



Testarossa Vineyards

LOS GATOS • CALIFORNIA

CLUB TESTAROSSA

Dear Club Testarossa Member,

August 2008

Your August Club Testarossa Shipment features:

Vintner's Tasting Program – 2006 Sanford & Benedict Vineyard Chardonnay & Pinot Noir

Pinot Tasting Program – 2006 Sanford & Benedict Vineyard Pinot Noir

2006 Sanford & Benedict Vineyard Chardonnay



93 Points, Two Puffs!

Sweet, creme brulee oak is piled high atop very bright and vibrant young fruit in the deep, keenly focused nose of this well-composed and concentrated offering, and all expectations are met by its equally deep, if still somewhat compact flavors. As rich as the wine is, it is still a bit firm in structure and promises to broaden and gain in complexity as it unfolds with age. Drink it now if you will with richly sauced lobster, but we plan on holding a few bottles back in the certainty that it will be even better a few years hence.

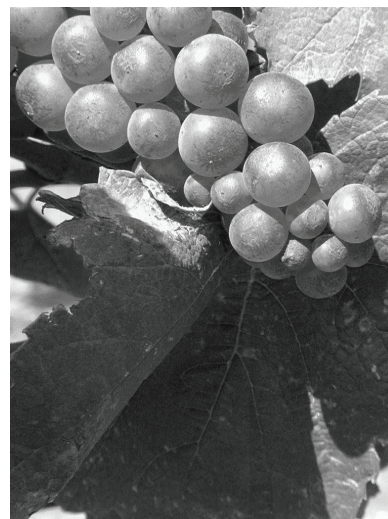
– Charles Olken

Alcohol-14.6%

Cases Produced: 552

Club Testarossa Price-\$31.20 per bottle

Retail Price-\$39.00 per bottle



2006 Sanford & Benedict Vineyard Pinot Noir



Sanford & Benedict Vineyard, Santa Rita Hills

WINE ENTHUSIAST 92 Points!
MAGAZINE

Rich garnet color. Intense scents of anise, black pepper, tea, cherry, and orange blossoms. The palate of this wine has the richness of creme brulee, coated with sweetness. The silky tannins and voluptuous mouth-feel of this wine proves that 30+ year old vines, can still strut their stuff. This Pinot finishes strong with a lengthy, delicate finish, showing restraint from a region full of Syrah-like Pinots. Drink now through 2014.

– Bill Brosseau, Winemaker

Alcohol-14.5%

Cases Produced: 290

Club Testarossa Price-\$44.80 per bottle

Retail Price-\$56.00 per bottle

Next Release - September 2008

This release will be available for pickup on September 12th and shipped on September 15th.

Vintner's Tasting Program — 2006 La Cruz Vineyard Chardonnay and Pinot Noir

Pinot Tasting Program — 2006 La Cruz Vineyard Pinot Noir and 2006 Fritschen Vineyard Pinot Noir

2006 La Cruz Vineyard Chardonnay

Pale yellow color. This Chardonnay begins with aromas of fig, pear, cloves then smoothly flows into apple, orange blossoms, and papaya. On the palate, rich flavors of creme brulee and vanilla bean are framed by zesty acidity and sizable richness. This wine finishes strong with a lengthy and refreshing finish. Drink now through 2015.

-Bill Brosseau, Winemaker

Alcohol-14.8%

Cases Produced: 216

Club Testarossa Price-\$31.20 per bottle

Retail Price-\$39.00 per bottle

2006 La Cruz Vineyard Pinot Noir

Dark red color. Scents of anise, dark cherry, vanilla bean, and sage comprise of this restrained Pinot Noir. Flavors of black pepper, cherry, and anise are paired with expansive tannins and vibrant acidity. With aeration or some bottle aging, this Pisoni Pinot Noir will deliver pleasure to any wine lover. The finish of this wine lingers with fine grain tannins, lending it to extended aging. Drink now through 2016.

-Bill Brosseau, Winemaker

Alcohol-14.3%

Cases Produced: 336

Club Testarossa Price-\$43.20 per bottle

Retail Price-\$54.00 per bottle

2006 Fritschen Vineyard Pinot Noir

Medium red color. Upon aeration, this tightly-wound Pinot delivers scents of red cherry, cinnamon, black pepper, black olives, and nutmeg. There is a nice fusion of cherries, strawberries, and spice in the palate. Fine-grain tannins maintain a keen focus with the oak flavors and crisp acidity. The structure of this wine lends itself to extending aging, but immediate gratification can be rendered through generous decanting. This wine should drink well through 2016.

-Bill Brosseau, Winemaker

Alcohol-14.5%, Cases Produced: 192, Club Testarossa Price-\$43.20 per bottle, Retail Price-\$54.00 per bottle

Food & Wine with Club Testarossa

Grilled Turkey Burgers with Pickled Apple

paired with our 2006 Sanford & Benedict Vineyard Chardonnay

Ingredients:

6 dried apple slices

¼ c. white vinegar

¾ c. water

½ t. mustard seed

1 cardamom pod, crushed

½ dry bay leaf

1 T. olive oil

1 T. butter

1 red onion, halved, sliced thinly

4 slices of bacon

1 lb. ground turkey, ½ lb each dark and white meat
salt and pepper

Additional olive oil for grilling

4-8 slices sharp cheddar cheese

mayonnaise

butter lettuce

4 English muffins

In a saucepan, combine: vinegar, water, mustard seed, cardamom pod and bay leaf. Bring to a boil. Add apple slices and take off of heat, let sit for 20 minutes.

In a sauté pan, heat butter and oil over medium high heat. Add onions and season with salt and pepper; turn heat to medium and caramelize the onions until brown, about 20 to 25 minutes. Remove onions and set aside. Cook the bacon in the same sauté pan until crisp and set aside. Strain apples, and roughly chop the bacon. In a food processor add apples and bacon, then pulse until finely chopped. Finally, add the onions and pulse just until combined.

Mix the turkey with the apple mixture, and season it all with salt. Divide mixture into fourths and shape into patties. Let the burgers rest in the refrigerator for 20 minutes.

Preheat the grill to medium high heat. Generously oil grill, and brush each burger with additional oil on both sides. Grill burgers for 4 minutes on each side on direct heat, then move the burgers to indirect heat. Add cheese and continue cooking until cooked thoroughly, about another 4 minutes. A top rack on your grill will work nicely for this! Take the burgers off the heat and let rest. Brush English muffins with olive oil and grill them until toasted. Spread mayonnaise over English muffins, top with a burger and lettuce.

Serves 4 - Recipe by *Megan Thomas*

Pour a glass of our 2006 Sanford & Benedict Vineyard Chardonnay and enjoy!