

2015

Diana's

Medium Straw hue. Scents of ripe peach, ripe apple pie, honey, passionfruit, and nutmeg leap out of the glass and are followed by notes of ripe fig, ripe apricot, and vanilla bean. Complex on the nose, these same attributes are framed by a nice citrus core of lemon, grapefruit, and even a touch more vanilla. Vibrancy and intricacy define the palate and leads into a pure, fresh, and youthful finish.

ENJOY NOW THROUGH 2027



2015 DIANA'S CHARDONNAY

BARREL	VINEYARD (CLONE)	COOPER	TYPE
15-051	Brosseau (Wente)	Remond	Medium Long Toast
11-230	Brosseau (Wente)	Ermitage	Medium Toast
14-091	Fogstone (15)	Francois Freres	Medium Toast
14-266	Fogstone (15)	Mercury	Chauffe Light Long
14-432	Fogstone (76)	Seguin Moreau	ICÔNE Blanc
14-430	Fogstone (76)	Seguin Moreau	Aquaflex Classic
15-069	Fogstone (76)	Cadus	Med. Toast, 30mo seasoned
15-065	Fogstone (95)	Cadus	Med. Toast, 30mo seasoned
14-268	La Rinconada (15)	Mercury	Chauffe Light Long
13-197	La Rinconada (15)	Remon	Med. Long Toast
15-207	Rosella's (76, 96)	Francois Freres	Med. Toast, 3-y seasoned
15-229	Rosella's (76, 96)	Francois Freres	Med.+ Toast
15-323	Sierra Madre (15)	Mercury	Chauffe Light Long
09-050	Sierra Madre (15)	Francois Freres	Med.+ Toast
15-221	Soberanes (Wente)	Francois Freres	Med.+ Toast, 3-y seasoned

SIXTEEN BARRELS, 44% NEW OAK
349 CS. BOTTLED ON AUGUST 10, 2016



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

Twenty-four years ago, Diana and I, two engineers from Santa Clara University, followed our passion and started making wine in our small Silicon Valley garage. Six years later, we released our first Niclaire "prestige Cuvée" Pinot Noir made from a small selection of only our finest barrels.

With such an amazing array of world-class vineyards and Bill Brosseau leading our winemaking team for the past 17 years, we are beyond proud to offer the newest vintage of our most elegant, long-aging, limited availability Jensen family reserve wines: the 2015 Diana's Chardonnay and 2015 Niclaire Pinot Noir.

Thank you for being such a wonderful part of this amazing dream and our Testarossa family!

*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.

Niclaire

Dark red color. Nice aromas of orange zest, ripe cherry, cloves, anise, cranberry, and ripe pomegranate excite the nose.

Upon aeration, additional notes of boysenberry, jasmine, cocoa, papaya, and vanilla bean. Upon taste, citrus, floral, and spice elements. Polished tannins provide a seamless mouthfeel while the vibrant acidity gives a youthful and bright profile.

Intricate, layered, and long are the descriptors for the finish of this multi-vineyard blend.

ENJOY NOW THROUGH 2028



2015 NICLAIRE PINOT NOIR

BARREL	VINEYARD (CLONE)	COOPER	TYPE
15-329	Brosseau (Pommard)	Mercury	Chauffe Light Long
15-170	Doctor's (Calera)	Francois Freres	Med.Toast, 3-y seasoned
13-339	Doctor's (Calera)	Remond Medium	Long Toast
15-395	Doctor's (Calera)	Seguin Moreau	Premium Medium Long
14-013	Doctor's (Calera)	Remond	Medium Long Toast
14-202	Doctor's (Calera)	Louis Latour	---
15-280	Dos Rubios (37)	Francois Freres	Med.Toast, 3-y seasoned
15-251	Fogstone (115)	Francois Freres	Med.Toast, 3-y seasoned
15-312	Fogstone (667)	Mercury	Chauffe Light Long Plus
15-129	Garys' (Pisoni)	Francois Freres	Med.+ Toast, 3-y seasoned
15-553	Garys' (Pisoni)	Seguin Moreau	ICÔNE Blanc
15-206	La Rinconada (777)	Francois Freres	Med.Toast, 3-y seasoned
15-453	Pisoni (Pisoni)	Louis Latour	---
15-196	Rincon (777)	Francois Freres	Med.Toast, 3-y seasoned
14-063	Rosella's (Pisoni)	Francois Freres	Med.Toast, 3-y seasoned
14-020	Sanford & Benedict (Calera)	Remond	Medium Long Toast
15-277	Soberanes (Pisoni)	Francois Freres	Med.Toast, 3-y seasoned
15-335	Tondre (777, Pommard)	Mercury	Chauffe Light Long

EIGHTEEN BARRELS, 50% NEW OAK
409 CS. BOTTLED ON AUGUST 10, 2016

Claire, who turned 21 in March, recently returned from a semester abroad in Brussels, Belgium, as an Accounting Major at Santa Clara University (SCU). During her four months in Europe she was able to get extensive international experience by visiting

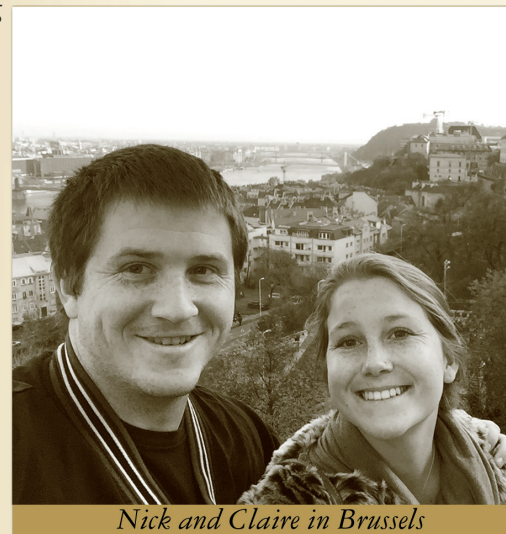
several western European countries and North Africa. She is very excited to have been selected for a coveted summer Accounting internship at KPMG in Santa Clara this summer. One more year and both kids will have graduated from college!

It seems like just yesterday that we came up with the name Niclaire for our reserve Pinot Noir, when Nick was just four and Claire was barely more than a year old.

It has now been two years since our son Nick graduated from SCU with his degree in Civil Engineering. He is working even harder than last year in construction management for one of Silicon Valley's most sought after commercial builders, DevCon Construction. He is living at home saving money and has already paid off his student loans! He has expanded his workshop at our house, which now includes both a CNC router and a 3D printer. The 3D printer allows him to design and print all kinds of cool gadgets.

Diana is now fully engaged in her new roll as a Court Appointed Special Advocate (CASA). This is a volunteer position that helps and mentors foster children in Santa Clara County. Helping the disadvantaged, especially children, has always been a passion for Diana. In addition, to her volunteer work with Foster youth, Diana has come back to the winery to lead our Strategic Planning process, a critical process for the success of any business. It is great to have her back and working to ensure a strong future for Testarossa, and of course, many more decades of delicious wines and fun experiences.

I continue to love the challenges and opportunities of running the winery. One of my favorite parts is dreaming up ways to convert the dozens of nooks and crannies and historic cellars we have into fun places for our guests and club members to get a richer winery experience.



Nick and Claire in Brussels

Our latest restoration project is our new theater. It's in historic Cellar 3 that, like Cellar 1, was completed in 1892. The Cellar 3 Theater regularly runs our new history video showcasing three centuries of California wine including how the historic Novitiate of Los Gatos Winery, and Testarossa have and continue to play important rolls in California's living wine history. If you haven't seen the video on our 125" screen with seven channel surround sound, please make sure to schedule a tour on your next visit to the winery.

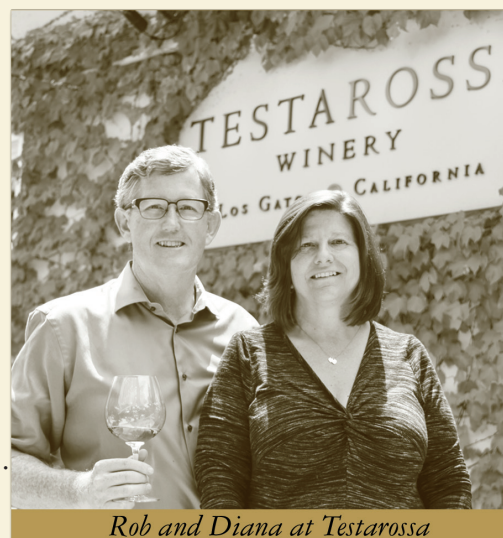
Another very exciting project I got to work on first hand was the remodeling of our new Tasting Room in Carmel Valley Village. Making sure that our new Tasting Room shared our rich history was a very important criteria before we opened last November.

Outside the winery I completed my fifth year as a member of the Board of Directors at my High School Alma Mater, St. Francis High School in Mountain View. Diana and I have also been proud members of SCU's Board of Fellows since 2000. When I'm not at the winery I spend as much time as I can riding my bike with the Los Gatos Bicycle Racing Club, and hanging out with the family. This past year our two oldest Labradors went to doggie heaven at the ripe old ages of 14 and 15 years old. We miss them both. Because our remaining yellow Labrador Rusty was lonely, we rescued a seven year old yellow Labrador named Boss. Boss has fit right in as if he's lived with us all his life. Despite their size, agility, and speed differences, they play everyday like two puppies.

This summer, we are again doing our sixth annual Lake Tahoe cycling circumnavigation of the lake (72 miles). Families are joining us for what has unofficially been dubbed as a continuous 5 day wine drinking and eating party interrupted by a four hour bike ride around the lake.

From our family to yours, we sincerely appreciate your support of our wines and our winery family!

Rob, Diana, Nick and Claire



Rob and Diana at Testarossa

Diana's

2010 White flowers with citrus and stone fruits on the nose and palate. Creamy and elegant with minerality and mouthwatering acidity that still dances on the finish in a lively fashion. A mature and refined wine with lots to give.

2011 Displaying its cooler vintage well, this vintage is both creamy and lean on the palate. Incredibly complex, yet subtle flavors keep one coming back for more. Mineral driven with a good balance of citrus and orchard fruits, the finish just keeps going and going. Will still be maturing for a few years.

2012 The core of minerality here serves as the backbone for riper, opulent fruit flavors and aromas. This bottling is just starting to show elegant aged characteristics of toasted hazelnuts and lemon curd. Rich and mouth-filling texture with a long finish showing savory notes.

2013 This wine is a crowdpleaser; the fruit is taking center-stage. Juicy yellow apple and citron dance in front of a background of subtle toasted oak, supported by an ample, but soft acidity. Very well balanced with a sweet honeysuckle nose.

2014 An incredibly elegant wine with superb oak integration and a long aging trajectory. A balanced wine showing glimpses of how it will (slowly) progress in bottle. A tight core of citrus fruit and savory minerality is adorned with delicate, but assertive floral notes on both the nose and palate. Suggest holding for 2-3 years or aerating/decanting before serving.



Niclaire

2010 This pleasantly ripe and juicy wine is maturing nicely. The plum and berry fruit notes have started to open up to much more savory flavors on the nose and palate. A grippy but very fine-grained tannic finish will keep this wine maturing for years to come.

2011 Surprisingly still tightly wound, reflecting its cool vintage. Earthy and forest floor notes are just starting to blossom into deep and spicy black fruit on the nose and palate. The more expressive nose of this wine gives more of a glimpse to the complex and elegant aging trajectory of this assuredly long-lived bottling.

2012 Inky concentration with an exciting interplay of red and black fruit. Plum, rhubarb, and black cherries intertwine on the nose and palate, united by a broad baking-spice finish. Showing beautifully now.

2013 Incredibly supple texture on this wine, showing beautiful balance of grape and oak tannins. Showing deep savory and earthy notes already, but there is a long life ahead of this wine. Still-fresh fruit flavors give a sense of richness and tartness in the same sip.

2014 Still quite restrained on the palate, it is just starting to hint at the multitude of flavors in this incredibly complex bottling. Tart and savory, with spicy black fruit mingling among complex pomegranate and a surprising amount of citrus (blood orange, kumquat) flavors. Suggest holding for 3-4 years or aerating/decanting before serving.

