

- 2 c. fresh bread crumbs
- 1/4 c. garlic, minced
- 1 stick of butter

In a 9 qt dutch oven, brown meat in batches, seasoning each batch, making sure not to overcrowd the pan. Shred the duck off of the bones and set the duck meat aside with the remaining meat. Discard all but 2 T. of fat from the pan. Add onions, carrot, fennel and leek season with salt and pepper and sauté for 5 to 10 minutes. Add the herb bundle and white wine, boil the wine until almost all evaporated. Stir in the tomato paste allowing to cook for 2 to 3 minutes. Add tomatoes, spice ball, chicken broth, cooked beans, their liquid and the meat, bring to a boil and simmer gently for 1 1/2 to 2 hours, until pork is fork tender. Toast the bread crumbs by melting the butter over medium heat in a sauté pan, add crumbs and garlic, stirring constantly, cook until golden brown. Serve the cassoulet in large bowls topped with warm bread crumbs.

Pour a glass of 2005 Rosella's Vineyard Pinot Noir and enjoy!

Serves 6

Recipe by Megan Reeves, megan@testarossa.com