



April 2014 Newsletter

April Club Famiglia Selection

Greco non esiste qui White Table Wine - Greco Bianco is an ancient grape that was highly respected by the Romans in Pompeii and Herculaneum. We were excited to pick the first Greco crop from NovaVine in Yolo County, but when we petitioned the TTB to recognize it as a varietal grape in the US, they denied it. And yet, here it is - 100% Greco Bianco. You can view the petition and response at www.RosadOroWine.BlogSpot.com.

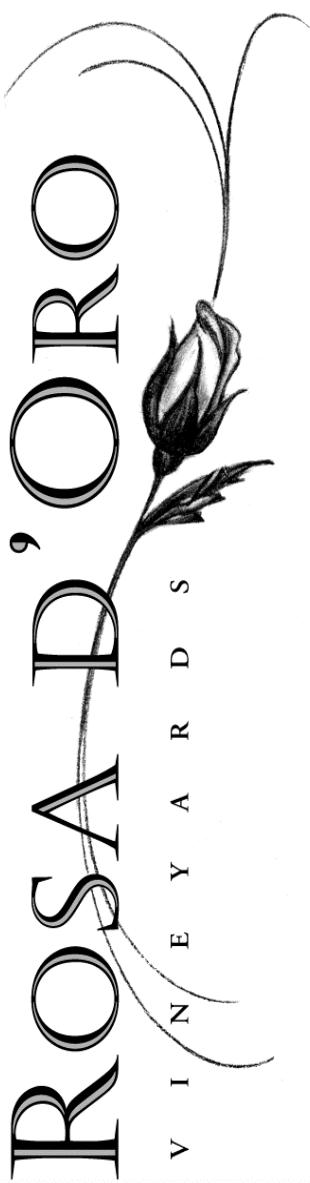
Medium bodied with some mineral finish, some herbal notes and citrus qualities. It certainly holds its acid well. Richly colored. It can also age and dig deep to develop interesting tertiary characteristics. Sort of a core warm-climate Chardonnay quality with a little Viognier thrown in and a touch of cold climate citrus and acid.

Winemaker's Notes: A blend of 2010, 2011 and 2012 fruit, some whole cluster pressed and some pressed by foot. Fermentations generally taking 20 days in plastic drums, though the 2011 barrel ferment went dry in 5 days. Substantial time was spent on lees without any stirring and it has gone through spontaneous malolactic fermentation. The vintages were mixed and only very lightly filtered for clarity. It has not been cold stabilized so tartrate crystals may form below 40°F if refrigerated. 100% Greco di Tufo clone 01 harvested in mid October from NovaVine Nursery in Yolo County. Rootstock 110R, single cordon, VSP. 13.7% ABV (not on label). Hand bottled 36 cases.

The label image is from Herculaneum, just northwest of Pompeii, which was also destroyed in 79AD when Mount Vesuvius erupted. This area was part of the ancient home of Greco, approximately 40 miles from the location of the thriving Greco di Tufo DOCG today. The mosaic depicts the marriage of Neptune and Amphitrite, and the wall on which it appears is connected to one of the oldest and most immaculately preserved wine shops in all of Ancient Rome. Undoubtedly this ancient wine shop once knew the Greco grape and held it in high esteem, unlike the TTB.

Retail price \$20 per bottle. Wine Club price \$16 per bottle.

April Club Reorder Special \$14 per bottle or \$150 per case.



April Wine Club Reorder Special!
Olive Oil for only \$16 per bottle
Greco for only \$14 per bottle

Olive Oil

2013 Tuscan Blend Olive Oil - a blend of Pendolino, Maurino, Frantoio, Coratina, Leccino and Arbequina olives harvested November 27th from our estate grown trees. 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 and boldest aromas and flavors as well as the most health benefits from natural antioxidants. Olive oil should be sniffed and sipped like a wine, for its fullest expression. Use this oil to drizzle over soups, salads, bread, meats, and vegetables. Aromas include hints of white flowers, green apple, ginger, walnut, citrus, fern, and pepper. The flavor is soft with walnut, grass, and pepper notes. Only 168 bottles were produced.

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

April Club Reorder Special \$16 per bottle.



Carmen carefully inspects the Arbequina olive trees in October 2013. The newest addition, Claudia Lynn, was born February 13, 2014.

You can find Rosa d'Oro Vineyards at these upcoming events:

April 20, 2014 - Rosa d'Oro Tasting Room Closed - Happy Easter!

April 27, 2014 - Kelseyville Olive Festival

This free family event is held from 11am to 5pm 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 17, 2014 - Uncorked! Wine Festival -1:00 PM - 6:00PM

Activities for the event will take place throughout the courtyards of Ghirardelli Square as well as extend onto Beach Street adjacent to the Square. Tasting tickets for Uncorked are \$50 and include a souvenir wine glass and unlimited tastings. All other activities at Uncorked are free of charge for attendees. There is no admission fee to enter the event. Other activities include cooking demonstrations by renown Bay Area chefs, seminars such as "Wine 101" and "Chocolate & Wine Pairings." The event will also have great musical entertainment. www.ghirardellisq.com/events/annual-events/uncorked-wine-festival.