

PINOT NOIR PRESS

GOLD MEDAL
WINE CLUB'S

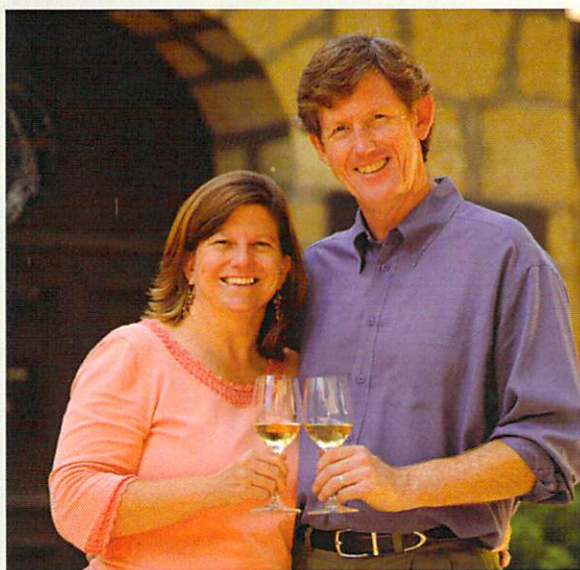
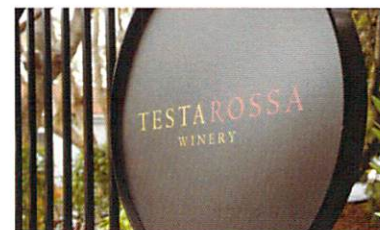


v05i05



TESTAROSSA WINERY

From a Sunnyvale Garage to International Acclaim, Testarossa Winery is continuously recognized for its outstanding wines and today stands as the Bay Area's oldest continuously operating winery.



Testarossa Winery owners Diana and Rob Jensen enjoy their beautiful family winery and premium wines; the winery enjoys the quaint, historic ambiance of the old Novitiate Winery in downtown Los Gatos, originally built in 1888.

What began as a small weekend project in 1993 has since grown into one of Santa Lucia Highlands' most reputable wineries with literally hundreds of 90-Plus-Point scores from all of the top wine publications. This American Dream story belongs to none other than Testarossa Winery, this month's *Pinot Noir Series* Selection that shows all of us how hard work, a passion for doing what you love, and a can-do attitude can lead to amazing accomplishments.

Testarossa Winery's founders are Rob and Diana Jensen, both northern California natives who met as electrical engineering students at Santa Clara University. Rob also earned a minor in Italian language and culture and spent two summers studying abroad in the Italian countryside. It's here that he earned the nickname *Testarossa*, Italian for *redhead*, and the name has been sentimental to him ever since.

After graduating, Rob and Diana both entered the high-tech world in Silicon Valley - Rob holding several sales and marketing positions in pre and post IPO companies and Diana taking on marketing roles at both the National Semiconductor and Cypress Semiconductor. As challenging and rewarding as their jobs were, it wasn't long before they yearned for something else.

That *something else* turned out to be making wine. Rob and Diana both love wine and food, and Rob's education in Italian culture helped heighten that shared passion. Being in the Silicon Valley, they took advantage of their close proximity to northern California's wine country and enjoyed learning about the art of winemaking from nearby wineries and winemakers. By the early 1990's, the Jensens were serious wine hobbyists.

Rob and Diana began experimenting with home winemaking in their Sunnyvale garage and in 1993, had made a full 60 gallon barrel of wine with a small, traditional wooden press (today, that same press is on display in their Testarossa Winery Tasting Room!). The hobby quickly turned into a regular weekend activity and the couple even planted two dozen grapevines in the backyard to start teaching themselves the tricks and techniques of viticulture.

To further their wine knowledge, Rob and Diana took all the viticulture and enology classes they could at the nearby world famous UC Davis campus. They also spent time volunteering at the Santa Cruz Mountains' Cinnabar Winery and made friends with winemaker George Troquato. George turned out to be a

continued on Page 2

great contact, and even found the Jensens their first small vineyard to lease in the Santa Cruz Mountains.

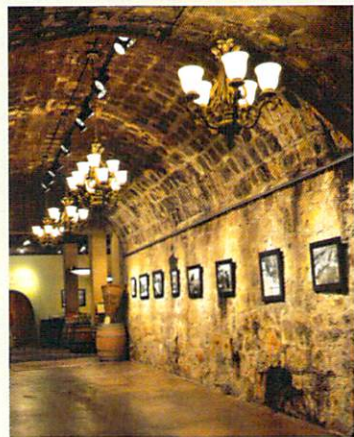
By 1994, just a year later, Testarossa Winery became a reality. Diana started working full time at the winery, running the day to day operation and securing vineyard sources for nearby premium wine grapes. That fall, Testarossa Winery made their first official wine, a 1994 Chardonnay from the Monterey County/Chalone appellation, that went on to receive 91 POINTS from both *Wine Spectator* and *Connoisseurs' Guide* - not bad for a first release!

The following two years, Cinnabar winemaker George Troquato got the Jensens on their feet, leasing winery space to Testarossa and giving them a place to make their first few vintages. By 1996, Testarossa had already outgrown tiny Cinnabar, and Rob and Diana moved their business to the old historic Novitiate winery (pronounced no-vish-ut) in downtown Los Gatos. The old winery was originally built in 1888 and today stands as the Bay Area's oldest continuously operating winery.

The space turned out to be the perfect fit for Testarossa Winery, offering not only plenty of space to grow (the Jensens have maintained a slow 1,000 case per year growth model) but also a totally unique, rustic atmosphere that keeps visitors and winery enthusiasts coming year round to enjoy Testarossa's world-class wines.

By the way, world-class wines is no understatement. Since its inception, Testarossa's wines have received (and continues to receive) such outstanding honors as Top 100, Top 10, Top Wines of the Year, and incredibly, hundreds of 90-Plus-Point scores. One of their Pinot Noirs was even named the Top Pinot Noir in the World by *Wine Enthusiast* in 2001.

While production and vineyard sources continue to grow each year, not much else has changed from the original Testarossa business model in 1994. The Jensens love making their handcrafted Pinot Noirs, Chardonnays and Syrahs from over a dozen world-class vineyards each year, and couldn't be happier living their American Dream of Testarossa Winery. Cheers to a family who has truly made it!



The 2010 Santa Lucia Highlands Pinot Noir is sourced from three world-class vineyards; views of the historic Novitiate Winery which is now home to Testarossa Winery, an event center, and two popular tasting room venues.

ABOUT THE VINEYARD



Santa Lucia Highlands, Santa Rita Hills, Sonoma Coast, and Santa Maria Valley) Testarossa ensures their releases are of

Testarossa Winery sources fruit from over a dozen world-class California Chardonnay, Pinot Noir and Syrah vineyards, making each vintage of wine consistently outstanding. By partnering with passionate growers from only the finest growing regions (including

premium quality and only made in limited quantities. These are top-of-the-line wines, and *seriously* hard-to-find.

This month's feature, the 2010 Santa Lucia Highlands Pinot Noir, comes from three vineyards (Doctor's, Dos Rubios, and Fogstone estates) and shows off why this cool-climate appellation is second-to-none in producing top-notch Pinot Noir. The rugged terrain, maritime breezes, and ocean fog provide a long growing season which ensures fully developed fruit and ripe flavors. Currently there are 5,900 acres planted in SLH, mostly to the Burgundian Pinot Noir and Chardonnay.

ABOUT THE WINEMAKER



Testarossa's winemaker, Bill Brosseau, got his start working as an enologist for the winery in 2000. Recognizing his expertise and skill with Burgundian winemaking techniques, Bill was quickly promoted to winemaker and has held the position ever since.

Before coming to Testarossa, Bill worked in the cellars of Chalone Vineyard and then as a Lab Director for Napa's Pine Ridge Winery. He also

gained extensive viticultural experience managing his family's Brosseau Estate Vineyard, located high above the cool, breezy Salinas Valley in the heart of the famous Chalone Appellation.

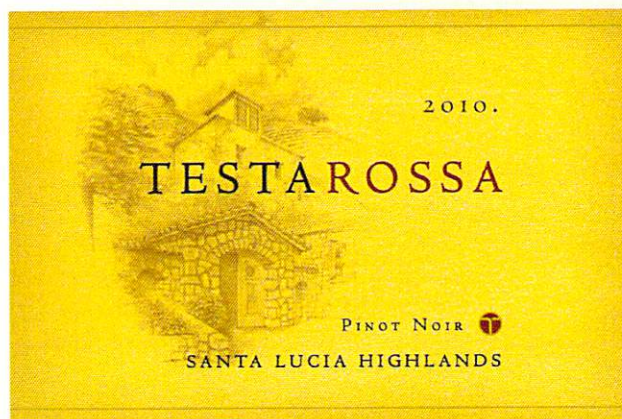
"I feel this is one of my great contributions to Testarossa, as we source fruit from different areas," Bill offered. "Being able to understand our individual vineyards is vital if we want to maintain a competitive edge."

When Bill is not at the winery, he is most likely spending time with his wife Kilene and their three children.

TESTAROSSA 2010 'SANTA LUCIA HIGHLANDS' PINOT NOIR

Testarossa's winemaker Bill Brosseau worked closely with three of the top vineyards in the Santa Lucia Highlands to produce this limited release 2010 Pinot Noir. He selected the Doctor's, Dos Rubios, and Fogstone estates for their high quality fruit and blended them to make a classic Santa Lucia Highlands style Pinot Noir. The palate is elegant and super smooth with rich cherry and plum flavors and a light touch of spicy oak on the finish. The trademark bright acidity in SLH Pinots makes this wine incredibly versatile for food-pairing, and equally enjoyable on its own. Enjoy this hard-to-find wine from one of California's best known regions for world-class Pinot Noir.

Alcohol: 14.3% Barrel Aging: 11 months
 pH: 3.79 Enjoy Now Until: 2018
 Total Acidity: 0.51 g/100mL



91 POINTS
 - *Connoisseurs' Guide*

REORDERS

GOLD MEDAL WINE STORE

TESTAROSSA	Retail Price Winery-Direct	Club Price 2-bottle Members	Club Price 4-bottle Members And Multiple Series Members	SAVE up to 23% OFF Winery Direct
2010 Pinot Noir	\$39.00/btl.	\$32.00/btl. <i>Save 18%</i>	\$30.00/btl. <i>Save 23%</i>	

These special prices are available only to club members, gift recipients and gift givers. Remember to **login** to see these prices online!

REORDER ONLINE: www.goldmedalwineclub.com

Toll Free: 1-800-266-8888 Fax: 1-800-266-8889

2 bottle min. order. Availability is extremely limited Note: Shipping and tax (if applicable) not included in the above prices. Call for details.



Grilled Halibut with Sundried Tomato Vinaigrette

- | | |
|------------------------------------|---|
| 1 lemon, zested and thinly sliced | 1/3 cup cherry tomatoes, halved |
| 1 orange, zested and thinly sliced | 1 tsp. California chili powder, divided |
| 2 lb. halibut fillet | 1/2 tsp. Spanish paprika |
| | 1/4 cup sherry vinegar |
| | 1/2 cup broth, chicken or vegetarian |
| | salt & pepper |

Vinaigrette:

- 1 Tbs. oil from sundried tomatoes
- 2 Tbs. olive oil
- 3 garlic cloves
- 1/4 cup sundried tomatoes,
in olive oil, chopped

In a shallow baking dish, place a layer of orange and lemon slices on bottom and place fish atop. Sprinkle zest of both orange and lemon over fish and chill for 1-2 hours.

In a saucepan over medium-high heat, add both oils. Saute garlic and tomatoes until the cherry tomatoes break down, about 5 minutes. Add 1/2 tsp. chili powder, Spanish paprika and sherry vinegar. Boil for three minutes, add broth and simmer for 10 minutes. Season with salt and pepper. Set aside.

Prepare barbecue to medium-high heat. Generously spray with non-stick spray. Place fish on grill, top with a layer of sliced lemon and oranges. Sprinkle with salt, pepper and remaining chili powder. Grill for 10 minutes, remove citrus slices to empty part of grill. Flip fish and season with salt and pepper. Grill citrus, flipping once, just until golden, and set aside. Grill fish for a remaining 5-7 minutes or until fish is firm to the touch and just opaque. Rewarm vinaigrette, place fish on serving platter. Surround the fish with the citrus and spoon vinaigrette over fish.

Porchetta-Style Roast Pork

- | | |
|--|------------------------|
| 10 fresh sage leaves, chopped | 1/4 cup dry white wine |
| 2 tsp. fresh thyme, chopped | 1/3 cup chicken stock |
| 2 sprigs rosemary, leaves stripped & chopped | salt & pepper to taste |
| 3 tsp. lemon zest | extra virgin olive oil |
| 1 1/2 Tbs. fennel seeds, toasted until just fragrant | |
| 3 lbs. boneless pork shoulder, butterflied | |

Mix sage, thyme, rosemary, garlic, lemon zest, fennel seeds and capers together. Open your pork and generously salt and pepper both sides. Spread 3/4 of the herb mixture on the inside of the pork; roll and tie to form a tight roast. Sprinkle remaining herb mixture on the outside of the pork; pour wine and stock over pork and marinate for at least 1 day.

Preheat oven to 350 degrees. Drizzle olive oil over pork. Heat roasting pan on stove over medium-high heat. Sear the pork on all sides, then put in oven and roast for 2 1/2 hours, or until the roast is well browned and tender. Serve with a glass of Testarossa Pinot Noir and enjoy!



Find this recipe and all of your favorites online at GoldMedalWineClub.com/recipes. We have a delicious collection of entrée recipes to pair with your favorite Gold Medal wines!



Gold Medal Wine Club
5330 Debbie Road, Suite 200
Santa Barbara, California 93111

Toll Free: 1-800-266-8888
Fax: 1-800-266-8889
www.goldmedalwineclub.com