



OMAGGIO

Our Omaggio is a unique blend created with the elegant white wines of Friuli in mind. The Tocai Friulano, our second time with this noble grape, came from Nova Vineyard in Yolo County and holds center stage with a rich, buttery presence, notes of pear jam and a lush mouthfeel. The Riesling came from only a few rows over at Nova but adds a noticeable mineral spine and sense of structure to the lush Tocai. The Chardonnay and Chenin Blanc, both from Lake County, underscore citrus elements and add a taut lemon and lime zest border that wraps up the entire package.

The Omaggio is dry, but quite round and soft with only moderate acidity. It offers unique food pairings possibilities including buttered pastas, French and Italian charcuterie, roast chicken, crab and lobster, or a traditional Alsatian flammeküche.

The 2013 vintage is considered one of the more perfect vintages a winemaker might ever hope to see. Just enough rain fell over the winter, the Spring saw 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. After a cold and wet 2010 and 2011, 2012 and 2013 were gifts.

The front label depicts the Primavera di Stabiae, or the flower girl of Spring which was located in the coastal town of Stabiae. It was engulfed at the same time as Herculneum and Pompeii in 79 AD with the eruption of Mount Vesuvias.



\$16 Retail

40% Tocai Friulano
30% Riesling
20% Chardonnay
10% Chenin Blanc

70% Yolo County
30% Lake County
70 cases made

3 grams/liter residual sugar

13.5% ABV

Fermented and aged in
stainless steel

bottled 10-1-2014

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