

Nick's mother, Enes Perantoni.

# October 2013 Newsletter

## America, A Nice Italian Name

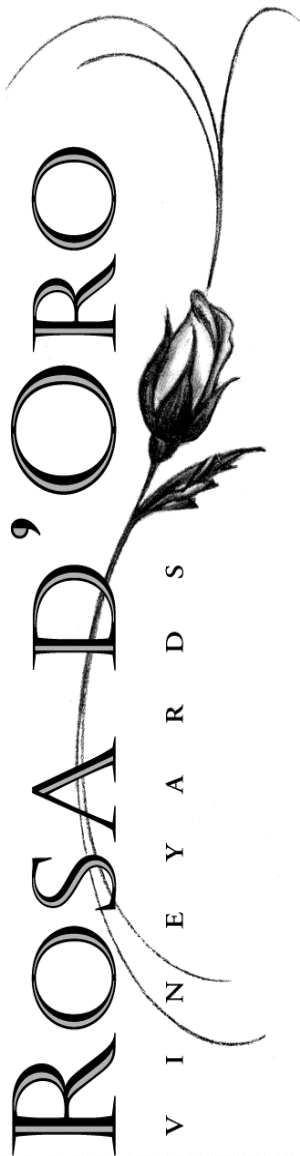
At Rosa d'Oro Vineyards we specialize in Italian varietal wines as a tribute to Proprietor Nick Buttitta's Italian heritage. Nick's grandparents emigrated from Italy to the United States. Nick's father began farming wine grapes in Sonoma County in 1953. Nick grew up in the vineyard and went along with his father to deliver grapes during the harvest season. Nick was taught to value family, hard work, and perseverance. All these years later, we are proud to uphold these values as a family owned and operated vineyard and winery, and we are proud to share our Italian-American heritage with you.

Every year the U.S. president signs an executive order designating the month of October as National Italian American Heritage Month. Coinciding with the festivities surrounding Columbus Day, the proclamation is recognition of the many achievements, contributions, and successes of Americans of Italian descent as well as Italians in America.

Over 5.4 million Italians immigrated to the United States between 1820 and 1992. Today there are over 26 million Americans of Italian descent in the United States, making them the fifth largest ethnic group. The country was even named after an Italian, the explorer and geographer Amerigo Vespucci.

“In the five centuries since Christopher Columbus, a son of Genoa, Italy, first set sail across the Atlantic Ocean, countless individuals have followed the course he charted to seek a new life in America. Since that time, generations of Italian Americans have helped shape our society and steer the course of our history. During Italian American Heritage and Culture Month, we recognize the rich heritage of Americans of Italian descent and celebrate their immeasurable contributions to our Nation.

Bound by enduring values of faith and family, Italian Americans have flourished in all areas of our public and economic life while preserving their proud Italian traditions. Upon arrival in the United States, the Italian American community faced racial, social, and religious discrimination. Yet, Italian Americans have persevered with hope and hard work to reach for the American dream and helped build our great country.” -President Barack Obama, [www.whitehouse.gov](http://www.whitehouse.gov)



Nick with daughter, Livia, and son, Pietro. Nick with sisters Marietta, Petey, Connie, & Patti.

## Wine Club Selections

As we are finishing up the 2013 harvest, and getting ready to begin construction on our kitchen, we are happy to release to our Wine Club members the last of our 2011 vintage wines. The 2011 growing season started slow and cool and remained moderate through summer. The real story started with three inches of rain at harvest. Those who were diligent in the vineyard enjoy a vintage with good acid levels, lower alcohol and savory tannins with an Old World inflection, great food friendliness, and very good aging potential. We hope you will enjoy these two new releases with good food and good company.



**Primitivo** - The Italian Zinfandel grown in the area of Puglia in Southern Italy. Though they are genetically identical Primitivo is considered to be more feminine and rustic. The characteristics of red raspberry and black pepper with plum are apparent with a little rose petal and a savory earthiness that balances a touch of powdery tannin and moderate acidity. Ready to drink now but will age gently for 5 years.

In 1993 a DNA fingerprinting technique confirmed that Primitivo and Zinfandel are clones of the same variety. Comparative field trials have found that Primitivo selections were generally superior to those of Zinfandel, having earlier fruit maturity, similar or higher yield, and similar or lower bunch rot susceptibility. This is consistent with the theory that Primitivo was selected as an early-ripening clone of a Croatian grape. Crljenak Kaštelanski ("Kaštela Red") appears to represent Primitivo/Zinfandel in its original home, although some genetic divergence may have occurred since their separation.

*Winemaker's Notes:* Estate grown, 1+ acre in two differently trained blocks on St. George rootstock, clone FPS 03. Hand harvested October 15-16, 2011 at 26 Brix and fermented for 8 days. Oak aged for 11 months in 2-5 year barrels, gravity racked twice, unfinned and unfiltered. 260 cases produced. 14.4% ABV.

***Retail price \$20 per bottle. Wine Club price \$16 per bottle. Reorder Special \$14 per bottle or \$140 per case.***

**Sangiovese** - Italian immigrants brought Sangiovese to California in the late 19th century, possibly at the Segheshio Family's "Chianti Station," near Geyserville. But it was never considered very important until the success of the Super Tuscans in the 1980s spurred new interest in the grape. In 1991, there were nearly 200 acres planted with Sangiovese. By 2003, that number rose to nearly 3,000 acres with plantings across the state. In recent years plantings of the variety have declined to 1,950 acres by 2010.

Sporting the classic mix of light strawberry and pepper with black cherry and cranberry, our Sangiovese features a subtle yet grippy medium-weight palate with moderate acidity and earthy undertones. Made without new oak in the classic model it is both accessible in its modest, low oak style and shows great purity and depth that shows Lake County's high elevation potential with this noble grape.

*Winemaker's Notes:* 72% Lake County, 28% Yolo County fruit hand harvested 10/5 – 10/17/11 at 24-26 Brix and fermented for 14 days. Aged for 11 months in 2-4 year old Hungarian oak, gravity racked twice, unfinned and unfiltered. 260 cases produced. 13.8% ABV.

***Retail price \$20 per bottle. Wine Club price \$16 per bottle. Reorder Special \$14 per bottle or \$140 per case.***

## Upcoming Events

### **October 25, 2013 – Nick's Birthday Party 5:00 PM – 8:00 PM**

Join us in celebrating Nick's Birthday at the Rosa d'Oro Tasting Room. Enjoy food and wine tasting for \$10 per person. Free to Wine Club members! RSVP to 707.279.0483.

### **October 26-27, 2013 – Wharf Fest**

The first free Fisherman's Wharf street festival kicks off the weekend of October 26 and 27. With the majority of Fleet Week activities on hold and the Blue Angels grounded for 2013, the Fisherman's Wharf Community Benefit District is throwing the ultimate festival to celebrate San Francisco's historic waterfront district and invite you to visit the district before San Francisco's fabulous fall climate fades away. This year's festival will include a chowder competition, live music, food, art, craft beer and wine tasting, a chef's demonstration kitchen, children's activities and rides, and more.

[www.SRESproductions.com](http://www.SRESproductions.com)

### **November 10, 2013 – Fall Luxury Chocolate Salon**

A unique event with limited tickets available for attendees, the Fall Luxury Chocolate Salon participants include over 25 chocolatiers, confectioners, wineries and other culinary artisans in an intimate setting. The Fall Chocolate Salon is the perfect place to find the perfect Holiday gift, while tasting and savoring the chocolate lovers experience. [www.FallChocolateSalon.com](http://www.FallChocolateSalon.com)

### **November 23-24, 2013 – Vintners' Market**

San Francisco Vintners Market is back. We will be showcasing top wineries again at Fort Mason Center's Festival Pavilion November 23rd and 24th. That is the weekend before Thanksgiving. We look forward to having you attend our event. If you are new to San Francisco Vintners Market, this is the original Try It, Buy It event. That's right, taste wines from up to 200 wineries. If you like them buy them on the spot and take them home. [www.SFVintnersMarket.com](http://www.SFVintnersMarket.com)

### **November 28, 2013 – Happy Thanksgiving! Rosa d'Oro Tasting Room Closed**

### **November 30, 2013 – Small Business Saturday**

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.

[www.SmallBusinessSaturday.com](http://www.SmallBusinessSaturday.com)

### **December 5, 2013 - Noe Valley Holiday Wine Walk 4:00 PM - 8:00PM**

Walk the shops on 24th Street from Diamond to Chattanooga in San Francisco and enjoy tasty tidbits with wine tasting for \$30. Find Rosa d'Oro wines being poured in one of the shops! [www.SRESProductions.com](http://www.SRESProductions.com)

### **December 6, 2013 - Christmas in the Country 5:30 PM - 8:30PM**

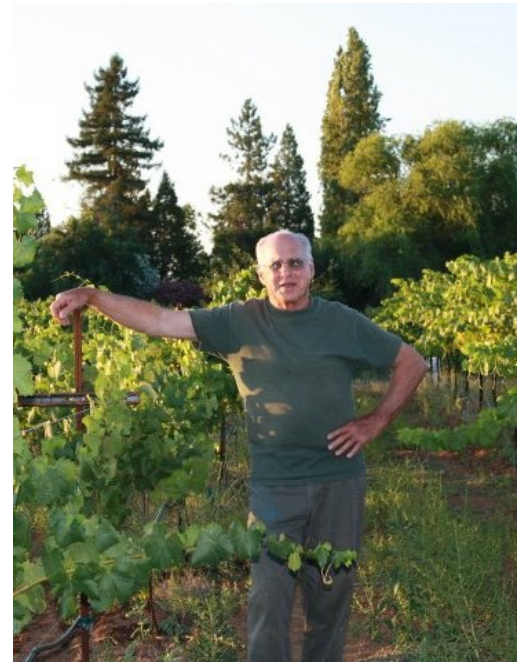
Enjoy a Parade of Lights on Main Street, a merchant open house with holiday treats, lots of holiday cheer, and more to kick off the winter holiday season in Kelseyville. Rosa d'Oro will be open until 8:30pm for your holiday shopping and sampling pleasure! [www.VisitKelseyville.com](http://www.VisitKelseyville.com)

### **December 6-8, 2013 – Holiday Wine Weekend**

Rosa d'Oro and other Lake County tasting rooms will be offering holiday cheer and specials on wine and gift items for your holiday shopping pleasure!

### **December 25, 2013 – Merry Christmas! Rosa d'Oro Tasting Room Closed**

### **January 1, 2014 – Happy New Year! Rosa d'Oro Tasting Room Closed**



## Tuscan Blend Olive Oil Secret Ingredient for Prize Winning Cake

Hank Montgomery makes a mean cake. But when his Lake Grape Cake made with Rosa d'Oro Tuscan Blend olive oil won a blue ribbon at the Lake County Fair he was a bit shocked. "So many wonderful bakers in this county, and this was my first time to enter anything at the Fair". Hank says he owes the win to Rosa d'Oro's flavorful oil. The Lake Grape Cake won first place in the "Healthy Food" division of the baked goods competition. It calls for cornmeal, olive oil and whole grapes which Hank picked from his own vines. It pairs particularly well with Rosa d'Oro Aglianico wine.

### Lake Grape Cake Recipe

1 cup unbleached all-purpose flour

1/2 cup yellow cornmeal

1 1/2 teaspoon baking powder

1/4 teaspoon salt

2 large eggs

1/2 cup Rosa d'Oro Tuscan Blend Olive Oil

1/3 cup non-fat half and half

1 teaspoon pure vanilla extract

1 teaspoon grated lemon zest

1 3/4 cups (about 10 ounces) red seedless grapes, washed and dried

Confectioner's sugar for dusting

Preheat Oven to 350 degrees. Grease a 9" round spring form pan. Whisk together the flour, cornmeal, baking powder and salt in a medium bowl. Combine the eggs and sugar in a large mixing bowl. Beat on medium-high speed until light in color - about 5 minutes. With mixer on low speed, add the oil in a slow, steady stream. Turn the mixer to medium and beat for 1 minute. Stir in the half and half, vanilla, and lemon zest on low speed. With mixer on low, add the flour mixture, 1/2 cup at a time, until just incorporated. Stir in half the grapes and scrape the batter into the prepared pan. Bake for 10 minutes. Scatter the remaining grapes over the top of the partially baked cake. Continue to bake about 40 minutes longer, or until the cake is golden and a toothpick inserted in the center of the cake comes out clean. Transfer the pan to a wire rack and let cool for 5 minutes. Release the sides from the pan and let the cake cool completely. Dust the cake with sugar, cut into wedges and serve. Store uneaten cake in a cake keeper or wrap in plastic and store at room temperature for up to three days.

Thank you to Hank & Jocelyn Montgomery for contributing the article, photo, and recipe.



Hank Montgomery with his prize winning cake at the Lake County Fair.

#### **Wine Club Reorder Special**

2011 Sangiovese & 2011 Primitivo

\$14 per bottle and \$140 per case

#### **Tasting Room Business Hours**

Wednesday - Saturday 11am - 6pm

Sunday 11am - 5pm