



JUNE 2014 NEWSLETTER

Wine Club Releases

Our June selections for club members are the ultimate yin and yang experience, in Italian varietal red wines, that is. The Refosco is dark and earthy while the Nebbiolo is light, fruity, and floral. Both are stand-out wines and we hope you will enjoy the experience each has to offer.

The 2012 vintage is considered one of the most perfect vintages a winemaker might ever hope to see. Just enough rain fell over the winter, the Spring brought little frost, fruit set was strong and the steady ripening warmth in Lake County was perfect and consistent. Even harvest took place under ideal moderate conditions. After a cold and wet 2011, 2012 was a gift.

2012 Refosco - Native to the Friuli region in Northeastern Italy, the unique Refosco grape produces a rich, dark wine that is full bodied with deep plum flavors and a round texture underscored by notes of earth and licorice. When grown in warmer California climates it is low in tannin and acid yet full of dark flavor and subtle pepper and spice with a lingering finish. We keep ours low in oak to maintain the delicate varietal nuance. Recommended pairings include roasted meats, earthy vegetables with whole grains, tomato-based ragus, cassoulet, and mushroom pizza.

Label Image - Refosco is a large family of ancient grapes native to North Eastern Italy and the Istrian peninsula. It is a very likely that that Refosco was also the ancient Roman Puccinum wine that Pliny the Elder had praised in the 1st Century. The area is famous for its historical use of clay kvevri, essentially large amphorae buried in the ground for fermentation and lengthy storage.

100% Refosco Nostrano: 66% Yolo County, 34% Estate Grown, Kelsey Bench – Lake County
Only 75 cases made. 13.5% ABV. Harvested mid-October, aged in 2-4 year barrels. Unfined and unfiltered.

\$26.00 Retail. Club Price \$20.80. June Club Reorder Special Price \$19.00.

2012 Nebbiolo - Just awarded Gold and Best of Class from the 2014 Sunset International Wine Competition.

Nebbiolo is the trickiest of grapes, both in the vineyard and in the winery. With this vintage we decided to focus on the lighter and prettier side of the equation. Bright red fruits ranging from strawberry to raspberry and cranberry provide the foundation, but the nose is an explosive potpourri of tulips, lavender, rose petals and cinnamon. The tannin has been tamed and Nebbiolo's famous searing acid is in remission due to the warm year and lengthy harvest season. Enjoy just as you would a Russian River Pinot Noir. Recommended pairings include sautéed duck, roasted salmon, mushrooms, and simple pork or pasta preparations.

Label Image - Matching the playful and light-hearted theme of our Nebbiolo, this stylized interpretation of Hercules battling the hydra is striking in that the hydra bears a close resemblance to Nebbiolo vines. Managing Nebbiolo vines is similar to fighting a hydra with its monstrous canes and supernatural growth.

90% Nebbiolo (Yolo County) 10% Sangiovese (Amador County)
240 cases made. 13.8% ABV. Harvested mid-October, aged in 2-5 year Hungarian oak.
Hand bottled 11-10-2013. Unfined and unfiltered.

\$22.00 Retail. Club Price \$17.60. June Club Reorder Special Price \$16.00.



New Rosa d'Oro Vineyards Website

We have a beautiful new website that went live in mid-May and we hope that you will take the time to explore it. It has new professional photography and more information in a streamlined package. Ordering has been simplified with the use of PayPal online credit card processing. Wine Club members no longer need to have an account on our site; members can now simply input the membership discount code when ordering to receive the club discount on their purchases. The Trade/Media page has video interviews and wine reviews as well as a newsletter archive, "tech sheets" for each wine, and a vineyard map. Visit www.rosadorovineyards.com.

More Estate Grown Varietals on the way...

Sangiovese - Brunello clone, Biondi-Santi clone, Sangiovese di Romagna, and Prugnolo Gentile clone. We believe this Romagna clone is the best for our terroir with lower vigor, small berries, natural spice and some mineral. The Prugnolo Gentile clone of Sangiovese, the biotype used in *Vino Nobile di Montepulciano*, is a light cropper for Sangiovese. We want it for that floral tone and high-strung, nervous tannin. Very little is in use and we are very excited to play with it. Maybe a separate bottling some day.



Nebbiolo - Three different Lampia clones have been planted. The photo above shows the hydra-like growth.



Refosco Nostrano "Faedis" - We have planted 200 vines. It has very low vigor and allegedly is adapted to heavier alluvial soils. It is generally used for young nouveaux style wines, but after three vintages made from this vine at Nova in Yolo County (where the cuttings are from) a more serious Malbec-ish wine is possible. Our 2012 Refosco is a blend of 66% from Nova and 34% Estate grown.

Negroamaro - Super exciting to have this but we still have no experience with it... Hopes for a rustic and unique wine are very high. The photo to the left shows a freshly planted vine.

Sagrantino - We were first in line for the official release of these.

Cabernet Franc - These are very small, tiny bunches, very structured, with like no fruit characteristics at all, which is awesome because fruit is BORING. This may be a wine club only item.

Petite Sirah and **Grenache Noir** are in the mix for blending.

Wine Club Reorder Special

2012 Refosco - \$19 per bottle

2012 Nebbiolo - \$16 per bottle

Tasting Room Business Hours

Wednesday - Saturday 11am - 6pm

Sunday - Tuesday 11am - 5pm

Upcoming Events

June 14, 2014 - Lake County People's Choice

Taste award winning wines from the 2014 Lake County Wine Competition and vote for your favorites from 1 to 4pm at Langtry Estate and Winery in Middletown. www.LakeCountyWineries.org

June 19, 2014 - Kickin' in the Country Street Dance

Enjoy a country-style street dance on Main Street in Kelseyville from 7 to 10pm. The Rosa d'Oro Tasting Room will be open serving wine by the glass and snacks during the event. Presented by the Kelseyville Business Association. www.VisitKelseyville.com

June 21, 2014 - Home Wine & Beer Makers Festival

Find Rosa d'Oro Vineyards along with other local wineries and vendors at Library Park in Lakeport from 1 to 5pm in support of the Lake County Symphony Association. Buy your advance tickets at the Rosa d'Oro tasting room. \$20 in advance and \$25 at the event. Call 707.277.8172 or 707.277.7076.

June 22, 2014 - Refosco Release Party

From 1 to 4pm at the Rosa d'Oro Tasting Room, enjoy a sampling of our newest releases including the limited release 2012 Refosco and 2012 Nebbiolo with appetizers prepared by our winemaker and chef Pietro Buttitta. \$10 per person. Complimentary to Wine Club members. Please RSVP to 707.279.0483.

July 17, 2014 - Kickin' in the Country Street Dance

Enjoy a country-style street dance on Main Street in Kelseyville from 7 to 10pm. The Rosa d'Oro Tasting Room will be open serving wine by the glass and snacks during the event. Presented by the Kelseyville Business Association. www.VisitKelseyville.com

July 26 & 27, 2014 - Lake County Wine Adventure

A two day passport event county wide. Participating wineries, including Rosa d'Oro, will offer wine tastings, food, and specials to ticket holders. www.LakeCountyWineries.org

August 21, 2014 - Kickin' in the Country Street Dance

Enjoy a country-style street dance on Main Street in Kelseyville from 7 to 10pm. The Rosa d'Oro Tasting Room will be open serving wine by the glass and snacks during the event. Presented by the Kelseyville Business Association. www.VisitKelseyville.com

August 23, 2014 - Taste of Lakeport

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



Last year's Toga Party winners.
Stay tuned for this year's date TBA.

Recipe

Blackened Salmon with Nebbiolo

The King Salmon season is in full swing, and since we have a wonderful Nebbiolo that can be treated much like a fruity Pinot Noir, this may be a good time to live daringly and pair fish and red wine. Summer is a great time for easy cooking methods and direct flavors, so let's talk about blackening (a technique we all should use more often) and utilize the Nebbiolo as a counterpoint to the deep, smoky flavors. Here a creamy risotto works well, finished with butter or mascarpone as a bridge between the bold, meaty flavored fish and the tannin in the wine. A rich risotto, with grilled corn kernels mixed in perhaps, can also have the creamy moisture-adding and savory effect of a sauce, thereby completing the dish without requiring a separate sauce preparation. Just remember that risotto needs a good amount of wine's acid to balance its starchiness, and it can suck up a surprising amount of salt to achieve balance.

Basic Blackening recipe for 4 pieces:

Open all of the windows and turn the hood on and the fire alarm off.

Start heating a cast iron pan on high heat and have a second pan ready for finishing the fish in the oven.

You can use salmon fillets or steaks, but make sure they are thick and won't overcook.

Preheat oven to 325F.

1 ½ tsp. dried thyme

1 ½ tsp. dried oregano or marjoram

1 tsp. dried cayenne pepper

1 tsp. paprika

1 tbl. salt (Kosher, half as much if fine grained)

1 tsp. white pepper

mix well

To cook:

Brush the fish on both sides with olive oil and pat the spice mixture firmly onto each surface. When the cast iron pan is very hot lay the fish in and cook for 90 seconds to two minutes per side. Then place fish into the second unheated pan and cook to medium rare in the oven – internal temperature will be around 130F. We want to take the edge off of the super high heat we started with and finish it slowly to retain tenderness.

If you are timing the fish with risotto, keep in mind that finishing the fish too late is better than too early. Risotto can be slowed down and even cooled and held indefinitely just before it has finished and still al dente. Most restaurants use this technique of cooking it 90% of the way and then adding liquid to finish to order. Most vegetables, including corn, would be precooked and added at the end and folded in to finish. Just turn off the heat and stir to cool if necessary, then restart. Enjoy!

For more recipes visit our newsletter archive on our Trade/Media page of our new website at www.rosadorvineyards.com or visit our blog at www.rosadorwine.blogspot.com.



Winemaker and Chef Pietro Buttitta working his kitchen magic.