



Testarossa Vineyards

LOS GATOS • CALIFORNIA

Dear Club Testarossa Member,

May 2007

Your May Club Testarossa Shipment features:

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

The Sleepy Hollow Vineyard planted in 1973 in the Santa Lucia Highlands Appellation of Monterey County boasts some of the oldest Pinot Noir and Chardonnay vines in North America. The gentle east-facing slope of the vineyard is covered with Pacific Ocean fog every morning, leading to a very long growing season. Owned by Robert Talbott, these low yielding vines receive exceptional care.

2005 Sleepy Hollow Vineyard Pinot Noir

92 points!

WINE ENTHUSIAST
MAGAZINE

Alcohol-14.7%
Cases Produced: 382
Club Testarossa Price-\$47.20 per bottle
Retail Price-\$59.00 per bottle

91 points!

Connoisseurs' Guide

"If a bit heavy by classical standards, this very deep and delicious Pinot hits all the marks with its elevated levels of intense, ripe black cherry, sweet spice, hardwood notes in the nose and scores again for its supple, mouthfilling, velvety texture on the palate. It is long, rich and a touch on the jammy, brown sugar side of things, but it is also nicely balanced and so very inviting from first to last."

-Charles Olken

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



Next Release - June 2007

This release will be available for pickup on June 15th and shipped on June 18th.

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

2005 Brosseau Vineyard Chardonnay

Light straw color. Initial aromas of apricot, pear, spice and honey jump readily out of the glass. Upon further swirling, hints of vanilla bean and crème brulee complement the other aromas. The aromas of apricot and crème brulee carry on through to the taste and supplemented by hints of lemon zest. The structure is austere, yet very rich. This wine finishes with an elegant and flinty finish. Drink now through 2011.

-Bill Brosseau, Winemaker

Alcohol-14.4%

Cases Produced: 311

Club Testarossa Price-\$31.20 per bottle

Retail Price-\$39.00 per bottle

2005 Garys' Vineyard Pinot Noir

Dark red color. Initially, this wine was somewhat closed. Upon swirling, the aromas really gained momentum into rich cherry, strawberry, currant and black pepper. The palate has fine grain tannins and austerity while balanced seamlessly with flavors of strawberry, cherry and spice. This wine finishes strong with a long, integrated finish. *I would venture to say this is our best Garys' vineyard Pinot Noir to date.* Drink now through 2015.

-Bill Brosseau, Winemaker

Alcohol-15.1%

Cases Produced: 715

Club Testarossa Price-\$47.20 per bottle

Retail Price-\$59.00 per bottle

Please visit
testarossa.com for
more upcoming
releases!

Grilled Prawn Bruschetta with Sunchoke Purée Paired with our 2005 Sleepy Hollow Vineyard Chardonnay

Sunchokes, also known as Jerusalem artichokes are small, knobby tubers that are slightly sweet with a mild taste of an artichoke.

Sunchoke Purée

6 c. water

1 3/4 lb sunchokes, peeled and set in acidulated water (lemon juice mixed in water)

2 garlic cloves, smashed

2 lemons, zested and juiced, separately and kept divided

salt & pepper

2 T. extra virgin olive oil

Place sunchokes, one garlic clove, juice and zest of one lemon and a pinch of salt in a pot, cover with water and set over high heat. Boil for 35-45 minutes until the sunchokes are very tender. Drain sunchokes, reserving 1/4 c. of the cooking liquid. Place sunchokes, cooking liquid, remaining juice and zest of lemon, garlic clove and salt in a food processor and process until completely smooth. Add olive oil, salt and pepper to taste, process to blend, and set aside.

Grilled Prawns

1 lb large prawns, peeled, deveined and sliced in half from head to tail

2 lemons, zested and juiced, separately and kept divided

1 T. olive oil, plus more for brushing the bread

salt & pepper to taste

4 T. honey (preferably chestnut honey)

16-20 slices of a sourdough baguette

1 c. pea shoots or pea tendrils, washed and roughly chopped

Place prawns, juice and zest of lemons, olive oil and salt and pepper in a bowl and let sit for 10-15 minutes. Prepare grill to medium-high heat (you may sauté the shrimp if you prefer). Brush the bread with olive oil, grill on both sides until lightly golden. Set aside. Grill shrimp until opaque about 30 seconds to 1 minute on each side.

Assemble bruschetta by placing a spoonful of sunchoke purée on top of toast, top with a shrimp and a few pea shoots.

Pour a glass of our 2005 Sleepy Hollow Vineyard Chardonnay and enjoy!

Makes 16-20 bruschetta

Recipe by Megan Reeves, megan@testarossa.com, visit testarossa.com for more recipes