



Testarossa Vineyards

LOS GATOS • CALIFORNIA

CLUB TESTAROSSA

Dear Club Testarossa Member,

December 2007

Your December Club Testarossa Shipment features:

Vintner's Tasting Program – 2005 Brousseau Vineyard Pinot Noir & 2005 Thompson Vineyard Syrah

Pinot Tasting Program – 2005 Brousseau Vineyard Pinot Noir & 2005 Graham Family Vineyard Pinot Noir

2005 Graham Family Vineyard Pinot Noir

90 points from Wine Spectator!

92 points from Wine & Spirits!

I've never tasted a Testarossa Pinot from this vineyard and in fact this is only the second Russian River Pinot I've had from the winery, which favors Central and South Coast vineyards. Made from very young vines, the wine shows great promise. It's rich in primary fruit cherries, raspberries and spicy cola, with a Dijon-clone directness, and enormously balanced in acids and tannins. This is certainly a wine to follow. -Joshua Greene

Alcohol-14.3%

Cases Produced: 98

Club Testarossa Price-\$43.20 per bottle

Retail Price-\$54.00 per bottle

Happy Holidays!

Club members sharing what they love about being part of Club Testarossa!

"One day Alison and I found Diana down in the little room (Niclaire Room) and signed up for Club Testarossa. Since then it's been a great experience meeting all of the tasters and patrons along the way" -Randy Simmons & Alison Mc Lin, Club members since January 2004

"A few years ago we packed a picnic lunch on Mother's Day. We ate our picnic with Testarossa wines and watched deer grazing in front of the building."

-Tom & Elaine London, Club members since January 2004

"Every time is a favorite time at Testarossa..." -Jim & Amy Johnson, Club members since August 2004

2005 Thompson Vineyard Syrah

91 points from Wine & Spirits!

92 points from Wine Enthusiast!

This is quite a luscious Syrah, soft, smooth, complex and layered, showing qualities of both warm and cool climates. From the cool end of the spectrum comes a lively acidity and not a trace of over-ripeness. The riper notes of blackberries, cassis, gingersnap cookie and licorice are delicious, enriched by smoky oak. -Steve Heimoff

Alcohol-14.5%

Cases Produced: 218

Club Testarossa Price-\$39.20 per bottle

Retail Price-\$49.00 per bottle

2005 Brousseau Vineyard Pinot Noir

90 points from Connoisseurs' Guide!

92 points from Wine Enthusiast!

This Pinot shows the ripeness and richness that Testarossa is known for. Grape yields were evidently low, to judge by the concentration of cherries, raspberries, blackberries, cola, root beer and pomegranate flavors. Fully dry, the wine also is somewhat tight in tannins and acids. It should benefit from a few years in the cellar. -Steve Heimoff

Alcohol-14.8%

Cases Produced: 253

Club Testarossa Price-\$43.20 per bottle

Retail Price-\$54.00 per bottle



Brousseau Vineyard in the Chalone Appellation

Next Release - February 2008

This release will be available for pickup on February 1st and shipped on February 4th.

Vintner's Tasting Program – 2006 Rosella's Vineyard Pinot Noir and 2006 Rosella's Vineyard Chardonnay
Pinot Tasting Program – 2006 Rosella's Vineyard Pinot Noir

2006 Rosella's Vineyard Pinot Noir

Rich red color. Hints of raspberry, citrus, and black pepper lead this wine to a great first impression. Flavors of cherry, raspberry, and strawberry are carefully balanced with fine grained tannins. This wine finishes strong with crisp acidity and expansive tannins. Drink now through 2015.

-Bill Brosseau, Winemaker

Alcohol-14.6%

Cases Produced: 339

Club Testarossa Price-\$47.20 per bottle

Retail Price-\$59.00 per bottle

Please visit
testarossa.com
for more
upcoming
releases!

2006 Rosella's Vineyard Chardonnay

Straw color. Aromas of honey, nectarine, citrus and custard jump readily out of the glass. Luscious flavors of apricot, peach and butterscotch pair nicely with subtle oak spice, maintaining a well-rounded wine. The supple mouth-feel is followed by a crisp, austere finish, rendering this wine capable of immediate gratification as well as extended cellaring. Drink now through 2013.

-Bill Brosseau, Winemaker

Alcohol-14.8%

Cases Produced: 264

Club Testarossa Price-\$35.20 per bottle

Retail Price-\$44.00 per bottle

Food & Wine Pairing with Club Testarossa

Pork Daube with Polenta Crust paired with our 2005 Graham Family Vineyard Pinot Noir

Daube is a classic French stew traditionally made with cubed beef braised in wine, vegetables and garlic

1 1/2 t. cardamom seeds

2 T. cumin seeds

1 T. coriander seeds

2 T. fennel seeds

1 T. red pepper flakes

salt and pepper

1/2 c. garlic, chopped fine

2 sprigs oregano

6 sprigs thyme

3 lbs pork butt, cut into large chunks

3 T. olive oil

1 onion, chopped into large chunks

3 carrots, chopped on the diagonal into large chunks

1 head fennel, chopped into large chunks

2 fresh bay leaves

3 c. chicken stock

1 c. light to medium red wine

2 T. red wine vinegar

1 T. butter, softened

1 T. all purpose flour

For Polenta

5 c. chicken broth

1 1/2 c. polenta

(coarse cornmeal)

1 T. butter

1/4 c. parmesan, grated
salt and pepper

In a dry sauté pan, toast the cardamom, cumin, coriander and fennel until fragrant over medium high heat. Coarsely crush the spices using a mortar and pestle and mix with the red pepper flakes, salt and pepper. Sprinkle the spice mixture plus half of the garlic over the pork and mix until combined. Let sit for 30 minutes.

Heat a large dutch oven style pan over medium high heat with two tablespoons of the olive oil. Brown the pork in batches keeping the remaining spices and garlic in the bowl, do not overcrowd the pan, set aside. Add the remaining tablespoon of olive oil, followed by the onion, carrots, fennel and the remaining spices left in the reserved bowl. Brown the vegetables over medium high heat, add the garlic and sauté until soft. Deglaze the pan with the vinegar, scraping all of the browned bits, add the chicken stock, red wine, bay leaves and pork. Cover and bring to a simmer. Simmer the daube partially covered for 2 to 2 1/2 hours until the pork is tender. Strain the pork and vegetables from the sauce, reserving both. Knead the butter and flour with your fingers until well combined. Bring the sauce to a boil and slowly whisk in the butter/flour mixture. Boil the sauce until thickened, mix in the vegetables and meat and season to taste with salt and pepper.

Preheat the oven to 375 degrees. Bring the chicken broth to a boil. In a slow and steady stream, whisk the polenta in, lower the heat and simmer the polenta until cooked through, constantly stirring for about 10 minutes. Mix in the butter, Parmesan, salt and pepper. Pour daube mixture into a 5qt shallow ovenproof casserole pan, spread the polenta over the daube and bake for 15 to 20 minutes until golden. Pour a glass of the 2005 Graham Family Vineyard Pinot Noir and enjoy! Serves six

Recipe by Megan Reeves, megan@testarossa.com