



# Testarossa Vineyards

Dear Club Testarossa Member,  
Your September Club Testarossa Shipment features:

September 2006

**Vintner's Tasting Program** – 2004 Garys' Vineyard Syrah and 2004 Garys' Vineyard Pinot Noir  
**Pinot Tasting Program** – 2004 Garys' Vineyard Pinot Noir

## Garys' Vineyard

The Garys' Vineyard is a partnership between two Garys - Gary Pisoni, the owner of the famous Pisoni Vineyard in Monterey County's Santa Lucia Highlands and Gary Francioni, the owner of the Rosella's Vineyard, also in the Santa Lucia Highlands. This naturally low yielding vineyard is comprised of 42 acres of Pisoni Clone Pinot Noir and 8 acres of Syrah. Combined, the two families have over 200 years of farming experience in Monterey County.

### 2004 Garys' Vineyard Syrah



Deep red color. Hints of white pepper, blackberry and anise. Flavors of white pepper and blueberry are integrated with the fine, yet silky tannins. The mid-palate and finish of this wine are generous. While restrained right now, this wine will continue to shine for 8-9 years.

-Bill Brosseau, Winemaker

Alcohol-14.6%

Cases Produced-118

Club Testarossa Price-\$39.20 per bottle

Retail Price-\$49 per bottle

**Limited Availability, please inquire to be put on a waiting list for re-order**

### 91 Points – *Connoisseurs' Guide*

#### 2 Puffs

"It may not be the richest or deepest of the Testarossa clan, but this patently polished Pinot Noir has an extra bit of immediate charm. It is carefully balanced and has a fine line of pure, ripe-cherry fruit, and it shows a hint of sweet cream off to the side. Its velvety palatal feel is the stuff of real varietal success, and, if just now a touch on the firm and lightly tannic side at the end, it will soften and knit together nicely in a couple of years." -Charles Olken

Alcohol-14.8%

Cases Produced-696

Club Testarossa Price-\$43.20 per bottle

Retail Price-\$54 per bottle

### 2004 Garys' Vineyard Pinot Noir



## Next Release - October 2006

This release will be shipped or available for pickup on October 27, 2006.

**Vintner's Tasting Program** — 2004 Brosseau Vineyard Chardonnay and 2004 Pisoni Vineyard Pinot Noir  
**Pinot Tasting Program** — 2004 Brosseau Vineyard Pinot Noir and 2004 Pisoni Vineyard Pinot Noir

### ***2004 Brosseau Vineyard Chardonnay***

Pale yellow color. This wine shows aromas of apricot, peach, pear and some spice. Upon taste, the flinty nature of this wine gives away its typicity to limestone soils. Flavors of stone fruit and crème brûlée are wrapped around the wet stone texture of this wine. The finish of the wine is smooth and lingering. Should drink well for 6-8 years.

-Bill Brosseau, Winemaker

Alcohol-14.1%

Cases Produced: 346

Club Testarossa Price-\$31.20 per bottle

### ***2004 Brosseau Vineyard Pinot Noir***

Dark red color. Aromas of dark cherry, black pepper, mint and clove are most evident in the nose of this wine. The structure of this wine is big, yet refined. Flavors of cherry and spice continue on through the smooth, extended finish. Should drink well for 8-10 years.

-Bill Brosseau, Winemaker

Alcohol-14.8%

Cases Produced: 173

Club Testarossa Price-\$43.20 per bottle

Retail Price-\$54.00 per bottle

### ***2004 Pisoni Vineyard Pinot Noir***

Deep red color. Hints of ripe cherry, strawberry, black pepper, and cloves comprise the aromatic profile of this wine. While the structure is big, the tannins are very supple and approachable right now. Cherry and black pepper carry through the flavor profile into a lengthy and balanced finish. Should drink well for 8-10 years.

-Bill Brosseau, Winemaker

Alcohol-14.6%

Cases Produced: 289

Club Testarossa Price-\$49.60 per bottle

Retail Price-\$62.00 per bottle

## Food and Wine with Club Testarossa Grilled Duck Breast with our 2004 Garys' Vineyard Pinot Noir

### **Marinade**

1/2 c. sherry vinegar

1/2 c. olive oil

4 cloves of garlic- minced

1 t. fresh rosemary- minced

1 t. fresh sage- minced

1 t. kosher salt

1 1/2 t. cracked pepper

Stir the vinegar, garlic, rosemary, sage, salt and pepper together, whisk in olive oil.

4 duck breasts, score the skin on each duck breast about every 1/2 inch about 4 slits all together, don't cut through to the meat.

Combine the marinade and duck and allow to marinate for an hour in the refrigerator

Remove duck from marinade and set aside

### **Sauce**

1/2 C. chicken broth

1/2 C. dried cherries

1/2 T. butter

Boil remaining marinade and chicken broth until it is reduced by half. Lower the heat to low, add the cherries and let them plump for about three minutes. Whisk in butter, and set aside.

Prepare a hot grill and cook the duck breast, skin-side down, for about 4 minutes (watch for flare-ups). Turn and continue grilling for 3 minutes, or until the duck breast is still pink in the center.

Let duck rest 5 minutes, slice thinly on a diagonal and spoon sauce over the top. Pour a glass of 2004 Garys' Vineyard Pinot Noir and enjoy!

Serve with roasted potatoes and sautéed spinach.