



Carmen, like our new releases, needs fresh air and time to mellow before she's ready to join you for dinner.

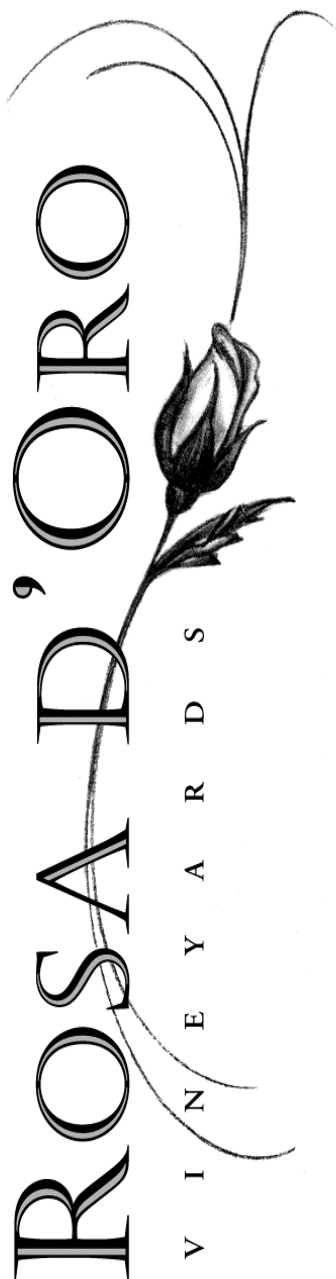
February 2012 Newsletter

Wine Club Releases

We are very excited to release two new wines to our Wine Club for February. These wines are a preview; we are not releasing them to the public just yet. They are young wines which will benefit from a few more months in the cellar, or, if you just can't wait, like us, decant them to allow them time to soften before drinking.

2010 Sagrantino - This obscure grape variety is indigenous to central Italy where there are only 250 acres of it planted. In Italy it can produce a very dark and earthy wine with high tannins due to its thick skins and high level of polyphenols (cancer-fighting antioxidants). Despite its stature it generally does not make a really dark wine. It has an almost ruby color with great clarity and like the other noble Italian reds it is floral at the same moment it is dense, earthy and jammy. Acidity is moderate. Though big and burly it is also elegant and light toned over all that rich earth and mineral. Our 2010 Sagrantino has layers of red fruit, dusty earth, cinnamon, and clove. Suggested pairings include Asiago cheese, mushroom dishes and roasted meats, especially lamb and game. Winemaker notes: Jeff Brown's Oso Vista Vineyards, Tracy Hills, CA. Harvested at 27 Brix on October 21st, pressed November 7th, aged 12 months in barrel, unfinned and unfiltered, 14.4% ABV, 96 cases produced. Retail price \$24 per bottle. Wine Club price \$19.20. Reorder Special \$18.

2010 Montepulciano - This grape likely originated in Tuscany and is Italy's second most widely dispersed indigenous grape variety after Sangiovese. Paradoxically, the town of Montepulciano doesn't grow the Montepulciano grape. Vino Nobile di Montepulciano, is actually made with Sangiovese. Montepulciano grapes produce a wine that has deep color, moderately low acidity, and soft tannins due to its low skin to juice ratio. Our 2010 Montepulciano is rich and full with flavors of plum, coffee, chocolate, and violets. Suggested pairings include a meaty ragu, eggplant Parmigiana, cannelloni, pizza, pork, lamb, and spicy dishes. Winemaker notes: Jeff Brown's Mt. Oso Vineyards, Tracy Hills, CA. Harvested October 20th at 24.5 Brix, pressed October 29th, aged 11 months in barrel, 13.8% ABV, 94 cases produced. Retail price \$20 per bottle. Wine Club price \$16. Reorder Special \$15.



Wine Club Reorder Special!

2010 Sagrantino for only \$18 per bottle
2010 Montepulciano for only \$15 per bottle
during the month of February!

Recent Awards

2009 Primitivo - Gold Medal 2012 San Francisco Chronicle Wine Competition, "Best Red Wine" 2011 Lake County People's Choice Wine Competition, Gold Medal 2011 Lake County Wine Competition, Bronze Medal 2011 Long Beach Grand Cru Wine Competition.

2009 Sangiovese - Silver Medal 2012 San Francisco Chronicle Wine Competition, Silver and Best of Class North Coast Appellations 2011 California State Fair Commercial Wine Competition, Bronze Orange County Fair 2011, Silver Medal 2011 Long Beach Grand Cru Wine Competition.

2009 Barbera - Double Gold 2012 San Francisco Chronicle Wine Competition, Double Gold and Best of Class North Coast Appellations 2011 California State Fair Commercial Wine Competition, Gold Medal 2011 Long Beach Grand Cru Wine Competition.

Olio Nuovo

Our estate grown pendolino, maurino, frantoio, leccino and coratina olives produced this creamy and rich oil with grassy and peppery flavors. Harvested, pressed and bottled December 2011. Retail price \$22 per bottle (500mL). Wine Club price \$19.80.



Pietro Buttitta accepted the Ribbon and obsidian rock trophy for "Best Red Wine" awarded to our 2009 Primitivo at the 2011 Lake County People's Choice Wine Competition.

Tasting Room Business Hours

Wednesday - Saturday 11am - 6pm

Sunday 11am - 5pm

Closed Easter Sunday

Upcoming Events

February 10, 2012 - Venetian Masquerade - 6:00 PM - 9:00PM

Join us for our 5th annual Venetian Masquerade at the Rosa d'Oro Tasting Room. Taste the February Wine Club releases paired with small plates of Italian-inspired food. Wear a mask to enter our contest and win prizes! Admission is \$15 per person. RSVP to 707.279.0483 or info@rosadorowine.com.

February 11, 2012 - Wine & Chocolate...and More - 12:00 PM - 4:00PM

Taste Lake County wines paired with gourmet chocolates and more at Mt. Konocti Growers, 2550 Big Valley Rd. Kelseyville. Proceeds benefit the programs of the Lake Family Resource Center.

Find Rosa d'Oro pouring 2009 Dolcetto! www.lakefrfc.org

February 18, 2012 - SF Chronicle Wine Competition Public Tasting - 2:00 PM - 5:00PM

Sample the award winning wines from the 2012 SF Chronicle Wine Competition at the Fort Mason Festival Pavilion. Find us there! www.winejudging.com.

March 18, 2012 - Kelseyville Olive Festival - 11:00 AM - 5:00PM

This free event is held at the Chacewater Wine Co. & Olive Mill, 5625 Gaddy Ln. Kelseyville. Enjoy vendors, food, contests, free samples and more! Purchase a \$15 "tasting wristband" for local beer and wine tasting. Presented by Rosa d'Oro Vineyards. www.kelseyvilleolivefestival.com