

# ROSA D'ORO

V I N E Y A R D S

AUGUST 2013 NEWSLETTER

## Wine Club Selections

**Rosato** – Italian for pinkish or rose colored. We used the Saignée method, French for bleeding. Some of the pink juice from the red wine must was removed at an early stage. The red wine remaining is intensified as a result of the bleeding, because the volume of juice in the must is reduced, and the must involved in the maceration becomes more concentrated. The pink juice that was removed was fermented separately to produce rosé.

Our 2012 Rosato may be the most tactile and textured one we have made yet. Our first harvest of estate Grenache was fermented nearly dry on its skins to lend a fine-grained grippiness to the palate that has a subtle smoothness hiding behind the dry finish. The Nebbiolo insures a light floral presence while the Barbera underlines an earthy note and ensures a good acid backbone. This particular Rosato has the capacity to age for several years as well with its firm structure and ample fruit. Enjoy with salads, charcuterie, fried foods or roasted poultry.

Winemaker Notes: 27% Estate Grenache, 27% Estate Barbera, 16% Sangiovese (Amador), 15% Nebbiolo (Yolo), 15% Tinta Roriz (Yolo). Unoaked, partial malolactic fermentation, fined & filtered. 120 cases produced. 13% ABV.

Retail \$16 per bottle, Club Price \$12.80.

**Reorder Special \$10 per bottle or \$100 per case through Labor Day.**



*Veraison happening in the vineyard in August.*



*Ripe Nebbiolo grapes headed to the crusher.*

**Nebbiolo** – This grape is the crown jewel of Northern Italy's Piedmont region where it thrives in the often foggy conditions. (Nebbia is Italian for fog or mist.) The Barolo and Barbaresco areas of Piedmont have made this grape world-renowned. While the wine is typically bold and aggressive in style, our 2011 Nebbiolo is modest, in the style of a light Barbaresco. Enjoy as you would a Pinot Noir or other aromatic light red, on its own or with savory vegetables and cheeses.

Winemaker Notes: Harvested October 18, 2011 from Nova Vine in Yolo County, a mix of three clones. Split into two lots, one fermented dry at high temperature while the other was fermented low and slow, then combined and pressed at 17 days. Racked once, aged in neutral oak, fined but unfiltered. 120 cases produced. 13.8% ABV.

Retail \$20 per bottle, Club Price \$16.

**Reorder Special \$10 per bottle or \$100 per case through Labor Day.**

## **Upcoming Events**

### **August 10, 2013 - San Rafael Food & Wine Festival**

This free event is held from 1 to 5pm at the Falkirk Cultural Center, 1408 Mission St. San Rafael. Find Rosa d'Oro Vineyards pouring wine there! Tasting is \$25. Buy tickets online at [www.SRESProductions.com](http://www.SRESProductions.com).

### **August 11, 2013 - Wines With Altitude**

The Winery SF, 200 California Ave, San Francisco, will be invaded by dozens of Lake County Wineries from noon to 5pm bringing with them nearly 100 intense mountain wines. This is a rare opportunity to meet these boutique wineries and winemakers and taste their wines in San Francisco. Experience Wines with Altitude! Use discount code WWA2F1 for two for one pricing! [www.lakecountywineries.org](http://www.lakecountywineries.org) or [www.wineswithaltitude.eventbrite.com](http://www.wineswithaltitude.eventbrite.com)

### **August 15, 2013 - The Grape Gatsby**

Enjoy a roaring '20s inspired exhibit at the California Automobile Museum from 5 to 8pm featuring Lake County wines and Sacramento Ballet Ballerinas dressed as flappers. \$20 per person. [www.calautomuseum.org](http://www.calautomuseum.org)

### **August 15, 2013 - Kickin' in the Country Street Dance**

Enjoy a country-style street dance on Main Street in Kelseyville featuring live music from 7 to 10pm. A raffle will be held and local businesses will be open. The Rosa d'Oro Tasting Room will be open during the event. Presented by the Kelseyville Business Association. [www.VisitKelseyville.com](http://www.VisitKelseyville.com)

### **August 17, 2013 - Toga Party**

Join us for our annual Toga Party from 5 to 8pm and enjoy a costume contest with live acoustic music and delicious food and wine pairings at the Rosa d'Oro Tasting Room. \$15 per person; \$10 for Wine Club members. Please RSVP to 707-279-0483.

### **August 22, 2013 - Noe Valley Wine Walk**

Walk the shops on 24th Street from Diamond to Chattanooga in San Francisco from 4 to 8pm 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)

### **August 24, 2013 - Taste of Lakeport**

Find Rosa d'Oro and other wineries along with restaurants and caterers on Main Street in Lakeport with live music, local shopping, and antique vehicles on display from 5 to 8pm followed by a street dance from 8 to 10pm. Tickets are \$30 in advance and \$35 at the event.

<http://www.lakeportmainstreet.com/w/id/357/calendar-details.asp>

### **August 24 & 25, 2013 - Italian Family Festa San Jose**

Live la vita dolce Italiana! Share the day with friends and family; enjoy authentic Italian foods and entertainment along with merchant booths at Guadalupe River Park in San Jose from 11am to 6pm. Find Rosa d'Oro pouring in the wine tasting garden. [www.ItalianFamilyFestaSJ.org](http://www.ItalianFamilyFestaSJ.org)

### **August 31, 2013 - 2013 People's Choice Wine Competition**

The Lake County Wine Awards sets the stage for the 2013 People's Choice competition. In partnership with the Lake County Fair, community members will taste the professional panel's award winners in an exciting new venue this year. On Saturday, August 31, 2013 from 4 to 7pm fair-goers will have the opportunity to 'blind taste' the judges' top picks and select the "People's Choice" winners. Please call (707) 994-4068 or (707) 279-4302 for more information. Tickets are \$45.

[www.lakecowineawards.org](http://www.lakecowineawards.org) or [www.peopleschoicewineawards.eventbrite.com](http://www.peopleschoicewineawards.eventbrite.com)