



Testarossa Vineyards

LOS GATOS • CALIFORNIA

## CLUB TESTAROSSA

Dear Club Testarossa Member,

May 2008

Your May Club Testarossa Shipment features:

**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

**92 Points!** *Wine Spectator*

Enticing floral citrus and apple blossom scents, turn rich and layered on the palate, with sweet fig, applesauce, tropical fruit and citrus notes that are bold and distinctive, with a long persistent finish. Drink now through 2010. — *James Laube*

Alcohol-14.4%

Cases Produced: 524

Club Testarossa Price-\$31.20 per bottle

Retail Price-\$39.00 per bottle

**91 Points!**



Reminiscent of the *Diana's Reserve* in its frontal, slightly candied fruit but veering closer to tropical fruits with its tilt towards pineapples and hints of honey, this wine is also possessed off a quiet but evident herbal edge. It is full and oily in texture, and its flavors pick up the lush, sweet fruit of its aromas and carry that quality across the palate and into the long and tasty finish. — *Charles Olken*

**91 Points!**

**WINE ENTHUSIAST**  
MAGAZINE

Made in the Sleepy Hollow style, extraordinarily ripe, almost botrytized in apricot and honey flavors like a dessert wine, except that it's bone dry. Really epitomizes this vineyard and corner of Monterey, where Chard ripens to beautifully while maintaining acidity. — *Steve Heimoff*

### 2006 Sleepy Hollow Vineyard Pinot Noir

**93 Points!** *WINE ENTHUSIAST*  
MAGAZINE

The vineyard is in the northwestern, coolest part of the Highlands, which is most susceptible to the chilly winds that blow in from Monterey Bay. You can taste the salty tang of the sea, and the wine certainly is high in acidity. It's also deep in cherry, raspberry, currant, cola and spice flavors. Delicious now, and should mellow over the next six years. — *Steve Heimoff*

Alcohol-14.5%

Cases Produced: 864

Club Testarossa Price-\$47.20 per bottle

Retail Price-\$59.00 per bottle



*Sleepy Hollow Vineyard, Santa Lucia Highlands*

## Next Release - June 2008

This release will be available for pickup on June 13<sup>th</sup> and shipped on June 16<sup>th</sup>.

**Vintner's Tasting Program** – 2006 Brosseau Vineyard Chardonnay & 2006 Garys' Vineyard Pinot Noir

**Pinot Tasting Program** – 2006 Garys' Vineyard Pinot Noir

### **Farewell to Megan Thomas!**

We are very sad to announce that this is Megan's last club release. After four years of dedication, Megan has decided to leave Testarossa to explore her other passions in the organic food and gardening industries. We will miss Megan dearly, but we do wish her all the luck in her new endeavors. However, Megan will remain a part of the Testarossa family as she will continue to contribute her food and wine recipes for the club newsletter.

### **Welcome Rachel Needham!**

We are happy to announce that Rachel Needham has been promoted from our events staff to our new Wine Club & E-Commerce Coordinator. Rachel has worked for Testarossa for almost two years. We know you will enjoy Rachel's enthusiasm and passion not only for our wines but for our customers as well.

Dana Seguin (formerly Dana Sheldon)  
Director of Hospitality



A big **congratulations** to Mrs. Seguin! Dana was married on April 12<sup>th</sup> to her longtime love Taber.

### ***2006 Brosseau Vineyard Chardonnay***

Pale straw color. Initial aromas of apricot, honey, peach, pear and wild thyme jump readily out of the glass. Intense and rich flavors of apricot and pear carry through the palate, framed by flinty, minerality. This wine finishes crisp, yet silky with a mineral-laden end. Drink now through 2016.

-Bill Brosseau, Winemaker

Alcohol-14.9%

Cases Produced: 170

Club Testarossa Price-\$31.20 per bottle

Retail Price-\$39.00 per bottle

### ***2006 Garys' Vineyard Pinot Noir***

Deep red color. Intense aromas of cherry, strawberry and cloves. Hints of cinnamon, black pepper and citrus blossoms comprise of the more subtle aromas. Upon taste, there is a wonderful fusion of spice and fruit on the palate, supported by fine tannins and good acidity. For being a cool, wet growing season, there is no shortage of intensity in this Pinot. For immediate consumption, aerate judiciously, this Pinot should age gracefully for 7 to 8 years.

-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**

### **Fusilli with Sweet Potato and Chorizo Ragu**

paired with our **2006 Sleepy Hollow Vineyard Pinot Noir**

1/2 lb mexican chorizo  
1 c. sweet potato, diced  
1/2 c. fennel, diced  
1/2 c. onion, diced  
2 garlic cloves, minced  
1 c. dandelion greens  
1/2 T. fresh rosemary, minced  
1/2 T. fresh basil, minced, plus more for sprinkling  
3/4 c. tomato, chopped  
1/2 c. vegetable broth  
3 T. heavy cream  
1/2 c. fresh cotija cheese, plus more for sprinkling  
3/4 lb fusilli pasta

Cook pasta in large pot of boiling, salted water until al dente, 10-12 minutes. Drain, reserving 1/2 c. cooking water, set aside.

For Ragu:

Heat a large skillet over medium high heat, add chorizo and sauté until brown. Remove from heat, drain, reserving the rendered fat and chorizo in separate bowls. Add 1 1/2 tablespoons of reserved fat; add fennel, garlic and onion. Season with salt and pepper and sauté until translucent. Add potatoes and dandelion greens and toss until greens are wilted. Stir in basil, rosemary, tomatoes, chorizo, broth and 1/2 c. reserved pasta water. Simmer, covered until potatoes are tender, about 10-15 minutes. Mix the cotija cheese and cream into the ragu, season to taste with salt and pepper. Add pasta to sauce, stir over medium heat until heated through, sprinkle with cotija cheese and basil. Pour a glass of 2006 Sleepy Hollow Vineyard Pinot Noir and enjoy!