

OCTOBER 2015 NEWSLETTER



Estate Refosco grapes
at harvest.

Wine Club Selections

Our fall wine releases are well suited to the season. They are both richly flavored, full bodied, and smooth. They pair well with cooler temperatures and many types of food. Whether you are still grilling outside in warm temperatures or making soups and stews, you can enjoy these wines with your savory dishes, or just with good company.

2013 Refosco - Refosco is a very old family of dark-skinned grape varieties native to the Venetian zone and neighboring areas of Friuli in Northeastern Italy. For our first venture with this varietal we purchased grapes from Nova in Yolo County in 2007. The wine was unique and delicious, with a lovely purple hue, dark fruit, herbal, grassy, and earthy undertones and silky tannins with a richness yet lightness at the same time. We purchased Refosco again from Nova in 2009 and 2012. In 2009 we also planted 200 vines of Refosco di Faedis - a variety cultivated in Faedis region in northeast region of Italy. It is very rare and produced in small quantities. It is said to be the parent of all other Refosco grapes in the region. The 2013 bottling is our first 100% Estate grown Refosco. The wine is rustic and earthy with rich plum and currant, almond, subtle licorice, and soft tannins.

Food pairing suggestions include roasted meats, earthy vegetables with whole grains, tomato-based ragus, cassoulet, and mushroom pizza.

100% Estate Grown Refosco, Kelsey Bench, Lake County, planted in 2009. Harvested October 21, 2013 and pressed November 1, 2013. Aged 14 months in neutral mixed oak barrels. 50 cases bottled. Unfined and unfiltered. 13.5% ABV.

\$26.00 Retail. Club Price \$20.80. Club Reorder Special Price \$19.00.

2013 Montepulciano - Montepulciano is Italy's second most widely dispersed indigenous grape variety, after Sangiovese. The Montepulciano grape likely originated in Tuscany and may be related to Sangiovese, with which it is often confused because Sangiovese is the predominant grape used in *Vino Nobile di Montepulciano*. It has been a popular varietal in our lineup because it has a deep color, aromatic nose, plenty of ripe berry fruit with subtle cocoa/espresso and floral notes, plus rich, soft tannins. This is our fourth vintage of Montepulciano, but our first entirely from Lowell Stone's Fox Hill Vineyard in Mendocino County. We have purchased other varietals from Fox Hill in the past, such as Tocai Friulano and, more recently, Negro Amaro. Lowell Stone has 15+ varietals planted on 60 acres, with Italian varietals dominating. After visiting Italy, Stone had decided to look into planting Italian grapes because he liked how well they paired with food. Interestingly, Greg Graziano's Monte Volpe label, dedicated to the use of Italian grapes, is named after Stone's Fox Hill Vineyard.

Recommended pairings include grilled meats and vegetables, lasagna, eggplant parmesan, sausage and salumi.

100% Montepulciano from Fox Hill Vineyard, Mendocino County. Harvested October 22, 2013 and pressed November 4, 2013. Aged 14 months in neutral mixed oak barrels. 25 cases bottled. Unfined and unfiltered. 13.8% ABV.

\$24.00 Retail. Club Price \$19.20. Club Reorder Special Price \$16.00.

ROSA D'ORO
V I N E Y A R D S

2015 Harvest

This year's harvest was the earliest on record, beginning in late August and ending in mid-October for us. Our season was about a month earlier than usual due to an early spring and long dry season, which also resulted in lower yields. The grapes look to be of excellent quality, with good ripeness, concentration, and complexity. The work doesn't end with harvest though. At this point some wines have been pressed, while others are still fermenting with their skins. Eventually most wines will get transferred to barrels, but there will be sampling, topping, and racking still in their future before they are finally bottled.

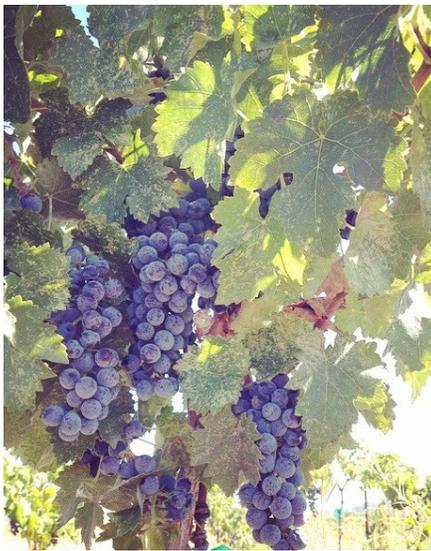
Our harvest season begins with our only estate grown white wine, Chardonnay. We have 500 vines planted in 1994. We haven't released a Chardonnay for a few years because we had cut the vines back in hope of grafting Greco onto them. We have decided not to pursue that and so the Chardonnay has continued to grow. We will be releasing the 2014 vintage in time for Thanksgiving.

Another wine that we have made on the past will be returning, though not as soon as the Chardonnay. Our final grapes of this season were Sagrantino. We had purchased Sagrantino grapes from Jeff Brown's vineyard in the Tracy Hills in 2010, and the resulting wine became Nick's favorite on our menu. When Sagrantino vines became available for purchase in 2012, we were first in line, and planted 485 vines on 1/2 acre. It will be some time before our tiny batch of 2015 Sagrantino is ready to release and it will likely be offered exclusively to the Wine Club.

The true end of harvest for us happens when we pick the olives. Like everything else, they are about a month ahead of our usual harvest timing. This is a good thing in terms of comfort and quality because we will be spared the cold and wet weather we typically have during olive harvest.



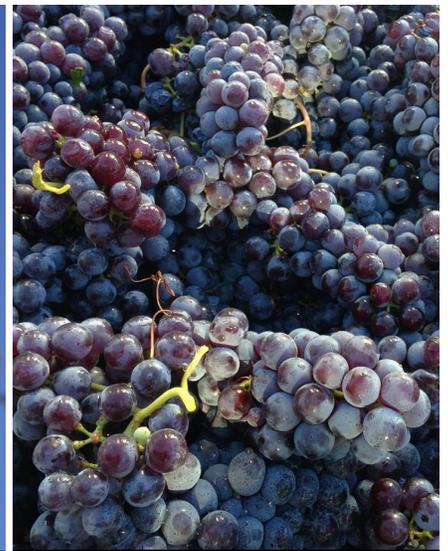
**Estate Chardonnay
harvested and whole-cluster
pressed August 27th.**



Sagrantino on the vine.



Estate olives still to be harvested.



Nebbiolo... 'cause it's pretty.

October Wine Specials

2012 Dolcetto	Sale \$14 ~ Club \$12
2012 Montepulciano	Sale \$20 ~ Club \$16
2012 Refosco	Sale \$22 ~ Club \$19

Tasting Room Business Hours

Wednesday - Saturday 11am - 6pm
Sunday 11am - 5pm

Upcoming Events

October 24, 2015 – Fall Wine Release Party – 6:00 – 8:00 PM

Join us in celebrating Italian-American Heritage month as we release two Italian-varietal red wines. Enjoy wine tasting paired with appetizers plus trivia. \$10 per person or complimentary to wine club members. RSVP 707.279.0483.

November 6, 2015 – First Friday Fling – 5:30 PM – 7:00 PM

Join us for an artists' reception at Lakeport's Main Street Gallery with wine by the glass and live music from Scott Sommers and Friends. Free admission. Call 707.263.6658 or visit www.LakeCountyArtsCouncil.com.

November 13, 2015 – Cannoli Friday – 11:00 AM – 6:00 PM

We have cannoli available the second Friday of each month! Come in for this Sicilian treat of sweetened ricotta in a pastry shell. Call 707.279.0483 for more information or to preorder.

November 26, 2015 - Rosa d'Oro Tasting Room Closed - Happy Thanksgiving!

November 28, 2015 - Small Business Saturday - 11:00 AM - 6:00 PM

First there was Black Friday, then Cyber Monday. Founded by American Express, Small Business Saturday is the day we celebrate the Shop Small movement to drive shoppers to local merchants across the U.S. Register any eligible American Express Card to get a one-time \$10 statement credit when you spend \$10 or more in a single, in-store transaction at a qualifying small business that appears on the Small Business Saturday Map. For details and to register your American Express card visit www.SmallBusinessSaturday.com.

December 4, 2015 - Christmas in the Country - 5:30 PM - 8:30 PM

Enjoy a merchant open house with holiday treats beginning at 5:30, Parade of Lights on Main Street beginning at 6:30, followed by the Christmas tree lighting at the Firehouse, and photos with Santa at WestAmerica Bank to kick off the winter holiday season in Kelseyville. Rosa d'Oro will be open until 8:30pm for your holiday shopping and sampling pleasure! Www.VisitKelseyville.com

December 5 & 6, 2015 – Give the Gift of Wine – 11:00 AM – 5:00 PM

Sip, savor, and shop at 25 participating wineries around Lake County for the annual Holiday Open House Weekend with free admission. We will be serving up holiday cheer with wine tasting, sales, gift baskets, and tasty treats. For participating wineries please visit www.LakeCountyWineries.org.

December 11, 2015 – Cannoli Friday – 11:00 AM – 6:00 PM

We have cannoli available the second Friday of each month! Come in for this Sicilian treat of sweetened ricotta in a pastry shell. Call 707.279.0483 for more information or to preorder.

December 25, 2015 - Rosa d'Oro Tasting Room Closed - Merry Christmas!

January 1, 2016 – Rosa d'Oro Tasting Room Closed - Happy New Year!

Recipe

Mushroom & Gruyere Polenta Bites

1 pound cremini mushrooms
2 cloves of garlic, peeled and crushed
1 Tbsp. fresh thyme
2 Tbsp. Rosa d'Oro Refosco
1/2 pound Gruyere cheese, shredded
1 pound prepared polenta
Salt
Pepper



For this recipe you can prepare your own polenta and spread it on a sheet pan to cool, then cut into whatever shape you like for serving, or you can purchase prepared polenta and slice it.

Place sliced polenta on a greased sheet pan and toast in a 400° oven for about 10 minutes.

Clean and slice mushrooms. Preheat your skillet to medium.

Dry-sauté the mushrooms, stirring/tossing frequently until they begin to brown.

Add garlic and thyme and cook another few minutes.

Add the wine to deglaze the pan. Remove from heat, taste, and add salt if needed.

Spoon mushrooms over prepared polenta and top with Gruyere cheese and cracked pepper.

Broil until the cheese is melted. Garnish with additional thyme and sautéed mushrooms.

Serve with Rosa d'Oro Vineyards Refosco.

OCTOBER 2015

WINES & VINES

WINESANDVINES.COM

BOTTLE-LABEL COMBOS THAT HOOK BUYERS

DESIGNERS TALK PACKAGE TRENDS

Epoch Estate Makes Rhône in Paso Robles
Barrel Demand High
Richard Smart on Trunk Renewal
Surviving Winter Damage

BOTTLES AND LABELS ISSUE

Congratulations to Pietro Buttitta for having his 2012 Trigrammaton selected for the cover of the October 2015 edition of *Wines & Vines*.

The wine and the packaging are both spectacular. You can sample and purchase this wine in our tasting room and on our website.

Very well structured and richly textured, this is a serious red for a special occasion. It has a deep, smoky red color, slightly herbaceous and mineral aromas, generous cherry and raspberry flavors, full body and lots of fine tannins to give a soft bite on the palate. Made from 50% Tinta Roriz, 35% Carmenère, 15% Cabernet Franc. 90 points.

- *Wine Enthusiast*

The label design uses an alchemical symbol of transmutation of base metal (Earth at bottom) into Gold (Sun) and Silver (Moon) through the agency of the dragon (Mercury - volatility). The label is printed directly onto the bottle and wraps all the way around. This bottle is also capsule-free with a printed neck and stamped natural cork.