



Testarossa Vineyards

LOS GATOS • CALIFORNIA

CLUB TESTAROSSA

Dear Club Testarossa Member,

March 2008

Your March Club Testarossa Shipment features:

Vintner's Tasting Program – 2006 Bien Nacido Vineyard Chardonnay & 2006 Bien Nacido Vineyard Pinot Noir

Pinot Tasting Program – 2006 Bien Nacido Vineyard Pinot Noir

2006 Bien Nacido Vineyard Chardonnay

Rich tropical fruit flavors, spiciness and a special minerality are all unique characteristics of this wine grown on old shaley-loam "Elder Series" soils.

Testarossa's individually selected 30+ year old vineyard blocks give this unmistakably New World Chardonnay a complementary Old World minerality.

Drink now through 2012.

-Bill Brosseau, Winemaker

Alcohol-14.3%

Cases Produced: 268

Club Testarossa Price-\$31.20 per bottle

Retail Price-\$39.00 per bottle

WINE ENTHUSIAST  
MAGAZINE

93 Points!



92 Points, Two Puffs!



Bien Nacido Vineyard, Santa Maria Valley

2006 Bien Nacido Vineyard Pinot Noir

Deep rich purple color. This Bien Nacido Pinot goes to show that Santa Maria Valley is a world-class growing region. There is a complex array of black pepper, ripe cherry, anise, vanilla bean and cloves in the aroma.

Layers of cherry and spice amplify in the palate, wrapped by expansive tannins and crisp acidity. Richness in the aromas and palate make this a superstar Pinot Noir.

Enjoy now through 2013.

-Bill Brosseau, Winemaker

Alcohol-14.5%

Cases Produced: 264

Club Testarossa Price-\$44.80 per bottle

Retail Price-\$56.00 per bottle

## Next Release - May 2008

This release will be available for pickup on May 2<sup>nd</sup> and shipped on May 5<sup>th</sup>.

**Vintner's Tasting Program** – 2006 Sleepy Hollow Vineyard Chardonnay & 2006 Sleepy Hollow Vineyard Pinot Noir  
**Pinot Tasting Program** – 2006 Sleepy Hollow Vineyard Pinot Noir

### ***2006 Sleepy Hollow Vineyard Chardonnay***

Rich, yellow color. This Sleepy Hollow Chardonnay showcases scents of honey, fig, pear, apple and lemon. The intense aromas are paired seamlessly with flavors rich in honey, crème brûlée and citrus notes. While the acidity is apparent, it blends well with the oak spice, leading towards a lengthy finish for this wine. Enjoy now through 2015. -Bill Brosseau, Winemaker

Alcohol-14.4%

Cases Produced: 524

Club Testarossa Price-\$31.20 per bottle

Retail Price-\$39.00 per bottle

### ***2006 Sleepy Hollow Vineyard Pinot Noir***

Deep, ruby red color. Initial aromas of cloves, cinnamon, cherries and strawberries jump readily out of the glass. Upon aeration, the aromas transition towards black pepper, mint and anise. The complex aroma profile is balanced by intense fruit flavor from the palate, especially ripe cherries and oak spice.

While the acidity is ample, the supple tannins and richness of these 30+ year old vines, make this Sleepy Hollow a classic wine which will age gracefully until 2018. -Bill Brosseau, Winemaker

Alcohol-14.5%

Cases Produced: 864

Club Testarossa Price-\$47.20 per bottle

Retail Price-\$59.00 per bottle

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

### **Smoked Salmon Quiche with Spring Leeks**

paired with our 2006 Bien Nacido Vineyard Chardonnay

3 T. cold, shortening, cubed  
4 T. cold, unsalted butter, cubed  
1/2 t. kosher salt  
1<sup>1/4</sup> c. all purpose flour, sifted  
3-4 T. ice water

Mix the flour and salt in a medium bowl, add butter and shortening and freeze for 10 minutes. With your fingertips, mix the butter and shortening into the flour until it resembles coarse cornmeal. Add three tablespoons of water and mix until combined, adding more water until the dough just comes together. Flatten into a disk and chill for one hour.

Pre-heat the oven to 375 degrees. Roll the dough to fit inside an 8" cake pan. Blind bake the shell by lining the crust with aluminum foil and filling it with either dried beans or rice. Bake for twenty minutes, remove the foil and bake for another 5 minutes. Let cool.

1 c. leek, white and light green part only, thoroughly washed and sliced thinly  
1 T. unsalted butter  
2 oz. cream cheese, room temperature  
2 c. half and half  
4 eggs, lightly beaten  
3 oz. smoked salmon, sliced thin  
1/3 c. watercress, trimmed  
salt & pepper

Melt the butter over medium heat and sauté the leek until lightly golden brown, about 7 minutes. Cream the leek and cream cheese together in a bowl with the back of a fork, add one cup of half and half and mix until well combined. Add remaining half and half, eggs and stir until well combined. Season to taste with salt and pepper. Lay salmon on the bottom of the shell, pour custard on top and top with watercress. Bake in oven until puffed and set, about 40-50 minutes. Pour a glass of 2006 Bien Nacido Vineyard Chardonnay and enjoy! Serves 4-6 Recipe by Megan Thomas, [megan@testarossa.com](mailto:megan@testarossa.com)