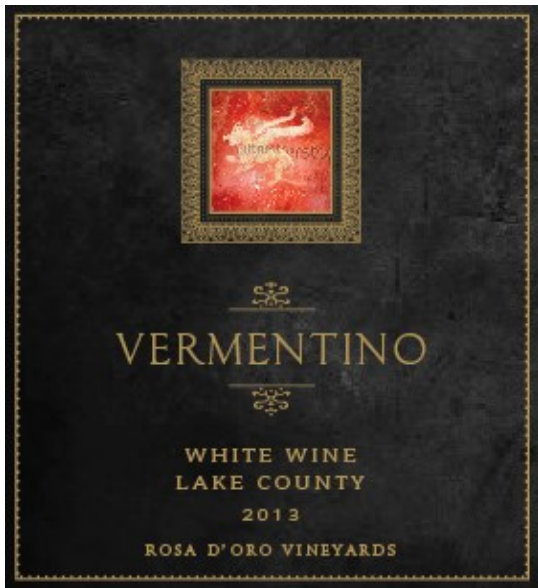


April Club Famiglia Selections

2013 Vermentino - Vermentino is best known as the ocean-loving white wine of Sardinia and Tuscany. For our first venture with this grape we fermented it on the skins for 8 days in the style of a red wine. It was aged in stainless steel for 10 months with regular battonage early on. On the nose it has ripe pear, with lemon oil and white pepper. On the palate it has medium tannin, soft acidity and evokes saline ocean breezes, citrus and hay. Food pairing options are flexible but we recommend drinking it with grilled white fish, roasted chicken, mussels, chanterelle mushrooms and pork tenderloin.



100% Vermentino ~ Lake County, Ca. 44 cases made. 13.5% ABV. Fermented and aged in stainless steel with regular battonage (stirring). Bottled 8-29-2014.

This bottling is dedicated to our recently departed winery cat. She protected almost two decades of wine and grapevines tirelessly. In her honor we recreated a classic Southern Italian-style label, and she is represented by the griffin image from Herculaneum. Griffins are part bird part lion, considered to be the greatest of beasts and protectors of treasure and priceless possessions.

Retail price \$20 per bottle.

Wine Club price \$16 per bottle.

April Club Reorder Special \$14 per bottle.

2014 Arbequina Olive Oil - Hand harvested December 1st and 8th from our estate grown trees, this oil is mild, nutty, fruity, and buttery with a nice pepper finish. We had the olives pressed at Chacewater Olive Mill, just down the street from our vineyard and winery. Our olive oil is Extra Virgin, meaning it is the oil from the first pressing of the fruit with no heat applied. This yields the freshest aromas and flavors as well as the most health benefits from natural antioxidants. Use this oil as a condiment to drizzle over soups, salads, bread, meats, and vegetables. Only 140 (500mL) bottles were produced.

The 2014 Olive harvest world-wide was the lowest in 15 years, with Italy's Umbria region reporting only 5% of normal production. The Corning area of Northern California seemingly escaped the shortages that were everywhere. Our block of 100 Arbequina trees, planted in 2001 gave us normal production with no evidence of the dreaded olive fruit fly.

Retail price \$20 per bottle. Wine Club price \$18 per bottle.

April Club Reorder Special \$16 per bottle.

Nick's Spring Vineyard Update

Due to some early cold weather, the grapevines had a good but abbreviated dormancy. Bud break was earlier than normal, forced by early spring warm weather. Those vines that did leaf out early seemed to enjoy the sunshine. Now, the weather pattern has become pleasant days with frosty nights. Protecting the tender shoots has become the priority. We use a wind machine, which sounds like a helicopter landing. We want to believe that we will be out of the danger zone by Mother's Day, but we have seen frost damage in late May in previous years. At this point, I would say that we have the beginnings of a potentially great vintage year.

Save the date for these upcoming events:

April 26, 2015 - 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

May 15, 2015 – Castle Speakeasy – 6:00 PM – 9:00 PM

Enjoy a glimpse into the past at the Castle Speakeasy. Savor Lake County wines and delectable appetizers as you stroll through Marymount Castle and dance to the music of BMP Swing. Period dress is encouraged. Get your \$55 advanced tickets at the Rosa d'Oro tasting room or visit www.LakeCountyWineries.org.

May 16 & 17, 2015 - Lake County Wine Adventure – 11:00 AM – 5:00 PM

Enjoy a county-wide passport-style event with 25 participating wineries offering tastings, food, entertainment, and specials. The two-day pass is \$45 in advance or \$50 at the door. The Sunday-only ticket is \$35 in advance or \$40 at the door. The Rosa d'Oro tasting room has your advance tickets, or visit www.LakeCountyWineries.org.

June Release Party and Wine Club Pick Up – Date and Time TBA

June 18, 2015 - Kickin' in the Country Street Dance - 7:00 PM - 10:00 PM

Enjoy free, live local music on Main Street in Kelseyville. During the summer, June to September, Kelseyville Business Association (KBA) will host street dances free for everyone. These dances are sponsored by KBA members. The Rosa d'Oro Vineyards tasting room will be open late serving wine by the glass. www.VisitKelseyville.com

June 27, 2015 – Home Winemakers' Festival – 1:00 PM – 5:00 PM

Sample and vote for your favorite amateur-made wine along with commercial wineries, eateries and vendors in Lakeport's Library Park. www.HomeWinemakersFestival.com

Tasting Room Business Hours

Open Wednesdays - Saturdays 11am - 6pm and Sundays 11am - 5pm

Closed on Sunday, April 26 for the Kelseyville Olive Festival.

Closed on Mondays and Tuesdays until Memorial Day.