



Carmen sitting in an olive tree at Rosa d'Oro Vineyards in April 2012.

June 2012 Newsletter

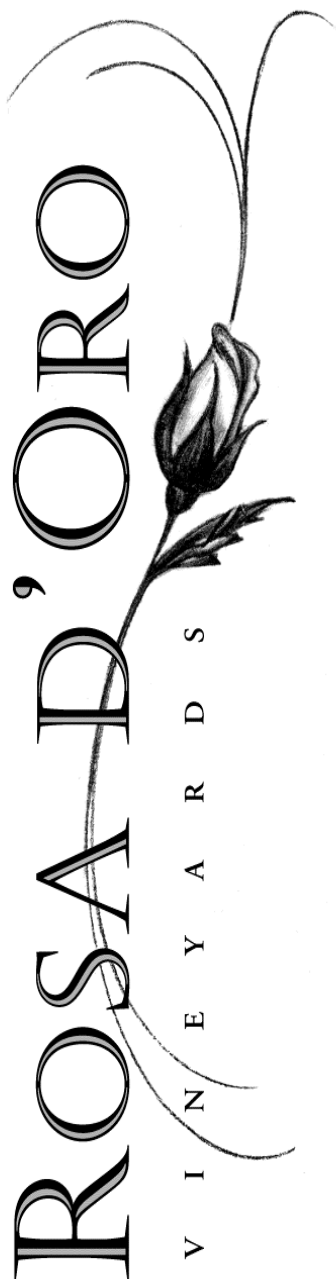
Wine Club Releases

2009 Primitivo - We released this wine last year but never sent it as a wine club selection. It was voted "Best Red" at the 2011 Lake County People's Choice Wine Awards and it received a Gold Medal at the 2012 San Francisco Chronicle Wine Competition. Nick feels it is one of his best wines and he wanted to make sure all of our members received a bottle before we sold out. Primitivo is the Italian Zinfandel grown in the area of Puglia in Southern Italy. They are genetically identical but Primitivo is considered to be more feminine and rustic. This vintage is full bodied, red berry fruit driven with fine-grained tannins and mineral earthiness, balanced without over-ripeness or residual sugar. Pair with roasted or grilled meat and game, strong cheeses, pizza, and spicy vegetable dishes.

Winemaker's Notes: Hand harvested at 28 brix, 13 day fermentation, 11 months in 2 to 3 year old barrels, unfinned and very lightly filtered. Estate grown, 215 cases produced, 16.1% ABV. Retail Price \$20.

2010 Nero d'Avola - We were looking for Sicilian grapes and found them in the Tracy Hills at Mt. Oso Vineyards. Nero d'Avola is considered the most important red grape in Sicily and is often compared to Tempranillo in its character. Ours has moderate acidity and cherry-berry fruit with a touch of spice, earthy tannin, and that Italian twist of bitterness on the end that pairs so well with food. Try it with cioppino, hard cheeses, zesty pastas, and roasted beef or lamb.

Winemaker's Notes: Harvested at 23.5 brix, 10 day fermentation, 12 months in 3 year old barrels, unfinned and unfiltered. Mt. Oso Vineyards, Tracy Hills, CA, 144 cases produced, 13% ABV. Retail Price \$20.



Wine Club Reorder Special!
2009 Primitivo and 2010 Nero d'Avola
only \$15 per bottle
during the month of June!

Tasting Room Summer Hours
Sunday - Tuesday 11am - 5pm
Wednesday - Saturday 11am - 6pm

Please join us for our monthly **"Flight Night"** featuring four Rosa d'Oro wines paired with regional Italian cuisine. \$20 per person \$15 members

Call 707.279.0483
www.rosadorowine.com

New Releases

2011 Muscat - This release is a lovely off-dry version of Muscat that actually is a blend of two types of Muscat; 60% Moscato Giallo (yellow muscat) and 40% Muscat Canelli (Canelli is a town in Northern Italy) with only 0.7 residual sugar. The Moscato Giallo was harvested at lower maturity to impart minerality, acidic backbone and less tropical flavor to the mix, while the Muscat Canelli was harvested at its aromatic peak. These come together to make a serious and elegant Muscat with length, great delicacy, and just a touch of sweetness. Enjoy with spicy food, fried appetizers, or simply chill down and consume while in the sun.

Winemaker's Notes: Harvested at (Giallo) 23 and (Canelli) 25 brix, fermented separately for 20 days, no malolactic and no oak, just a bit of battonage. Nova Vineyards, Yolo County, 300 cases produced, 12.5% ABV. Retail Price \$16.

2010 Barbera - Carefully bridging the gap between Old World and New, Barbera was the first red grape we planted. Our 2010 retains the traditional Italian black cherry flavor along with blackberry, bay leaf, and a little lavender bolstered by fresh acidity and naturally low tannin. Barbera ages well due to its acid backbone, so expect a good 6 to 8 years with growing richness. Pair with barbecue, sausages, pizza, and pasta with pesto, tomato, or cream sauce.

Winemaker's Notes: Hand harvested at 26 brix, 8 day fermentation, 11 months in 2 to 3 year old barrels, unfinned and unfiltered. Estate grown, 240 cases produced, 14.5% ABV. Retail Price \$20.

White Table Wine aka Greco di Tufo – Wine Club Exclusive - Due to limited supply, this will only be available through the tasting room. We will be sampling this wine at our Wine Club “Grazie!” Party on Friday, June 8th from 5 to 8pm at the Rosa d’Oro Tasting Room. No charge. Please RSVP to 707.279.0483 or info@rosadorowine.com.

Greco is not recognized as a grape variety in the U.S. yet. We picked the first harvest of this cool Campanian grape in 2010, producing about 65 gallons of rather orange-ish, mineral wine. Pietro filed a petition to the TTB asking them to recognize the grape, with the hope that if the petition passes, we will be the first winery in the U.S. to produce a “Greco Bianco” wine. We received the TTB’s judgement on whether or not to recognize Greco as a grape name and their judgement was - no judgement (meaning no), so our Greco is labeled as White Table Wine. Much of the 2010 was later blended into the 2011 batch, so we only have 6 cases of the 2010 available. It retained high natural acidity and produced a typical deeply colored white wine with the strong mineral and orange citrus characteristics typical of the grape. It has the potential to age and also has assertive and attractive youthfulness. Pair with anchovies, chicken, couscous, fritto misto, pasta with cream sauce, or risotto.

Winemaker’s Notes: Hand harvested at 24.5 brix, 22 day fermentation, no oak, originally made 26 cases from Nova Vine Nursery in Yolo County, 13.2% ABV. Only 6 cases available! Retail Price \$20.

Red Table Wine - Our "House Red" is back! This time we used 50% 2010 Estate Barbera, 32% 2009 Red Hills Cabernet Franc from Roumiguier Vineyards, and 18% 2008 Estate Aglianico. This wine is rich and fruity with lively acidity and smooth tannins. Try it with pizza, pasta, grilled vegetables and meats, or pork with fruit sauce.

188 cases produced. Retail Price \$10. Wine Club Case Price \$75.