

# FEBRUARY 2016 NEWSLETTER



Estate Aglianico grapes  
at the 2012 harvest.

## Wine Club Selections

**2012 Sangiovese ~ \$24.00 Retail. February Wine Club Special Price \$18.00.**

Our Sangiovese is made in the classic Italian style with a medium body, textured tannins, ripe cherry, strawberry, and cranberry fruit underscored by black pepper and clove. Recommended pairings are very flexible and include pasta dishes, minestrone, roast pork, steak, and pizza with red sauce.

Label Image: The Roman eagle image was powerfully linked to military ventures and the rapid rise of the Empire, but its lineage extends back at least to the Greeks who took the Eagle and Snake to be a portentous sign sent by Zeus himself. This particular incarnation was created under Justinian, who sought to reunite the Eastern and Western Roman Empire and found the eagle to represent enlightenment and victory in a unified Christian state. Less politically, the eagle and snake echoes the duality of Sangiovese, which is both light and dark, fruity but dry, tart yet sweet, and slightly mystical in its duality.

86% Sangiovese, 7% Nebbiolo, 7% Cabernet Franc from Amador, Yolo and Lake Counties. 330 cases made. 13.5% ABV. Aged in neutral oak barrels and unfiltered. 92 points and Editor's Choice, Wine Enthusiast magazine.

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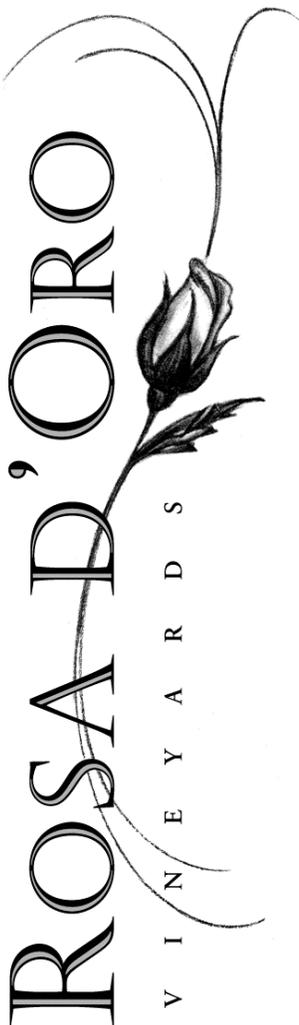
Known as the Barolo of the South, Aglianico (that's a silent g) yields a rich wine whose vines seem to thrive in the volcanic soil of its homeland in Basilicata, Italy. It is perfectly suited to Lake County's long, dry, growing season and our own volcanic soils. This vintage of Aglianico has savory red cherry and deep black fruit backed by dark spice, firm tannin and acid, with traditional earthy, floral, and mineral undertones. Recommended pairings include roasted meats and game, lamb, sausages, and proper Neapolitan pizza.

Label Image: Hercules was a surprisingly complex character, much like Aglianico. He appears brutish and backward on one hand, yet is loyal, caring and devoted on the other. For all of his ego and pride he sought virtue and atonement for his errors, even those not his fault. This image from 475 BC shows Hercules as slight, thin, and a little weary. He is wearing the Nemean lion skin from the first of his twelve labors and he willingly accepts the help and council of the more powerful Athena. He struggles with his own identity in the same way that Aglianico does, needing time to grow and reflect before finding wisdom.

90% Aglianico (estate grown, Kelsey Bench – Lake County) and 10% Cabernet Franc (Nova Vine, Yolo County). Harvested late October, aged in 1-5 year old oak barrels. Bottled 10-29-2013. Unfined and unfiltered. 170 cases made. 13.5% ABV.

The 2012 vintage is considered one of the most perfect vintages a winemaker might ever hope to see. Just enough rain fell over the winter, the Spring brought little frost, fruit set was strong and the steady ripening warmth in Lake County was perfect and consistent. Even harvest took place under ideal moderate conditions.

These wines are ready to drink now, but they can both lay down for another few years if stored properly. Enjoy with good food and good company! Salute!





**Photos from our 8th Annual Venetian Masquerade Party. Clockwise from top left:  
Antipasti of artichokes, dry jack , applewood smoked salami, & whipped ricotta with lemon & olive oil.  
Risi Bisi with shrimp. Muffuletta sandwich paired with our estate grown 2013 Refosco.  
Almond Cannoli with chocolate & raspberry sauces.  
Masqueraders Cara Bowin, Tony Barthel, Livia Kurtz, & Tim Salmon.**

**Tasting Room Business Hours**

Wednesday - Saturday 11am - 6pm and Sunday 11am - 5pm

## Upcoming Events

### February 27, 2016 - Pizza & Panini Party - 6:00 PM - 8:00 PM

Join us in the Rosa d'Oro tasting room for pizza and panini with wine tasting. Admission is complimentary to wine club members or \$10 per guest. February wine club selections will be available for pick up. Call 707.279.0483 to RSVP.

### March 11, 2016 – Cannoli Friday - 11:00 AM - 6:00 PM

We have cannoli available the second Friday of each month! Come in for this Sicilian treat of sweetened ricotta in a pastry shell. Call 707.279.0483 for more information or to preorder.

### March 19, 2016 – Park Study Club Dinner Dance – 5:00 PM – 7:00 PM

Find Rosa d'Oro pouring wine at this annual fundraising event held at the Highlands Senior Center in Clearlake. Dinner will be prepared by the Yuba Community College Culinary Students and served by students from Lower Lake High School with local wineries pouring, music, dancing, and art show. Contact Ann Austin at 707.998.4471.

### March 27, 2016 - Rosa d'Oro Tasting Room Closed - Happy Easter!

### April 8, 2016 – Cannoli Friday - 11:00 AM - 6:00 PM

We have cannoli available the second Friday of each month! Come in for this Sicilian treat of sweetened ricotta in a pastry shell. Call 707.279.0483 for more information or to preorder.

### April 24, 2016 - Kelseyville Olive Festival - 11:00 AM - 5:00 PM

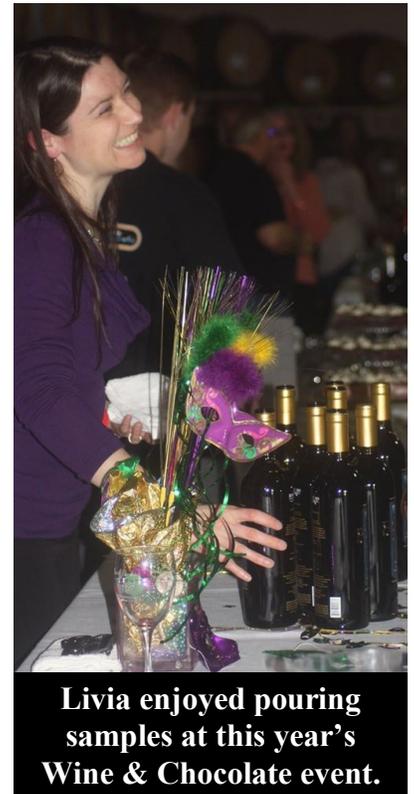
This free family event is held at Chacewater Winery, 5625 Gaddy Ln. Kelseyville, with vendor booths, product samples, contests and more. Local beer and wine tasting is available for a fee from noon to 4pm with proceeds benefiting Lake Family Resource Center. Rain or Shine! [www.KelseyvilleOliveFestival.com](http://www.KelseyvilleOliveFestival.com)

### May 13, 2016 – Cannoli Friday - 11:00 AM - 6:00 PM

We have cannoli available the second Friday of each month! Come in for this Sicilian treat of sweetened ricotta in a pastry shell. Call 707.279.0483 for more information or to preorder.

### May 20 - 22, 2016 - Lake County Wine Adventure Weekend

Kick off your Wine Adventure at the Casino Royale from 6 to 9pm on Friday night at Twin Pine Casino. The two day passport event county-wide follows on Saturday and Sunday with over 30 participating wineries, including Rosa d'Oro Vineyards offering wine tastings, food, and specials to ticket holders. For more information and tickets visit [www.LakeCountyWineries.org](http://www.LakeCountyWineries.org).



Livia enjoyed pouring samples at this year's Wine & Chocolate event.

# Recipe

## Livia's Triple Chocolate Cannoli Filling

- 1 pound ricotta cheese
- 1/4 cup mascarpone cheese
- 1/2 cup powdered sugar (add more if you prefer)
- 1/4 cup cocoa powder
- 2 ounces white chocolate, grated
- 1/4 tsp. vanilla extract
- 1/4 tsp. cinnamon
- 1/2 cup mini chocolate chips for dipping
- 1/4 cup powdered sugar for dusting



For this recipe you can prepare your own cannoli shells, but I purchase them ready to fill. Blend the ricotta, mascarpone, and vanilla together by hand or with a mixer. Separately, mix together powdered sugar, cocoa powder, and cinnamon. Add the cocoa powder mixture and grated white chocolate to the ricotta mixture and mix thoroughly. Fill a pastry bag or large Ziploc type storage bag with the cannoli filling. You can refrigerate the filling for up to 2 days or immediately fill and serve your cannoli shells. To fill, pipe the filling into the shells from each side so that the filling comes to the edge of the shell. Dip the ends into the mini chocolate chips and sprinkle powdered sugar over the cannoli. Serve with Rosa d'Oro Vineyards 2012 Dolcetto (or coffee). Recipe fills 12 full size or 24 mini shells.

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**WORK SMARTER IN 2016**  
PACKAGING

**Designer Dreamscapes**  
Creative wine packaging concepts are out there, but not all find a home  
By Jane Finetfield

**Breeding Vit for Drought  
Manage Nit  
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Stabilize Ta  
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the Envelop  
VINTAGE 20**

**Designer Dreamscapes**  
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**Congratulations to Pietro Buttitta and Kerri Green Design** for having their design of the 2012 Aglianico bottle featured in the January 2016 edition of *Wines & Vines Magazine*. The wine and the packaging are both beautiful and unique.

“The label design draws heavily on Old World southern Italian packaging for the style. This gives it a sense of location in time and place using screen-print bottles that work with our limited bottling space. The wine was not made in an international style, so hopefully the packaging reflects the style markers to some extent.” - *Pietro Buttitta*

“For those who know Barolo’s Nebbiolo grape or just love bigger reds, Aglianico is another grape for powerful red wines. While both have plenty of acidity and tannin, Aglianico hands you a small bouquet of violets along with its one-two punch. Rosa d’Oro’s Aglianico beautifully integrates a hint of that intriguing violet floral with its deliciously dark fruit in a firmly structured yet elegantly rich and balanced red.” - *Catherine Bugue, St. Helena Star*