



# February 2011 Newsletter

**A new year is here and at Rosa d'Oro we have plenty of news to share with you. We have new wines, new olive oil, and even a new family member!**

**2008 Barbera** - We have been making Barbera from the start of Rosa d'Oro and it has always been a family favorite as well as our best selling wine in the tasting room. This vintage is no exception. Full bodied with plenty of plummy fruit and low tannins, this remains one of our favorite every day wines. It is easy to drink with or without food and makes a great gift for even the novice wine drinker.

Winemaker notes: Estate grown, harvested 10-26-08 at 25 Brix and fermented for 7 days. Aged for 14 months in 2-3 year oak barrels. Approximately 180 cases produced, 13.8% alcohol and 0.3% residual sugar. Retail price \$18 per bottle.

**2009 Muscat Canelli** - This is another dry muscat instead of the usual sweet dessert style. It is made in the crisp sauvignon blanc style but has the wonderful fruity flavors that only muscat can offer. This is very similar to our 2007 Muscat Canelli with flavors of white peach, apricot, mango and citrus and very little residual sugar, but the 2009 has a slightly lower acidity which makes it seem slightly sweeter than the 2007 was.

Winemaker notes: Lake County grown from Roumigiure Vineyards, harvested 10-22-09 at 23 Brix, tank fermented and aged for 7 months on fine lees. 84 cases produced, 12.5% alcohol and 0.875% residual sugar. Retail price \$16 per bottle.

**2010 Tuscan Blend Extra Virgin Olive Oil** - Because we sell out of our olive oil every year, we decided to purchase some olives this time around to supplement our production. Nick bought leccino and frantoio olives from Manka Hills in Suisun Valley and blended that oil into the oil from our estate grown pendolino, maurino, frantoio, leccino and coratina olives. It's about a 50/50 blend which lightened up our usually very bold and peppery oil. The 2010 Tuscan Blend is smooth with notes of butter, green apples and nuts followed by a mild pepper finish. This oil is great for salads, seafood, chicken, and of course drizzling or dipping. It is also light and fruity enough to bake with! Retail price \$18 per bottle.

**Many of you know that owner/winemaker, Nick, has been awaiting the arrival of his first grandchild!**

Livia and Wayne were thrilled to find out in early May that they would have a baby due in late December.

Baby Carmen Elizabeth couldn't wait to join the family and was born November 26, 2010 at 6:52pm weighing in at 5 pounds 15 ounces and 18.5 inches long. She is a very happy and healthy baby

and we are all very pleased to welcome her to the family.



ROSA D'ORO  
VINEYARDS

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

**2009 Muscat Canelli for only \$10 per bottle**

**2007 or 2008 Barbera for only \$12 per bottle**

**during the month of February!**

Tasting Room Business Hours

Wednesday - Sunday 11am - 5pm

Closed for Easter Sunday

## Beet Salad (serves four)

1 pound good quality beets, greens removed (keep different colors separate if using)

1 Granny Smith apple quartered and thinly sliced

2 oz. arugula

2 oz. frisée

Dressing: 1 shallot minced very finely

Toasted and crushed pumpkin seeds (or crushed walnuts)

1 ½ tsp. sherry vinegar

1 tbl. finely sliced chives

1 tbl. pumpkin seed oil (or walnut oil)

Sea salt and fresh black pepper

Horseradish Cream

2 tbl. prepared creamed horseradish

½ tsp. rice vinegar or white balsamic

1 tbl. mascarpone or crème fraiche

Beet salad never sounds too exciting, but this extra-classy version is a good way to dress it up and impress friends. Pumpkin seed oil is very expensive (and very good), and if you can find it the nutty and earthy flavor works beautifully with the beets. Walnut oil is a lighter-flavored substitution that works, but not quite as well. The horseradish is the secret.

Preheat oven to 300°F. Rinse the beets and remove any of the greens remaining. Put beets in a small oven-safe container, such as a small saucepot, add one tbl. olive oil and a dash of water to the beets. Be sure to use a tight-fitting lid so that no steam escapes. Cook beets in oven until a knife inserts smoothly into the largest of them, approximately 50 minutes – do not overcook though. Allow to partially cool, rub skin off and slice thinly.

While the beets are cooking prepare the horseradish by mixing the creamed mixture with the crème fraiche or mascarpone. Whisk well, adding the rice vinegar and a touch of sugar if necessary. A touch of olive oil may be needed.

In a large bowl mix the minced shallot, pumpkin seeds (or crushed walnuts), vinegar, chives, and oil. Mix. Put half of the mixture in to second bowl. In first bowl toss the beets with the dressing and season. In second bowl with other half of dressing toss the arugula, frisée and sliced apple.

Assemble. Put 1 tbl. of horseradish mixture onto each plate and spread with the back of a spoon into a circle. Carefully layer dressed beets in a perfect circle on top of the horseradish (or use a ring mold). If you are using the pumpkin seed oil you can quickly drizzle it around the plate '80s style. Very gently pile the dressed apple, frisée and arugula mixture so that it looks light and fluffy and intentionally off-center in an ikebana kind of way. Toss a few more seeds or nuts on the plate and pair with 2009 Muscat Canelli.

## Upcoming Events

**February 19, 2011:** Wine & Chocolate from 12 - 4pm at Mt. Konocti Growers 2550 Big Valley Road. Taste Lake County wines paired with gourmet chocolates. A benefit for the Lake Family Resource Center. Call 707-262-1611 - or - [www.LakeFRC.org](http://www.LakeFRC.org)

**February 19, 2011:** San Francisco Chronicle Wine Competition Public Tasting in the Festival Pavilion, Fort Mason Center, San Francisco from 2 – 5pm. Advance Tickets \$65.00 or \$80.00 at the door (if available). [www.winejudging.com](http://www.winejudging.com)

**March 5, 2011:** Annual Rosa d'Oro Vineyards Venetian Carnival Masquerade Party the Saturday before Ash Wednesday from 6 - 9pm at the Rosa d'Oro Tasting Room. Wear a mask to enter our contest and win prizes! Admission is \$15 for food, wine tasting and fun. Call 707-279-0483

**March 20, 2011:** Kelseyville Olive Festival from 11am - 5pm at the Kelseyville Olive Mill, 5625 Gaddy Lane. The event is free! Purchase a "Tasting Wristband" for wine tasting. Call 707-279-0483 or visit [www.kelseyvilleolivefestival.com](http://www.kelseyvilleolivefestival.com)

**April 9-10, 2011:** San Francisco Vintners Market at Fort Mason Center, San Francisco from 12 - 5pm. Taste and buy from up to 200 California wineries! Advance ticket price \$30. [www.sfvintnersmarket.com](http://www.sfvintnersmarket.com)

**May 21, 2011:** Ghirardelli Square's Uncorked! 1-6pm at San Francisco's Ghirardelli Square. Free! \$50 for wine tasting. [www.ghirardelliuncorked.eventbrite.com](http://www.ghirardelliuncorked.eventbrite.com)