



Carmen Elizabeth Kurtz on the tractor at the winery during the 2011 crush.

October 2011 Newsletter

October Wine Club Selections

2009 started cold and dry, easing into classic clear Lake County weather with moderate warmth in summer, then into a few heat spikes late in the season and cold nights until October rains. Early and mid-ripening cultivars were the easy winners after three inches of rain fell in mid-October, with the cool weather spreading out harvest in a good way.

2009 Barbera - Carefully bridging the gap between Old World and New, Barbera was the first red grape we planted. It can ripen quite late and careful cultivation and cropping is a must. We retain some of the traditional Italian black cherry flavor along with rich California purple fruit, moderate acidity, growing minerality and naturally low tannins. Barbera is a great introductory wine that also holds a special place at any dinner table. 98-point Double Gold, Best of North Coast at the 2011 California State Fair. 11 months in barrel, all 1-2 years old. Unfined, very lightly filtered, 209 cases produced, 13.8% ABV. Retail price \$18.

2009 Sangiovese - This Sangiovese is made from Emilia Romagna clones rather than the normal Tuscan types, producing an extremely bright and focused wine with good acid, light tannin and exceptional aromatics with clean fruit in a nimble medium weight package. It has a natural spiciness that complements summer food but can be enjoyed on its own just as easily. Best of North Coast at the 2011 California State Fair. Roumiguere Vineyards Highland Springs, Lake County, 11 months in barrel, all 2-4 years old, half Hungarian oak. Unfined, very lightly filtered, 212 cases produced, 13.5% ABV. Retail price \$18.

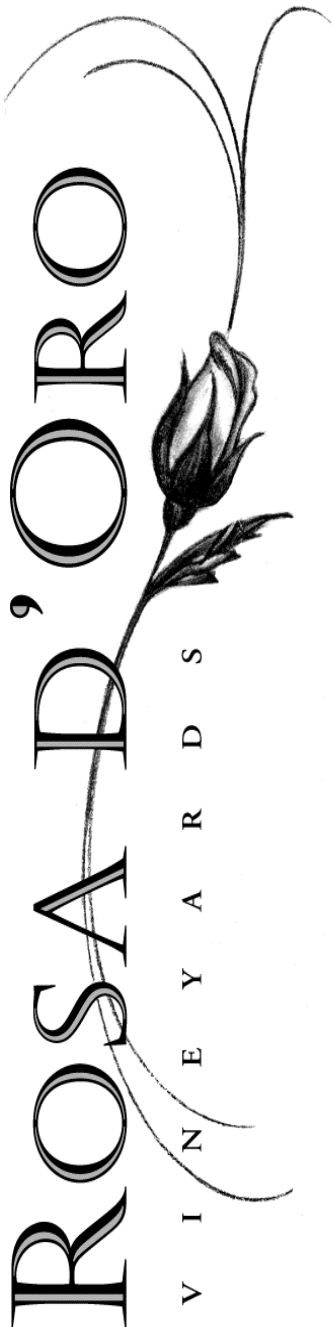
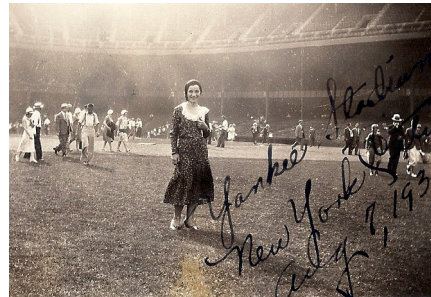
October is Italian-American Heritage Month!

Taken from Nick Buttitta's father, Pietro's memoirs:

In the spring of 1930, I attended a St. Patrick's Day dance where I met the most attractive young lady with large beautiful blue eyes whose skin was like the smoothest velvet I had ever felt. Her name was Enes

Perantoni. I had just found the girl who was meant for me. We got married on Saturday, July 30, 1931 in Saint Patrick's Church. We took a two-week honeymoon, with four days in Atlantic City and three days in New York City.

In 1935, Papa started itching to do something different. He had a distant cousin living in Sunnyvale, California. Papa went off to visit him. When he came back after about 45 days he was nice and tanned. "Hey! You cannot believe how beautiful it is. It's as good as Sicily. Lots of sun but it cools off at night. You sleep like a log. And the beautiful orchards...prunes, apricots, cherries...the cherries," he said, "You can't believe it! Big walnut trees. Bella. Bella." So it was that on January 1, 1936, Papa, Mama, Angela, Paul & Josephina, Antoinette, and Armand headed for the great state of Cal-if-for-nai-yay!



Wine Club Reorder Special!
2009 Barbera or Sangiovese
only \$12 per bottle
during the month of October!

Tasting Room Business Hours
Wed - Sat 10:30am - 6:30pm
Sun 11am - 5pm

Biscotti

This recipe provides a richer, sweeter style of biscotti that works well during holidays. They can be made a day or two in advance if carefully wrapped.

2 c. flour

¾ c. almond flour (available at Trader Joes)

1 2/3 c. sugar

½ t. salt

1 t. baking powder

1 t. ground anise seeds

fine zest of one orange, lemon and lime

3 eggs + 3 egg yolks

1 t. vanilla

10 oz. pistachios

Mix dry ingredients together. Gently add eggs plus vanilla and fold until combined into a sticky, shapeable mass. Add pistachios. For the first baking shape into a long log on a sheet pan with parchment paper or preferably a Silpat liner (due to the high sugar content and egg yolks it will be quite sticky). Bake at 350-375 F until thoroughly dry, firm and set with a slight browning on the exterior- approximately 30-40 minutes. Remove from oven and let cool completely. Gently cut with a sharp serrated knife in a sawing motion that smoothly cuts through the pistachios into ½” thick slices. Bake slices laid out on sheet pan at 300-315 F until cooked to desired dryness.

Upcoming Events

October 14, 2011: October Release Party at the Rosa d’Oro Vineyards tasting room from 5 to 8pm. Sample our October wine club wines and newest releases along with appetizers. Special prices on wine. \$5 admission, FREE to wine club members. RSVP to 707.279.0483 or info@rosadorowine.com.

October 15-16, 2011: San Francisco’s Vintners’ Market from 1 to 4pm at Fort Mason. Similar to farmers markets, this event allows consumers to sample the wines on display and buy them on the spot. Find the Rosa d’Oro booth!
www.sfvintnersmarket.com

November 5, 2011: People’s Choice Wine Competition from 1 to 5pm at Langtry Estate, 21000 Butts Canyon Rd. in Middletown, Ca. You be the judge. Sample over 60 Lake County wines and vote for your favorites in several categories.
www.lakecountywineries.org

December 2, 2011: Kelseyville’s Christmas in the Country Merchant Open House and Parade of Lights. The first Friday in December from 6:30-8:30pm on Main Street with a parade, tree lighting at the firehouse, and holiday treats. Rosa d’Oro will be open late with holiday treats! www.visitkelseyville.com

February 17, 2012: Annual Rosa d’Oro Vineyards Venetian Carnival Masquerade Party the Friday before Ash Wednesday from 6 to 9pm at the Rosa d’Oro Tasting Room. Wear a mask to enter our contest and win prizes! Admission is \$15 for food, wine tasting and fun. RSVP to 707-279-0483 or info@rosadorowine.com.

February 18, 2011: Wine & Chocolate and More from 12 to 4pm at Mt. Konocti Growers, 2550 Big Valley Rd. Kelseyville. Taste Lake County wines paired with gourmet chocolates and more. A benefit for Lake Family Resource Center.
www.lakefrfc.org

March 18, 2012: Kelseyville Olive Festival from 11am to 5pm at the Chasewater Wine Company & Olive Mill, 5625 Gaddy Lane. Vendors, contests, samples and more. The event is free! Purchase a “Tasting Wristband” for local beer and wine tasting. Call 707-279-0483 or visit www.kelseyvilleolivefestival.com

The Rosa d’Oro Tasting Room will be CLOSED for Thanksgiving, Christmas, New Year’s and Easter.