

# October 2010 Newsletter

## Wine Club Releases



Tocai Friulano

Tocai Friulano is another confusing grape with a juicy Italian name and a nefarious French connection. It is believed to be native to the Friuli region in Northeast Italy. Tocai seems to be related to Sauvignon Blanc but it generally falls into two clear cut families. One family, the one we have vinified here, is most likely the Italian version of Sauvignon Vert which is the supposedly shameful clone that has caused Chile to reexamine and remove what was supposed to be Sauvignon Blanc. Others believe that it is related to Hungary's Furmint, hence that confusing conflation of Hungarian Tokaji and Tokai names, which in the EU now can only be labeled as "Friulano." The second family may also be Sauvignonasse, which makes a lighter, more mineral and aromatic style. Whether it is or is not a "lesser" limb of the Sauvignon tree, the Italian Tocai provides a unique white, relatively low in acid but with a little Sauvignon green melon and passion fruit flavors with a heavy dose of straw and tea leaf. It is thickly textured and weighty and it possesses that characteristic Italian twist of bitterness on the finish. Like most Italian whites it is not considered age worthy and its weightiness demands early drinking so as not to become cumbersome or leaden.

The fruit came from Lowell Stone's Fox Hill Vineyard in Ukiah Valley on the Talmage Bench on September 19<sup>th</sup>, 2009, just over the Mayacamas mountain range from Lakeport. It is one of maybe four possible Tocai sources in the North Coast area. Another noteworthy Tocai bottling comes from Larkmead in Calistoga where old Tocai vines are field mixed with some Sauvignon Blanc and a little Riesling.

Notes: 13% alcohol, 3.65pH, all stainless fermented and aged, no wood, no batonnage, no malolactic. Pair with seafood, light pork, herb roasted chicken, creamy mid-weight white cheeses that are young.

**Primitivo:** 2008 was a heavy frost year. Spring frost damage was extensive throughout Lake County – not all that unusual – but 2008 was notable for its frost damage during harvest. Three consecutive nights in the frozen zone forced early harvesting of the Primitivo (and Barbera), but that is not necessarily a bad thing. Earlier harvesting often produces more spice and earth characteristics while restraining the fruit aspect. The upshot is that it can produce a better food wine with higher acid and a punchier palate than the softer and fruitier easy drinking style we are so familiar with these days.



Our 2008 estate grown Primitivo spent 12 months in French and American oak. It is a modest 13.9% alcohol with a firm acid backbone and medium weight tannin that cries out for roasted foods. 250 cases were made. Although aging generally does not improve Primitivo (or Zinfandel), the 2008 will benefit from a little more aging to allow it to relax a bit. It is still quite youthful.

Courtesy of Pietro Buttitta

Read more at [www.rosadorowine.blogspot.com](http://www.rosadorowine.blogspot.com)

ROSAD'ORO  
VINEYARDS

## Parisienne Gnocchi

Gnocchi fall into three basic (well four really) basic categories: potato gnocchi, bread-based gnocchi (such as those eaten in Northeastern Italy), semolina and milk gnocchi (Roman-style), and lastly gnocchi Parisienne – which are unlike the three others.

Gnocchi Parisienne are really **pâte à choux** dough – the exact same thing as a cream puff or éclair. The technique is identical, only the cooking is different. The beauty is that these light airy dumplings can be sautéed up with scallops and snap peas to pair with Tocai Friulano, or they can be served with oxtail ragu to accompany your favorite Primitivo. They also do not make such a mess as potato and flour dough.

1 ½ cup water  
12 tbl. butter  
1t. salt  
2 cups flour  
6 eggs  
2 tbl. Dijon mustard  
finely shredded cheese (Gruyere, Parmesan, etc.)  
finely sliced herbs

In a saucepan combine the water, butter, and salt. Bring just to a boil and then pour pan into the mixing bowl of a mixer with a paddle attachment. Add the flour and mix on medium speed until a smooth sticky paste forms. Turn speed to medium-low and slowly add one egg at a time, thoroughly incorporating each egg before adding the next. The paste will turn glossy. When the eggs are all incorporated add the mustard, any herbs you like and the finely shredded cheese.

Now the fun part. Put the mixture inside of a large pastry bag and allow to rest for an hour or more (it can be held refrigerated for two days at this point). Bring a large pot of water to a boil, as if it were for pasta. Cut a hole in the pastry bag to allow a ¾-1” wide opening and extrude the dough over the boiling water. Using scissors cut the dough every inch over the water, forming 1” long barrels that fall into the boiling water. Allow to cook for approximately two minutes or at least 30 seconds after they have risen to the surface of the water, and then remove from water to a dish and allow them to steam themselves dry and cool. Toss with a bit of oil. The gnocchi can be held for two days in this cooked state.

To serve sauté briefly over medium heat in good quality oil with a bit of butter until they have browned a little bit. Pair with hearty braises or stews or sauté with spring vegetables, prawns and scallops. They accept just about any seasoning as well and can even be used as dumplings in soups without sautéing.

## Upcoming Events

November 25th - Closed for Thanksgiving

December 3rd - Kelseyville Christmas in the Country Merchant Open House and Parade of Lights. The first Friday in December from 5:30-8:30pm on Main Street with a parade, tree lighting at the firehouse, and holiday treats. [www.VisitKelseyville.com](http://www.VisitKelseyville.com)

December 25th - Closed for Christmas

January 1st - Closed for New Year's Day

February - Wine Club Month

February 19th - Annual Wine & Chocolate from 12-4pm at Mt. Konocti Growers, 2550 Big Valley Road. Taste Lake County wines paired with gourmet chocolates and enjoy live music. A wine country lunch will be available for purchase. A benefit for the Lake Family Resource Center Domestic Violence Family Shelter. Call 707-262-1611 [www.LakeFRC.org](http://www.LakeFRC.org)

March 5th - Annual Rosa d'Oro Vineyards Venetian Carnival Masquerade Party the Saturday before Ash Wednesday from 6-9pm 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. Call 707-279-0483.

March 20th - Kelseyville Olive Festival from 11-5 at the Kelseyville Olive Mill, 5625 Gaddy Lane. Experience a day of family fun focused on the magnificent olive. Learn about the history, cultivation, processing, types, uses, and health benefits of olives and olive products. Free samples, demonstrations, arts & crafts booths, recipe contests, and so much more. The event is free! Purchase a “Tasting Wristband” for wine tasting. Call 707-279-0483 or visit [www.kelseyvilleolivefestival.com](http://www.kelseyvilleolivefestival.com).

Tasting Room Hours

November 2010-February 2011

Wednesday-Sunday

11am-5pm