



Testarossa Vineyards

LOS GATOS • CALIFORNIA

CLUB TESTAROSSA

Dear Club Testarossa Member,

December 2008

Your December Club Testarossa Release features:

Vintner's Tasting Program – 2006 Pisoni Vineyard Pinot Noir & 2006 Thompson Vineyard Syrah

Pinot Tasting Program – 2006 Pisoni Vineyard Pinot Noir & 2006 Brosseau Vineyard Pinot Noir

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

2006 Brosseau Vineyard Pinot Noir

WINE ENTHUSIAST  
MAGAZINE 93 Pts!

Testarossa's track record with this wine has been on an upward spiral. The '06 shows the winery's usual deft hand at crafting delicately structured, elegant but powerfully flavored wines. Cherries, black raspberries, currants and blood oranges flood the mouth, ending in a swirl of clove and anise. Best now-2010.

-Steve Heimoff

2006 Pisoni Vineyard Pinot Noir

WINE ENTHUSIAST  
MAGAZINE 93 Pts!

Shows the extraction and volume associated with this vineyard, with big time cherry, cola and red currant flavors that have an edge of chocolate and coffee. It's an enormously complex wine, rich in acids and with a gentle scour of tannins that suggests game, pork, steak, that kind of fare.

-Steve Heimoff

Our 2006 Pisoni Vineyard Pinot Noir is only available to our Club Testarossa Members!

Here is a sneak peak at what is to come in 2009!

February 2009 Release:

Vintner's Tasting Program

2007 Brosseau Vineyard Chardonnay

2007 Garys' Vineyard Pinot Noir

Pinot Tasting Program

2007 Garys' Vineyard Pinot Noir

March 2009 Release:

Vintner's Tasting Program

2007 Sleepy Hollow Vineyard Chardonnay

2007 Sleepy Hollow Vineyard Pinot Noir

Pinot Tasting Program

2007 Sleepy Hollow Vineyard Pinot Noir

Club Testarossa Gift Memberships make the perfect gift for all occasions!

Give the gift of the Vintner's Tasting Program or Pinot Tasting Program. Your family member or friend will enjoy a mixture of our most highly acclaimed limited production Pinot Noirs, Chardonnays, and Syrah. This gift will include your choice of 2 bottles of Chardonnay, Pinot Noir or Syrah sent either twice, four times, six times or eight times, approximately six weeks apart. For more information, please visit [testarossa.com](http://testarossa.com).

## Current Release - December 2008

This release will be available for pickup on December 5<sup>th</sup> and shipped on December 8<sup>th</sup>.

### **2006 Brosseau Vineyard Pinot Noir**

Medium to dark red color. The Brosseau Pinot Noir is a perfect example of terroir. The vineyard is surrounded by wildflowers and wild herbs, which aromatically waft through the vineyard and somehow carry over to the resulting wine. There are scents of wild thyme, sage, wildflowers, paired with anise, blackberry, and ripe cherry. Upon taste, cherries and cranberries unite with fine tannins and a lengthy finish. Enjoy through 2016.

-Bill Brosseau, Winemaker

Alcohol-14.6%

Cases Produced: 336

Club Testarossa Price-\$43.20 per bottle

Retail Price-\$54.00 per bottle

### **2006 Pisoni 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-14.6%

Cases Produced: 180

Club Testarossa Price-\$52.00 per bottle

Retail Price-\$65.00 per bottle

### **2006 Thompson Vineyard Syrah**

Deep purple hue. Aromas of cherry, boysenberry, black pepper, and vanilla bean release out of the glass ever so slowly. With aeration, these aromas begin to intensify and become more complex. While the palate of this wine seems tame, it is brooding with concentration and intensity. Fine tannins, hints of oak spice, and good acidity collaborate into a big-style Syrah without losing sense of varietal typicity. Drink now through 2018. -Bill Brosseau, Winemaker

Alcohol-14.8%, Cases Produced: 216, Club Testarossa Price-\$39.20 per bottle, Retail Price-\$49.00 per bottle

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

Oxtail braised in 'Saltimbocca' Broth

paired with our 2006 Brosseau Vineyard Pinot Noir

3 lbs oxtail, trimmed of excess fat

1 carrot, diced

2 celery stalks, diced

3 cloves garlic, minced

½ onion, diced

1 onion, sliced

3 oz prosciutto, chopped

3 sage leaves, torn

2 c. favorite cooking pinot noir

2 c. chicken broth

2 T. olive oil

flour

salt and pepper

Generously salt and pepper the oxtail on all sides and dredge it in flour. Heat the oil over medium high heat in a dutch oven. Brown the oxtail in batches, being careful not to overcrowd the pan. Remove the oxtail and set it aside on a plate. Turn the heat down to medium and caramelize the sliced onions until they are a rich brown color, monitoring the heat to ensure that they don't burn. Stir often for about 10-15 minutes.

Add the prosciutto and brown everything for a minute or two and then add the remainder of the vegetables and sage to soften. Deglaze the pan with the wine and broth; add the oxtail and bring everything to a boil. Preheat your oven to 300 degrees. Braise the oxtail in the oven, checking on it about every 45 minutes to ensure a gentle simmer is maintained. Turn the oxtail if the liquid reduces below the edge of it. If the liquid reduces below the ¾ mark of the oxtail, add a bit more. Braise for about 5-6 hours.

Let everything cool and strain the oxtail with the vegetables, reserving the liquid in a separate container. Allow the fat to settle and either degrease at this point or degrease once the fat has solidified. Gently rewarm all components together over stove top. Pour a glass of our 2006 Brosseau Vineyard Pinot Noir and enjoy!

Recipe by Megan Thomas, Serves 4

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

*Finally...Save the date! More details at [testarossa.com](http://testarossa.com) soon!*

Club Testarossa Syrah Barrel Sampling, March 1, 2009.

Club Testarossa Syrah Class, March 24, 2009.