



Testarossa Vineyards

LOS GATOS • CALIFORNIA

CLUB TESTAROSSA

Dear Club Testarossa Member,

September 2008

Your September Club Testarossa release features:

Vintner's Tasting Program – 2006 La Cruz Vineyard Chardonnay & Pinot Noir

Pinot Tasting Program – 2006 Fritschen Vineyard Pinot Noir & 2006 La Cruz Vineyard Pinot Noir

You'll be pleased to read our latest high marks!

2006 Fritschen Vineyard Pinot Noir

WINE ENTHUSIAST 93 Pts!  
MAGAZINE

2006 La Cruz Vineyard Chardonnay

WINE ENTHUSIAST 92 Pts!  
MAGAZINE

2006 La Cruz Vineyard Pinot Noir

WINE ENTHUSIAST 90 Pts!  
MAGAZINE

CONNOISSEURS' GUIDE TO CALIFORNIA WINE 91 Pts!



La Cruz Vineyard, Sonoma Coast

### La Cruz Vineyard: Ask the Grower

#### An excerpt from an Interview with Ana Keller of La Cruz Vineyard

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

**AK:** Serendipity! My father, Arturo, loved the views from that property and decided to establish his home here. He loved the fact that he was in the country and at the same time that he was only 45 minutes from San Francisco. He built a small road around the property to work on his cars and decided originally to plant a vineyard as landscaping! However, he has always been a man to research how to do things. Thus, we asked UC Davis for guidance and nature cooperated.

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

**AK:** The varietals we chose back in 1989 were under the advice from UC Davis. There was virtually no data available. At that time, it was considered that we might have a chance at growing Chardonnay for sparkling wine. We planted UC Davis Clone 4 in 1989, because it was the most tried clone for Chardonnay. When we planted our first blocks of Pinot Noir, we decided on Pommard, because it was a solid backbone for our Pinot Noir. Our goal is to grow fruit that enables producers to really produce wines that reflect the terroir. For that reason, we have planted a variety of Pinot Noir and Chardonnay clones so that we can really extract from the land what it wants to say.

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

**AK:** WE ARE SUSTAINABLE. We feel a great commitment to our land, to the environment and to our community. For us, being sustainable is part of who we are. We also feel that the sustainability program is wonderful, because it enables you to move constantly towards higher levels of sustainability, while focusing on your strengths and remembering that all aspects of our business are important.

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

## Current Release - September 2008

This release will be available for pickup on September 12<sup>th</sup> and shipped on September 15<sup>th</sup>.

### **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 Rib-Eye Steaks with Romesco Sauce paired with our 2006 La Cruz Vineyard Pinot Noir**

#### **Ingredients:**

\*2 1 ¼ - 1 ½ lb. bone in rib-eye steaks

#### **Romesco Sauce:**

2 red bell peppers

1 large tomato, chopped

3 Italian curly peppers

½ c. crusty bread, cubed

2 cloves garlic, chopped

¼ c. marcona almonds

¾ c. olive oil, divided

1 T. sambuca, or any other anise-flavored liqueur

1 t. smoked Spanish paprika

Salt & Pepper

To prepare the sauce, roast the bell peppers either underneath a broiler or on an open flame until the skin is completely charred. Place peppers in paper bag and let them rest for 15 minutes. Afterwards, rub all of the charred skin off of the peppers and remove all seeds. Then roughly chop the peppers and set them aside.

In a large skillet, heat ½ cup of olive oil over medium-high heat. Add the whole Italian curly peppers and fry them until they are golden on all sides. Remove the peppers with a slotted spoon and drain them on a paper-towel-lined plate. Lightly salt the peppers. Add almonds to the oil, and fry them until they are golden. Remove the almonds with slotted spoon, and place them on the plate with the Italian peppers. Fry the cubed bread in same manner until golden and set it aside with the Italian peppers and almonds on the paper-towel-lined plate. Sauté the garlic in oil; add the tomato and roasted peppers. Season these with salt and pepper, then add paprika and sambuca. Allow these to boil for two to three minutes. Stir in the almonds, the Italian peppers and the bread into the sauce; turn off the heat and let everything cool. Season steaks generously with salt and pepper on each side, set aside for at least thirty minutes. Preheat grill to medium high heat.

\*I find two steaks are plenty to serve four people; if you are serving meat enthusiasts, you might opt to buy one steak per person. There is plenty of sauce to go around.

In a food processor, blend the sauce with the additional ¼ cup of olive oil until smooth; season to taste with salt and pepper and set it aside in a serving bowl. Grill steaks about four minutes per side (medium rare); let them rest for 10 minutes and serve, passing the Romesco sauce along side.

Pour a glass of our 2006 La Cruz Vineyard Pinot Noir and enjoy!

Serves 4 - Recipe by *Megan Thomas*

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

**Vintner's Tasting Program** — 2006 Diana's Reserve Chardonnay and 2006 Garys' Vineyard Syrah

**Pinot Tasting Program** — 2006 Graham Family Vineyard Pinot Noir

**Finally...Save the Date!** Club Testarossa Wine Boot Camp, October 19, 2008. More details at [testarossa.com](http://testarossa.com) soon!