



Testarossa Vineyards

LOS GATOS • CALIFORNIA

CLUB TESTAROSSA

October 2007

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

**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

**92 points from Wine Enthusiast!**

"A statewide blend of the winemaker's favorite barrels from their multiple vineyard sites, the Diana's Reserve is easily Testarossa's best '05 Chardonnay. Blending seems to have ironed out the difficult spots, and made for a complete wine. Rich in fruit and oak, it shows all the hallmarks of great coastal Chard." – Steve Heimoff

**92 points from Wine Spectator!**

"Firm and focused, with lots of intense, complex flavors built around green apple, nectarine and light toasty oak. Folds together nicely on the finish, where the flavors are both layered and delicate. Drink now through 2011." – James Laube

Alcohol-14.3%  
Cases Produced: 297  
Club Testarossa Price-\$44.00 per bottle  
Retail Price-\$55.00 per bottle

2005 Pisoni Vineyard Pinot Noir

**94 points from Wine Enthusiast!**

"This classic Pisoni has the translucent color and silky texture of a fine Pinot, but there's nothing delicate about the mouth-feel, which is explosive. Cherries, cola, pomegranates, rhubarb pie, coffee, herb tea, licorice, smoky oak – it all combines to provide an endlessly changing experience. This is a wine that should change in fascinating ways over the next 10 years." –Steve Heimoff

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: 149  
Club Testarossa Price-\$43.20 per bottle  
Retail Price-\$54.00 per bottle

2005 Garys' Vineyard Syrah

**93 points from Wine Enthusiast!**  
**91 points from Wine & Spirits!**

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

## Next Release - December 2007

This release will be available for pickup on December 7<sup>th</sup> and shipped on December 10<sup>th</sup>.

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

**Pinot Tasting Program** – 2005 Brosseau Vineyard Pinot Noir & 2005 Graham Family Vineyard Pinot Noir

### *2005 Thompson Vineyard Syrah*

Dark, inky hue. This is our first Thompson Vineyard Syrah and it has been quite a treat to make in the cellar. While being a little shy with it's aromas, it is on the verge of bursting with hints of vanilla bean, crème brulee, cherry, smoked bacon, black pepper and a dash of rosemary. All of these aromas converge on the rich, concentrated palate. The fine tannins and plush acidity make this wine a treat for 10+ years to come. Decanting is recommended for early enjoyment. -Bill Brosseau, Winemaker  
Alcohol-14.5%  
Cases Produced: 219  
Club Testarossa Price-\$39.20 per bottle  
Retail Price-\$49.00 per bottle

### *2005 Graham Family Vineyard Pinot Noir*

Brick red color. Aromas of cloves, cinnamon, cherries and strawberries unite in this wine. The palate of this wine is lush with cherries and strawberries with hints of black pepper. While the Graham Family is not know for it's size, it makes up for it with it's weight or richness in the palate. This wine should drink well for 5-6 years.  
-Bill Brosseau, Winemaker  
Alcohol-14.3%  
Cases Produced: 98  
Club Testarossa Price-\$43.20 per bottle  
Retail Price-\$54.00 per bottle

Please visit  
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more upcoming  
releases!

### *2005 Brosseau Vineyard Pinot Noir*

Dark red color. Spicy-fruity comes to mind with this big Pinot Noir. Aromas of black pepper, anise, cherries and blackberries. Upon taste, this Brosseau Pinot shows power with grace. Fine grain tannins and intense minerality are tamed with the silky, rich texture. This wine is built to last up to 10+ years, but decanting is recommended for early enjoyment. This wine when paired with lamb, cannot go wrong. -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**

Butternut Squash Soup with Pear and Mascarpone  
paired with our 2005 Diana's Reserve Chardonnay

3 butternut squash, halved lengthwise, seeds removed  
5 T. olive oil  
1<sup>1/2</sup> c. white onion, chopped  
3 cloves of garlic, chopped  
2 large pears, peeled and chopped  
1/4 t. ground cardamom  
1/4 t. allspice  
1/4 t. hungarian paprika  
1/2 c. chardonnay  
1 qt. chicken or vegetable stock  
4 T. mascarpone  
salt and pepper

Preheat the oven to 450 degrees. Brush the flesh of the butternut squash with 3 tablespoons of olive oil. Season with salt and pepper, 1/8 teaspoon each of allspice and paprika. Place on a baking sheet flesh side down, cover with foil and roast for an hour to an hour and twenty minutes. Set aside.

Sauté the onion and garlic in the remaining olive oil over medium high heat in a stock pot until onion is soft and golden. Add the remaining spices and pear and continue to cook for 10 minutes, deglaze with wine.

Spoon out the pulp of the butternut squash and add to onion/pear mixture, stir to combine, add three cups of the stock, season with salt and pepper and bring to a boil.

Purée soup in batches adding more stock if too thick. Transfer back to stock pot and bring to a boil over medium low heat. Stir in the mascarpone, taste for salt and pepper. Enjoy!

Serves six

Recipe by Megan Reeves, [megan@testarossa.com](mailto:megan@testarossa.com). Visit [testarossa.com](http://testarossa.com) for more recipes.