



Ripe chardonnay in 2009.

June 2010 Newsletter

At Rosa d'Oro Vineyards we focus on Italian-varietal wines...

...so it may seem strange that we produce a chardonnay, but it was actually the first to go in when Nick began planting the vineyard and, of course, there is a story explaining why.

The story goes back to 1991, before the Buttitta family came to Lake County. Nick was leasing his father's vineyard in Santa Rosa and growing grapes for other wineries. One of the wineries that Nick was a grower for was Korbel. They had been buying french columbard from him and offered him an "evergreen" contract, meaning that they would buy his grapes forever, if he planted half of his vineyard to chardonnay. This sounded pretty good to Nick so he ordered the 3000+ vines and put a deposit down for them.

Well, before the vines were ready to go in the ground, Nick's father, Pietro, had found someone who wanted to buy the vineyard and he had already accepted the offer. Nick called Rich Kunde at Sonoma Grapevine Nursery, told him what had happened, and asked him to sell the chardonnay vines if he could. Rich was able to sell all but 500 vines, which he kept in cold storage for Nick.

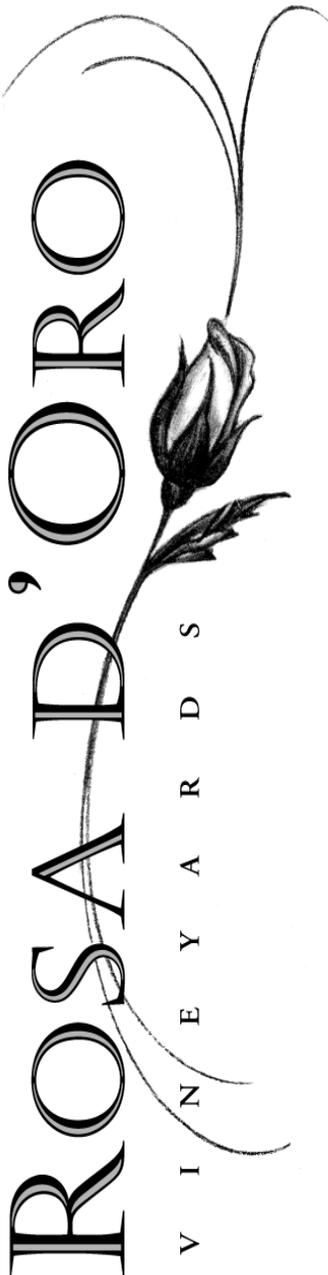
By August of 1991 Nick bought a home in Kelseyville and moved the family. The following year he purchased the neighboring 10-acre walnut orchard, and by 1994 Nick was finally ready to plant his chardonnay vines. When he went to get them, they were all dried out from being in cold storage so long. Well, Nick would have preferred to plant zinfandel grapes now but Rich Kunde had already kindly replaced all of the damaged chardonnay vines as a favor to Nick, so in went the chardonnay. We made our first vintage in 1998.

We are now releasing our 2007 vintage to the wine club and to the public. The 2007 Chardonnay is bright and crisp with flavors of apple, pear, pineapple, and just a touch of oak to round it out. Even if you don't like chardonnay, you should try ours. I can't count how many times I've talked non-chardonnay-drinkers into tasting ours and completely won them over. We ferment our chardonnay in stainless steel with two types of yeast to really bring out the aromatics, then barrel age for one year in a mixture of French and Hungarian oak, then it goes back into the steel tank before bottling. The result is a fresh and fruity chardonnay with just enough oak to soften the wine, without making it heavy and smoky. Retail price is \$14 per bottle and we made 120 cases.



Nick and Pietro crushing cabernet in 2008

To get back on track with the Italian-varietal theme, we are releasing our 2008 Sangiovese. We buy these grapes from Roumiguere Vineyards on Highland Springs Road at the edge of Kelseyville and Lakeport. We planted a small lot of our vineyard to sangiovese just last summer, but we won't be harvesting from those vines for a few more years. Sangiovese means blood of Jove (the Italians can be very dramatic) and comes from Tuscany where it is made into Chianti and Brunello wines, among others. This vintage is a bit of a "Super-Tuscan" style with a little extra oomph from a little (about 14%) cabernet sauvignon and oak aging. We fermented the sangiovese and cabernet sauvignon together with brunello yeast and barrel aged it for one year in mixed oak of various toast and age. The result is a rich and full bodied wine with flavors of dark fruit and toasty oak. Retail price is \$18 per bottle with a production of 198 cases.



Upcoming Events

June 5th – Cobbstock music festival begins at 11am at Jellystone Park on Bottlerock Road, Cobb, with \$20 admission. www.cobbstock.com

June 5th – Wood & Glory boat show and Lakeport Roundup Classic Car Show at Library Park in Lakeport with food, entertainment, vendors, music, and awards. www.lakeportchamber.com

June 5th – Wild West Day in Upper Lake with a pancake breakfast, hometown parade, bonnet and beard costume contest, old-fashioned street fair, and western shootout. www.upperlakeca.org

June 5-6th – Sunset Celebration Weekend at Sunset Headquarters, 80 Willow Road, Menlo Park, Ca. 10am to 5 pm. Rosa d’Oro owner Nick will be representing Lake County at the Lake County booth! www.sunset.com

June 12th – Rosa d’Oro Wine Club Pick Up Party at the tasting room from 5-8pm. Enjoy complimentary tasting of our newest releases and appetizers. 707-279-0483

June 19th – “Champagne to Port” Lake County wine tasting education at Moore Family Winery on Bottlerock Road, Kelseyville from 4-7pm. (707) 263-0911

June 24th – Kelseyville Street Dance with Ranch House from 7-10pm on Main Street in Kelseyville. www.visitkelseyville.com

June 26th – Home Winemakers’ Festival in Library Park, Lakeport. Buy your \$15 tickets at the Rosa d’Oro tasting room. www.homewinemakersfestival.com

July 2nd – First Friday Fling at the Main Street Gallery in Lakeport 5:30-7pm with food, music, art, and Rosa d’Oro wine. www.lakecountyyartscouncil.com

Find lots of Independence Day festivities at www.lakecounty.com.

July 15th – Kelseyville Street Dance with Bill Noteman & the Rockets from 7-10pm on Main Street in Kelseyville.

July 24-25th – Sixth Annual Lake County Wine Adventure Weekend! www.lakecountywineries.com

Aug. 6-8th – Blues Festival at the Blue Wing Saloon in Upper Lake. www.bluewingsaloon.com

Aug. 19th – Kelseyville Street Dance with Twice as Good from 7-10pm on Main Street in Kelseyville. www.visitkelseyville.com

Aug. 20th – Taste of Lakeport annual wine tasting event featuring food, wine tasting, live music, and dancing. A benefit for the revitalization of downtown Lakeport. 707-263-8843

Sept. 2-5th – Lake County Fair at the fairgrounds in Lakeport. www.lakecountyfair.com

Sept. 11th – Annual Bluegrass Festival at Lower Lake’s Anderson Marsh. www.andersonmarsh.org

Sept. 25th – Kelseyville Pear Festival on Main Street in Kelseyville with a parade at 9:30am plus music, food, vendors and more. www.kelseyvillepearfestival.com

Sept. 26th – People’s Choice Wine Awards at Six Sigma Ranch. Blind-taste and vote for your favorite Lake County wines. www.lakecountywineries.com



The First Kelseyville Olive Festival, held in March 2010, was a huge success with over 40 vendors and over 1000 people in attendance!

Summer Tasting Room Hours

Wednesday-Saturday
10:30am-6:30pm

Sunday-Tuesday
11am-5pm