

2017

Niclaire

Deep red hue. Brilliant scents of roasted French oak spice, strawberry, and ripe cherry are the first impression of this wine. Then a second wave of aromas show hints of jasmine, vanilla bean, marmalade, crème brulee, and orange zest. These same qualities remain in the palate, with an abundance of red fruits, roasted strawberry, and oak spice. While the palate offers deep and pleasuring tannins, the youthful acidity helps to preserve freshness in this hedonistic blend of Pinot Noir. This wine ends with a very long, densely layered finish, all the while oozing with complexity.

ENJOY NOW THROUGH 2028



2017 NICLAIRE PINOT NOIR

BARREL	VINEYARD (CLONE)	COOPER	TYPE
17374	Brosseau (Pommard/Mt.Eden)	Billion	Extra Tight Grain
17227	Doctor's (115)	Mercurey	Light and Long
17196	Doctor's (115)	Remond	Medium Toast Long
17104	Doctor's (113)	Francois Frere	Medium Toast
17266	Doctor's (Jackson 16)	Seguin Moreau	Medium Toast Long
16451	Doctor's (Calera)	Cadus	Medium Toast
16276	Doctor's (Calera)	Francois Frere	Medium Toast
17144	Doctor's (Calera)	Remond	Medium Toast Long
17181	Doctor's (Calera)	Remond	Medium Toast Long
17093	Fogstone (115)	Francois Frere	Medium Toast
17102	Fogstone (115)	Francois Frere	Medium Toast
17231	Fogstone (113)	Mercurey	Light and Long
15548	Fogstone (113)	Seguin Moreau	Medium Toast Long
17075	Fogstone (Pommard/114)	Francois Frere	Medium Toast
17051	Garys' (Pisoni)	Francois Frere	Medium Toast
17338	Garys' (Pisoni)	Louis Lateur	Medium Toast
17014	La Rinconada (4)	Francois Frere	Medium Toast
17080	Pisoni (Pisoni)	Francois Frere	Medium Toast
17174	Rosella's (Pisoni)	Remond	Medium Toast Long
16175	Rosemary's (96)	Francois Frere	Medium Toast
16318	Sanford & Benedict (Calera)	Seguin Moreau	Medium Toast Long
17245	Sanford & Benedict (Calera)	Mercurey	Light and Long
17091	Tondre (777)	Francois Frere	Medium+ Toast
16248	Tondre (777)	Taransaud	Tight Grain
16270	Tondre (777)	Francois Frere	Medium Toast

TWENTY FIVE BARRELS, 72% NEW OAK, BOTTLED ON MARCH 6, 2019



JENSEN RESERVE SOCIETY

THANK YOU FOR BEING MEMBERS OF OUR MOST ELITE CLUB AT TESTAROSSA

We would like to sincerely thank you for your support and patronage over the years. The Jensen Reserve Society is our most special club, named after our family, and now you are part of the family of JRS members.

This year we are unveiling a new design. The more streamlined elegant packaging is more befitting of our beautiful, silkscreened bottles and the exquisite wine that is inside.

Just as we continually strive to make Diana's and Niclaire our very best wines, we also continue to improve the JRS Terrace & Lounge in Los Gatos and the Club Members Only Patio in Carmel Valley.

We would also like to thank our winemaking team led by Bill Brosseau for consistently delivering excellence, as well as thank the entire Testarossa team for putting you, our cherished club members, first.

*Rob & Diana Jensen
Founders and Proprietors*



The name Niclaire comes from the joining of our two children's names, Nick, born the same year we founded Testarossa, and Claire, two-and-a-half years his junior.

The Diana's Chardonnay, named after the family matriarch and winery co-founder, followed six years later. This Chardonnay is the perfect pair to our Niclaire Pinot Noir and both wines have received consistently outstanding scores since their first release in 1997.

Diana's



Medium yellow hue. Abundant notes of kiwi, maple, pineapple, butterscotch, and lemon. With time, notes of key lime pie and orange zest flow in. While the flavors remain true to the aroma profile, they are matched with rich flavors of crème brulee. Exhibiting vibrant acidity, liveliness, and youth, this Chardonnay blend is densely layered with a very long and persistent finish.

ENJOY NOW THROUGH 2027

2017 DIANA'S CHARDONNAY

BARREL	VINEYARD (CLONE)	COOPER	TYPE
17040	Fogstone (76)	Francois Frere	Medium Toast
17301	Fogstone (76)	Cadus	Medium Toast
17069	Fogstone (76)	Francois Frere	Medium+ Toast
15040	Fogstone (76)	Remond	Medium Toast Long
17021	Fogstone (Hudson)	Francois Frere	Medium Toast
17213	Fogstone (15)	Mercurey	Light Toast Long
17209	La Rinconada (15)	Mercurey	Light Toast Long
17379	La Rinconada (15)	Billion	Medium Toast
16347	Lone Oak (Wente)	Mercurey	Light Toast
16206	Lone Oak (Wente)	Taransaud	Medium Toast
16267	Rincon (4)	Francois Frere	Medium Toast
15116	Sanford & Benedict (4)	Francois Frere	Medium+ Toast
17057	Sierra Madre (15)	Francois Frere	Medium Toast
13280	Sierra Mar (95)	Cadus	Medium+ Toast
16244	Soberanes (Wente)	Francois Frere	Medium+ Toast
16240	Soberanes (Wente)	Francois Frere	Medium+ Toast
17387	Tondre (76, 96)	Billion	Medium Toast
16439	Tondre (76, 96)	Billion	Medium Toast

EIGHTEEN BARRELS, 50% NEW OAK, BOTTLED ON MARCH 5, 2019

So, what's new with our family this year? Lots! Claire, our youngest, graduated from Santa Clara University with a degree in Accounting. After doing an internship at KPMG, she landed a job at a startup accounting services company in San Francisco's Twitter building called Sagely. She lived at home for six months, braving the daily 90 minute commute from Santa Clara County to San Francisco. This past February, she moved to an apartment in San Francisco to truly begin this new and exciting chapter of her adult life.

Nick, Claire's older brother, has now been out of college for four years. He graduated from SCU with a degree in Civil Engineering. He has been instrumental as a Project Engineer for a \$100M construction project in Palo Alto's Stanford PARC for Silicon Valley gaming darling, Machine Zone. Last year, he purchased a 30-year-old sailboat that needed a lot of work - all of which he is doing himself.

He berths his 30' "yacht" in San Mateo. On most weekends, I will make the 30-mile bike ride to his boat, and spend the day working with him. Afterwards, he drives both of us (and my bike) home where Diana has a glass of wine and a delicious meal waiting. These "boat days" are great family time both working on the boat as well as sharing a wonderful meal with our oldest son, and his sister, too.



The Jensen Family: Claire, Rob, Diana & Nick

Nick's life has also changed significantly this past year as he started dating Erin, a Cal Poly SLO Viticulture and Enology graduate, from near Sacramento. She has worked at several wineries in California, including Livermore and Napa, as well as New Zealand last year. Not surprisingly, Nick's interest in wine has skyrocketed now that his girlfriend is in the industry as well as his parents!

With both kids on their own, Diana is adjusting to her new life. She is involved in intensive strategic research and planning with our CFO, Margaret Pederson, to ensure a strong financial future for the winery for the next 25+ years. It is great to have her back and of course, many more decades of delicious wines and fun experiences lie ahead. As always, Diana's main passion is cooking for her family and friends!

I love the challenges of running the business. Adding something new to our Los Gatos Winery or Carmel Valley Tasting Room is a favorite part of the job. Last year's projects included our new Welcome Centers in Los Gatos, the shaded Member's Only Patio in Carmel Valley, and the winter installation of our two new clear tents for Wine Bar 107 and the JRS Terrace in Los Gatos. 2019 is slated for our biggest improvement project in our history. When completed, this three-phase program will result in greatly improved and restored guest areas, a greatly improved culinary facility, and modern safety upgrades to our 19th century winery home.

Our annual summer Lake Tahoe 72-mile bicycle ride around the lake had to be postponed due to the extremely poor air quality from California's horrible 2018 fire season! A few days after our group ride was cancelled, when most of the smoke cleared, Chris Tanner joined me on the ride, just so we could keep our annual streak of 7 consecutive years alive.

Outside the winery we stay very involved with our college as members of the SCU Board of Fellows, as well as my High School, St. Francis High in Mountain View. I try to spend as much time as I can riding my bicycle with friends around the Peninsula back roads. With so many exciting things going on at the winery, Diana and I look forward to our time alone at home where we love to sit down with a glass of our favorite wine and enjoy the magnificent 70-year-old Redwood Tree that is the centerpiece of our back yard.

Now with Nick and Claire living on their own, there is even more time available to hang out and play with our two 9 year old Yellow Labradors, Rusty and (the) Boss.

From our family to yours, thank you for being an integral part of Testarossa's first 25 years!

Rob, Diana, Nick and Claire

Niclaire

2012 94 POINTS/ROBERT PARKER

A gorgeous, rich and layered effort that knocks it out of the park with its cassis and blackberry, vanilla bean and licorice aromas and flavors. Medium to full-bodied and concentrated, with great texture, it should evolve nicely for just under a decade.

2013 93 POINTS/ROBERT PARKER

Another fresh, lively, medium to full-bodied effort. Cassis, black raspberry, sappy underbrush and spice-box all flow from this pure, lively and balanced 2013, and it has nicely integrated tannin and good acidity. Drink it anytime over the coming 6-7 years.

2014 95 POINTS/ CONNOISSEURS' GUIDE

Infused with a wealth of very rich oak, it remains solidly fruity throughout its length, and, while a big, mouthfilling wine of immense stuffing, it is certain to improve for many years. Its riveting richness will be met by refinement as time slowly passes.

2015 96 POINTS/ CONNOISSEURS' GUIDE

It teases with succulent cherries on the nose and what follows on the palate is a very solid, impeccably balanced wine that lives up to its aromatic promises of purity and depth, but is still in its infancy and demanding of age. If another two years seems a minimum wait, we would opt for at least five.

2016 95 POINTS/ ANTHONY DIAS BLUE

Bright ruby color; soft plum and berry nose; smooth, lush texture; ripe cherry and berry fruit, meaty and rich with balance and depth; complex and long.



Diana's

2012 94 POINTS/ CONNOISSEURS' GUIDE

It is rich and wonderfully layered and it seamlessly marries its creamy oak and very deep, keenly defined fruit. It is replete with complex touches of minerals, freshly baked bread and notes of pie-crust sweetness. Full-bodied, with a striking sense of vitality, balance and length, it will continue to evolve and become more impressive with age.

2013 94 POINTS/ROBERT PARKER

Beautiful lemon rind, citrus blossom, honeysuckle and hints of toasted bread, it is medium-bodied, firm and crisp on the palate, with fabulous purity and precision. This is pure class, and I suspect will drink nicely for at least another 7-8 years.

2014 94 POINTS/WINE ENTHUSIAST

Excels on all fronts, showing lemon peels, browned butter, creamy lily and pan-seared apples on the light, crisp yet savory nose. The mouthfeel is rich but decorated with a zesty line of salty acidity that cuts through the lemon-curd flavors.

2015 94 POINTS/ROBERT PARKER

Wonderfully gregarious nose of guava, pineapple, ripe peaches and pink grapefruit plus supporting notions of spice box, candied ginger and toasted nuts, it is tightly wound in the mouth, offering glimpses at tropical and savory layers, finishing long and vibrant.

2016 95 POINTS/ ANTHONY DIAS BLUE

Golden color; smooth and rich, juicy and elegant; toasty, ripe and lovely; balanced and racy, subtle and long.

