

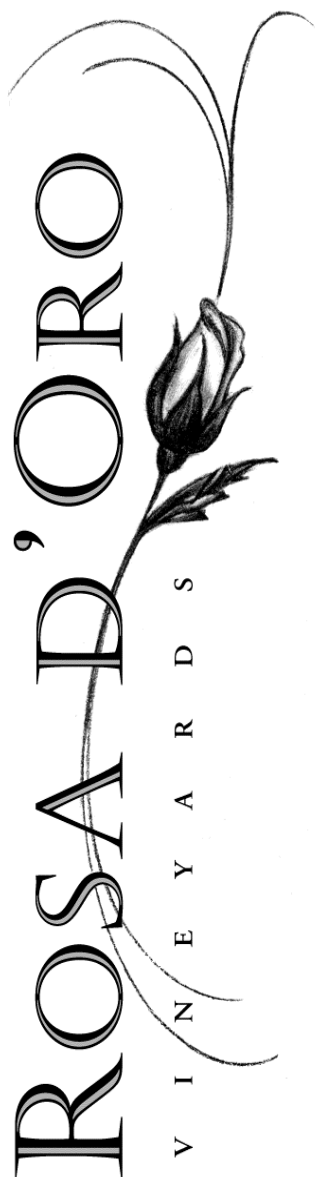


Carmen enjoys spending time in the Rosa d'Oro Vineyards Arbequina olive grove in Spring.

April 2013 Newsletter

Spring is a beautiful time here. The local pear orchards are blossoming and buzzing, and so are the cover crops of mustard and clover in the vineyards. The vineyard pruning is finished, bud break is upon us, and the olives will soon be in bloom too.

For our Famiglia Wine Club members, we have selected one bottle of Extra Virgin Olive Oil and one bottle of 2011 Montepulciano for your enjoyment.



Arbequina Extra Virgin Olive Oil – We use our estate grown arbequina olives for this oil. Arbequina olives are a Spanish variety used for both oil and cured olives. The trees are self-pollinating, compact, and weeping. We harvest them by hand in late fall and take the olives over to the Chacewater Olive Mill in Kelseyville for milling. The result is rich and buttery oil with fruity and nutty qualities, perfect for drizzling on top of vegetables, fish, salads, or bread and mild enough to bake with. Retail price \$20; Club price \$18.

2011 Montepulciano - The late-ripening Montepulciano grape is widely grown throughout central and southern Italy, but it is rarely grown in California. It produces a relatively soft wine that is weighty and dark but with moderate acid and gentle tannins. Our version, grown by Mt. Oso Vineyards in California's Tracy Hills AVA, features rich plum and dark berry fruit, with a dose of espresso, a hint of violet, and just enough acid to keep it balanced. Enjoy it alone or with a wide variety of food; including lamb, hearty pastas, pizza, and creamy polenta with roasted vegetables. Oak barrel aged 12 months; unfinned and unfiltered; 120 cases produced; 13.5% ABV; best drunk within 5 years. Retail price \$20; Club price \$16.

Club Famiglia Reorder Special!

Arbequina Olive Oil for only \$16 per bottle

2011 Montepulciano for only \$14 per bottle

during April and May!

Limited Library Release

2009 Primitivo - Gold Medal 2013 Consumer Wine Awards, Gold Medal 2012 San Francisco Chronicle Wine Competition, "Best Red Wine" 2011 Lake County People's Choice Wine Competition, Gold Medal 2011 Lake County Wine Competition, Bronze Medal 2011 Long Beach Grand Cru Wine Competition.

2009 Sangiovese - Silver Medal 2013 Consumer Wine Awards, Silver Medal 2012 San Francisco Chronicle Wine Competition, Silver and Best of Class North Coast Appellations 2011 California State Fair Commercial Wine Competition, Silver Medal 2011 Long Beach Grand Cru Wine Competition.

**Limited quantities available. \$24 retail price per bottle,
Members save 20% per bottle and 30% off cases.**

Tasting Room Business Hours:
Wednesday - Saturday 11am - 6pm
Sunday 11am - 5pm

Also open
Monday - Tuesday 11am - 5pm
Memorial Day to Labor Day



Pietro Buttitta accepted the Ribbon and obsidian rock trophy for "Best Red Wine" awarded to our 2009 Primitivo at the 2011 Lake County People's Choice Wine Competition.

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

May 11 – Wine Tourism Day – Nationwide Celebration – www.WineTourismDay.org

May 18 – Uncorked! Wine Festival– Ghirardelli Square, San Francisco, CA - www.SRESproductions.com

May 25 – Wine, Tunes, & Classics – Sacramento, CA - www.LakeCountyWinegrape.org/lcwc/redcar/

June 1 & 2 – Sunset Celebration Weekend – Menlo Park, CA – www.Sunset.com/CW

June 8 – Barbera Festival – Cooper Ranch, Shenandoah Valley, CA – www.BarberaFestival.com

June 22 – Art & Wine in the Park – Library Park, Lakeport, CA – www.ClearLakePerformingArts.org

July 27 & 28 – Lake County Wine Adventure – Lake County, CA – www.LakeCountyWineries.org

Find more events plus information about our Flight Night dinners on our website!

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