



Livia and Carmen on the tractor at Rosa d'Oro Vineyards, Summer 2012.

October 2012 Newsletter

This is a busy and exciting time at the vineyard and winery. We will be harvesting and crushing our red grapes throughout the month and the quality looks excellent. We are looking forward to our first crop of estate Sangiovese and Refosco, and the olive crop looks great too. Check out our blog for more updates. Rosadorowine.blogspot.com

Wine Club Selections

2010 Primitivo - This is an ancient grape that has become known as the "Italian Zinfandel" because it has been found that both Zinfandel and Primitivo are clones from the Croatian grape Crljenak. Primitivo found a home in southern Italy, where it is one of the major grapes along with Aglianico and Nero d'Avola. Our Primitivo has become one of our most popular wines. It has red raspberry and black pepper characteristics with a little rose petal and savory earthiness that balances a touch of powdery tannin and moderate acidity. It is ready to drink now but will age gently for 5 years. It will pair well with roasts and grilled meats or any rustic dish with plenty of flavor, earthy bread and a savory salad.

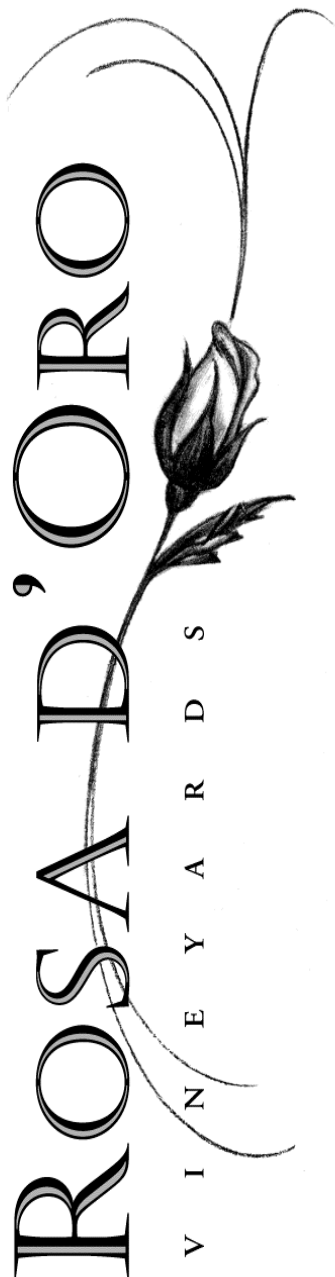
Winemaker's Notes: Estate grown, one plus acre of Primitivo clone FPS 03 on St. George rootstock. The 2010 was hand harvested on October 18th at 26 Brix. After a 14 day fermentation we barreled it for 11 months in two to four year old oak. It was gravity racked twice. No fining or filtering. 3.72 bottling pH; .03 Residual Sugar. 240 cases produced. 14.6% ABV.

Retail price \$20 per bottle. Wine Club price \$16. Reorder Special \$15.

2010 Aglianico - This is another ancient southern Italian grape variety, but this time with Greek origins. Aglianico may be the oldest cultivated grape in Italy and is thought by many to be the most under-appreciated red varietal. It is known as the Cabernet of Basilicata and it produces a wine with fig, prune, and cherry flavors backed by dark spice, moderate tannin and acid, with minerality and undertones of graphite and earth. It is a rustic wine with an aging potential of 10 years. Decanting is suggested.

Winemaker's Notes: Estate grown, one acre of clones FPS 03 and 07 on mixed rootstocks. Harvested by hand on October 27, 2010. Fermented in bins for 12 days then barreled for 12 months in 2-3 year old oak, gravity racked twice. Unfined and unfiltered. 3.55 bottling pH; .02 Residual Sugar and 14.6% ABV. 168 cases produced.

Retail price \$24 per bottle. Wine Club price \$19.20. Reorder Special \$18.



Wine Club Reorder Special!

2010 Aglianico for only \$18 per bottle or \$180 per case

2010 Primitivo for only \$15 per bottle or \$150 per case

during the month of October!

Recent Awards

The 2012 California State Fair Commercial Wine Competition has awarded our 2010 Aglianico with a Silver Medal and “Best of Class North Coast Appellations” and our 2011 Muscat received a Bronze Medal.



We have teamed up with four other Kelseyville businesses to bring you the “Kelseyville Krawl”. It’s a passport-style program that encourages you to shop locally. When you visit Rosa d’Oro Vineyards, Wildhurst Vineyards, Kelsey Creek Brewing, Steele Wines, and Chacewater Wine Co. you will receive a “Krawl” card, which can then be stamped by those businesses when you visit. Three or more stamps will make your card eligible for a monthly drawing for discounts and prizes from participating businesses. Please krawl responsibly.

Tasting Room Business Hours

Wednesday - Saturday 11am - 6pm

Sunday 11am - 5pm

Closed Thanksgiving, Christmas & New Year’s Day

Upcoming Events

October 6, 2012 - Truckee Wine, Walk & Shop

Find Nick Buttitta pouring Rosa d’Oro wines at this event on Saturday, October 6, 2012, from noon to 4pm. This year's guests will receive a commemorative wine glass to sample wine at 35+ venues, 5 food tickets, a program with a map to all participating venues and a goodie bag. www.truckeewinewalk.com

October 11, 2012 - Union Street Wine Walk

Find Rosa d’Oro pouring as part of this tasting event, located throughout Union Street from Gough to Steiner and on Fillmore Street from Union to Lombard in San Francisco. Ticket cost includes restaurants and merchants offering hors d'oeuvres and wine samples from 4 to 8pm. www.sresproductions.com

October 13, 2012 - Wine Club Pick Up "Grazie!" Party

Join us in the tasting room from 6 to 8pm for a complimentary sampling of our October Wine Club selections along with appetizers. Non-members pay \$5 per person. Call 707.279.0483 or email info@rosadorowine.com.

October 19, 2012 - Flight Night at the Rosa d’Oro Vineyards Tasting Room

Enjoy a four course pairing of Rosa d’Oro wines with a Greek menu prepared by Winemaker and Chef Pietro Buttitta in an intimate atmosphere. Limited seating at 5pm or 7pm. \$25 per person; \$20 Wine Club members. Call 707.279.0483 or email info@rosadorowine.com for reservations.