



**CLUB TESTAROSSA**  
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**TESTAROSSA**  
WINERY  
LOS GATOS CALIFORNIA

February 2009

## Your February Club Testarossa release features:

**Vintner's Tasting Program**—2007 Brosseau Vineyard Chardonnay & 2007 Garys' Vineyard Pinot Noir

**Pinot Tasting Program**— 2007 Garys' Vineyard Pinot Noir

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### Ask the Grower : An interview with Bill Brosseau, owner of Brosseau Vineyard and Testarossa winemaker

**Q:** How did you decide the location to plant/purchase your vineyard?

**BB:** My Dad was set on finding limestone soils as he was a fan of French vineyards. He located a minerals map and tracked down only a couple of places with limestone. He narrowed the search to the Gabilan mountain range, home to Chalone. My parents instantly fell in love with the Chalone Chenin Blanc made by Richard Graff during the 1970s. Once they visited the area, they were impressed by its charm and peacefulness.



*Brosseau Vineyard, Chalone Appellation*

**Q:** How did you decide what varietal(s) and clone(s) to choose for your vineyard?

**BB:** My Dad never intended to make wine on a commercial scale as he continued to work at Lockheed Martin. He hoped that one of his children would eventually be interested in making commercially. He decided to pursue Chardonnay in 1980 foreseeing growth potential with this varietal. He selected clones from Chalone based upon the recommendation of their winemaker. The clones chosen were known for quality and consistency. He also planted one acre of Pinot Noir to be used for home-winemaking purposes.

**Q:** Do you practice organic, biodynamic, or sustainable farming practices? If so, why or why not?

**BB:** We currently practice organic farming. We find that organic farming ensures consistency, patience, attention to detail and a creative thought process among the grower. It is a sophisticated, holistic method of farming which relies on cultural and biological controls versus conventional chemical controls. It requires more research and time in the vineyard, but we find the pay-off in quality to be well worth the venture.

**Q:** What do you feel are the two biggest factors that affect the ultimate quality of your grapes (e.g. soil type/structure, climate, slope, plant material, viticultural practices, etc)?

**BB:** I feel that the soil type of limestone and decomposed granite impress the largest influence on the site. This soil stunts the vines by minimizing nutrient and moisture retention. There is no other soil type like this anywhere on the west coast so we feel privileged to be so unique. The second factor would be viticultural practices. Since we are farming organically, we are minimally intervening with the growing process. We feel this farming practice produces the most expressive and unique wines.

**Q:** From a growers perspective, what have been the easiest and hardest vintages the last 10 years and why?

**BB:** 1997 was the easiest vintage because the weather conditions were optimal and it was a high yielding year with high quality. 2007 was our hardest vintage because we had a severe winter freeze, which stunted vine growth. This led to yields of less than 1 ton to the acre, which is financially difficult to handle. Fortunately, 2008 has started off with great success. Nature keeps us on our toes.

*To read the remainder of this interview, please visit [testarossa.com/vineyards.html](http://testarossa.com/vineyards.html)*

## **Current Release – February 2009**

This release will be available for pickup on January 30<sup>th</sup> and shipped on February 2<sup>nd</sup>.

### *2007 Brosseau Vineyard Chardonnay*

Pale yellow hue. This Chardonnay from Brosseau Vineyard showcases aromas of apricot, fig, peach, wild thyme, and wildflowers. Flavors of peach, lemon, and creme brulee flow seamlessly into a rich, mineral-laden texture. All of these elements contribute to a intensely terroir-driven wine. Drink now through 2014.

-Bill Brosseau, Winemaker

Alcohol-14.2%

Cases Produced: 155

Club Testarossa Price-\$31.20 per bottle

### *2007 Garys' Vineyard Pinot Noir*

Dark red color. The nose of this wine shows aromas of dark cherry, orange blossoms, blueberry, clove, and black pepper. Upon taste, flavors of cherry, orange, and cloves give way to the palate of lush, fine grain tannins. This Gary's Pinot Noir is one of our richest, most concentrated efforts to date. Drink now through 2015.

-Bill Brosseau, Winemaker

Alcohol-14.3%

Cases Produced: 523

Club Testarossa Price-\$47.20 per bottle

## **Food & Wine with Club Testarossa**

### **Braised Chicken Legs with Lentils and Roasted Chestnuts**

paired with our 2007 Garys' Vineyard Pinot Noir

#### Ingredients:

##### Braised Chicken

4- whole chicken legs with thighs attached, bone-in and skin on

2 T. shallot, small dice

1/3 c. fennel, small dice

1/3 c. carrot, small dice

1/2 c. yellow onion, small dice

2 c. crimini mushroom, medium dice

2 cloves garlic, minced

2 t. herbs de provence

2 T. olive oil

1 T. red wine vinegar

1 1/2 c. favorite cooking pinot noir

1 c. chicken stock

##### Lentils

1 T. olive oil

8 oz. dried lentils

1/2 T. garlic, minced

1/4 c. each -yellow onion, fennel, carrot, finely chopped

1 T. shallot, minced

3 c. chicken stock

##### Chestnuts

8 oz. whole chestnuts

1 T. red wine vinegar

2 T. olive oil, divided

Serves 4 - Recipe by **Megan Thomas**

#### To prepare the chicken:

Preheat oven to 375 degrees. Season the chicken legs liberally with salt, pepper and herbs de provence. Heat the oil in a large oven proof skillet and brown chicken on all sides. Remove the chicken and sauté the vegetables and garlic until translucent and the mushrooms are tender. Deglaze the pan with vinegar and wine; then place the chicken back in and add enough stock so the chicken is 3/4 submerged with liquid. Place everything in the oven and braise for 45-55 minutes until the chicken is almost fork tender, turning chicken after the first 20 minutes.

While chicken is cooking, roast the chestnuts. Score the bottom of each chestnut with a pairing knife by making an x. Place them in an ovenproof pan and toss with 1 tablespoon of oil and vinegar. Roast them for 18-24 minutes or until the x's on the bottom of the chestnuts have started to open. Let them cool and then peel and quarter them. Drizzle the remaining olive oil on top of them and season them with salt and pepper.

#### To prepare the lentils:

Heat the olive oil in a saucepan over medium high heat. Sauté the garlic, onion, fennel, carrot and shallot until softened. Add the lentils and the broth; bring the mixture to a boil and simmer for 20-30 minutes until the lentils are tender. Drain the lentils and set them aside.

To serve, place a generous spoonful of lentils on a plate; top them with the chicken. Sprinkle the chestnuts over the chicken and spoon the pan juices from the chicken on top of everything.

Pour a glass of our 2007 Garys' Vineyard Pinot Noir and enjoy!

**...March Release coming soon! Visit [testarossa.com/upcomingReleases.html](http://testarossa.com/upcomingReleases.html) for more details!**

**Vintner's Tasting Program**—2007 Sleepy Hollow Chardonnay & 2007 Sleepy Hollow Vineyard Pinot Noir

**Pinot Tasting Program**—2007 Sleepy Hollow Vineyard Pinot Noir

**Finally...Signup today and save the date! More details at [testarossa.com/](http://testarossa.com/)**

*Club Testarossa Syrah Barrel Sampling, March 1, 2009*

*Club Testarossa Syrah Class, April 7, 2009*