

**Dear Club Testarossa Member,**  
**Your December Club Testarossa Shipment features:**

December 2006

**Vintner's Tasting Program** – 2004 Diana's Reserve Chardonnay & 2004 Santa Rita Hills Pinot Noir  
**Pinot Tasting Program** – 2004 Schultze Family Vineyard Pinot Noir & 2004 Santa Rita Hills Pinot Noir

## ***2004 Diana's Reserve Chardonnay***

*94 points-Wine Enthusiast*

*90 points-Wine Advocate*

"The light gold/green hued 2004 Diana's Reserve Chardonnay reveals hazelnut, honeyed citrus and buttery popcorn like scents along with good acidity as well as impressive flavor definition and length. Drink it over the next 3-4 years."

*-Robert Parker*

Alcohol-14.6%

Cases Produced: 223

Club Testarossa Price-\$44.00 per bottle

Retail Price-\$55.00 per bottle      **Sold Out!**

## ***2004 Santa Rita Hills Pinot Noir***

Deep red color. Hints of ripe cherry, black pepper and sage are noticeable when swirled in the glass. This wine displays tremendous weight yet is well-balanced by the cherry and sage flavors, tannins and lengthy finish. Optimum consumption within 6-8 years.

*-Bill Brosseau, Winemaker*

Alcohol-14.8%

Cases Produced: 319

Club Testarossa Price-\$43.20 per bottle

Retail Price-\$54.00 per bottle

**Sold Out!!!**



## ***2004 Schultze Family Vineyard Pinot Noir***

*93 points-Wine Enthusiast*

*90 points- Connoisseurs' Guide*

"Very sweet oak and glimmers of milk chocolate overlie bright cherries and a vague note of raspberries in the mildly brushy nose of this bottling, while cherries and rich oak define the slightly frontal, medium-deep flavors that follow. Fleshy in feel and showing signs of further polish to come, it is at once both quite tasty now and has room for several years of positive growth."

*-Charles Olken*

Alcohol-14.2%

Cases Produced: 196

Club Testarossa Price-\$43.20 per bottle

Retail Price-\$54.00 per bottle

**Quantities Low!**

## Next Release - February 2007

This release will be available for pickup on February 2, 2007 and shipped on February 5, 2007.

**Vintner's Tasting Program** — 2005 Bien Nacido Vineyard Chardonnay & 2005 Bien Nacido Vineyard Pinot Noir  
**Pinot Tasting Program** — 2005 Bien Nacido Vineyard Pinot Noir

### *2005 Bien Nacido Vineyard Chardonnay*

Pale straw color. Intense aromas of mango, banana, fig, custard and nutmeg. Flavors of banana and custard flow through the palate into a crisp, yet smooth mouthfeel. The finish starts softly, but builds in intensity with a lingering taste of crème brûlée.

Drink now through 2011.

-Bill Brosseau, Winemaker

Alcohol-14.4%

Cases Produced: 228

Club Testarossa Price-\$31.20 per bottle

Retail Price-\$39.00 per bottle

### *2005 Bien Nacido Vineyard Pinot Noir*

Dark red color. Scents of black pepper, vanilla bean, bing cherry and orange papaya unite in a very complex array of aromas to this Pinot. The mouthfeel displays silky intensity with loads of fruit and spice. This wine finishes strong with fine grain tannins and spice.

Drink now through 2015.

-Bill Brosseau, Winemaker

Alcohol-14.8%

Cases Produced: 319

Club Testarossa Price-\$44.80 per bottle

Retail Price-\$56.00 per bottle

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

Roasted Rack of Veal with Sage Butter  
paired with our 2004 Santa Rita Hills Pinot Noir

1 rack of veal 8-9 lbs, 6 ribs, frenched

1/2c. butter, room temperature

2 T. fresh sage, chopped

4 cloves garlic, minced

salt & pepper

2 sweet potatoes, cut into 1/2 inch medallions

3 parsnips, cut into 1/2 inch medallions

1 large onion, cut in half and sliced lengthwise into 1/2 inch slices

2 T. olive oil

2 T. fresh sage

2 c. chicken stock

1/2c. pinot noir

2 T. demi glace

Preheat oven to 450°

Mix butter, sage, garlic and salt and pepper until combined. Generously salt and pepper the veal. Spread butter over veal covering all surfaces and let sit at room temperature for one hour.

Place a large roasting pan over two burners and heat to medium high. Brown veal on all sides, about three minutes per side. Toss vegetables with olive oil and sprinkle around the veal. Place pan in oven and roast, stirring vegetables every ten minutes, for about 45 minutes or until internal temperature of veal is 130°.

Take veal out of pan and let rest on a separate plate, cover loosely with foil. Spoon vegetables around serving platter and cover. Deglaze roasting pan with wine and transfer all of the juice and bits into sauce pan. On high heat, add chicken stock and demi glace whisking constantly until all combined and the demi glace is melted in. Slice veal using the rib bones as guide, set on platter with vegetables and spoon sauce over the veal. Pour a glass of 2004 Santa Rita Hills Pinot Noir and enjoy! Serves 6

Recipe by Megan Reeves