



February 2013 Newsletter

Saluti Tutti - Greetings Everyone,

While Nick and Pietro are busy pruning in the vineyard and tasting the juices of harvest, Livia and I are busy in the tasting room planning for another successful year. The popularity of our Flight Night series has literally “taken off” allowing us to establish a reputation for superior quality and hospitality. We maintain our rustic yet refined style, and with the culinary vision and expertise of Pietro, have enjoyed becoming more creative and adventurous in exploring historical elements through regional pairings.

Like reconnecting with an old friend, we look back on the past year and take pride in our accomplishments and we wish to extend our appreciation to all of our loyal friends who have become an integral part of the Rosa d'Oro famiglia.

Alla prossima!.....until we meet again! -Chris

Wine Club Selections

2010 Sangiovese - Sangiovese (san-jo-veh-zeh) is the most widely planted red grape in Italy. Outside of Italy it is most famous as the main component of the blend Chianti. This is proudly our most traditional Sangiovese yet, the grippy palate is of nimble medium weight, the strawberry and black cherry is front and center, and the moderate ripeness pairs with a wide variety of food. Second year oak was used sparingly with the rest neutral. This Sangiovese in the Classico mold will continue to evolve elegantly for another five years, or enjoy tonight with proper company. Suggested pairings include tomato-based pasta, pizza, herbed chicken, veal, minestrone, asiago, and fontina cheeses.

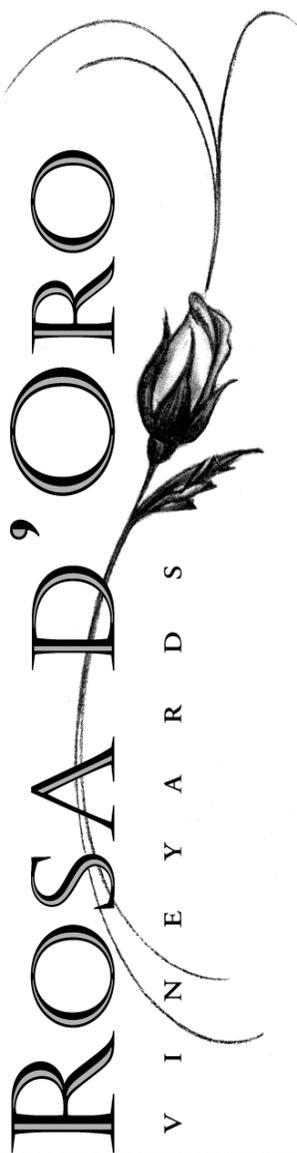
Winemaker notes: Made from 70% Amador County, 22% Lake County, and 8% Yolo County grapes, hand harvested 10/1 – 10/12 at 24-26 Brix. 14-day fermentation, Aged 11 months in 2-4 year old Hungarian oak. Unfiltered. 240 cases produced. 13.8% ABV. Retail price \$20 per bottle. Wine Club price \$16.

February Wine Club Reorder Special \$14 per bottle or \$145 per case.

2009 Dolcetto - Dolcetto [dol'tʃetto] is a black Italian wine grape variety grown in the Piedmont region of Italy. The Italian word dolcetto means "little sweet one", however, the wines produced are nearly always dry. They can be tannic and fruity with low to moderate levels of acidity. Our estate grown fruit produces a firm but friendly red with firm tannin and clean red fruit that sings with food. It is of medium weight and flexible in its simplicity. Suggested pairings include eggplant parmigiana, spaghetti carbonara, mushroom dishes, beef carpaccio, grilled vegetables, and Livia recommends trying it with a dessert of chocolate sorbet with fresh raspberries and hazelnuts.

Winemaker notes: 1 acre planted, hand harvested 09/21 at 25.5 Brix followed by a 9-day fermentation. Aged 11 months in barrels, all 5 years old, lightly filtered. 98 cases produced. 13.8% ABV. Retail price \$20 per bottle. Wine Club price \$16.

February Wine Club Reorder Special \$14 per bottle or \$145 per case.



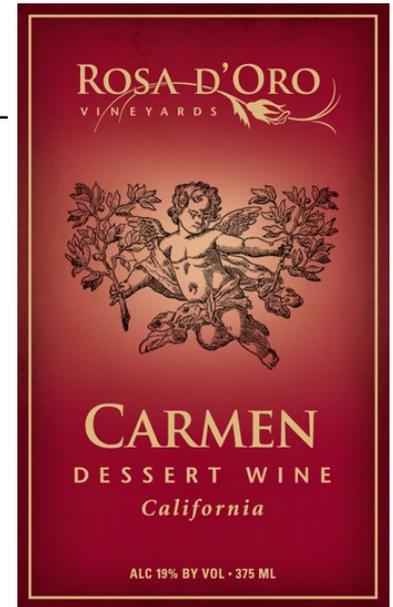
New Releases:

Carmen

Named after Nick's granddaughter, and Latin for poem or song, our second Port-style red dessert wine utilizes our Estate Dolcetto once again, but this time it is complemented by rich and velvety Petite Verdot. Fortified with grape spirits in the middle of the deep, dark night in true Porto fashion, this blend is drinkable young with its ample fruit and fine tannin, but will also benefit from significant aging that will allow more complex nuances of minerality, earth and spice to evolve.

Winemaker notes: 50% 2010 Estate grown Dolcetto with two years spent in neutral oak and 50% 2011 Petite Verdot from Nova Vineyard in Yolo County with one year spent in 3-year old oak. Unfined and unfiltered, 8 grams per liter residual sugar. We hand bottled 94 cases of 375 mL bottles. 19% ABV.

Retail price \$20 per bottle. Wine Club price \$16.



Trigrammaton Cellars

I am happy to announce that the first bottling of my little Rosa d'Oro side project *Trigrammaton Cellars* is ready for release. Working with all the Italian grapes is wonderful and very much still my focus, but I wanted to get to know the Cabernet-family grapes a little better, including my all time favorite grape Cab Franc. It was also time to get comfortable using a different style that is based on blending in the Bordeaux tradition. These two wines are meant to function as a complementary set, showing a different face but shared sense of heritage. All of the grapes came from Nova Vineyard in Yolo County, and the abnormally cool and foggy conditions of 2011 in The Valley provided exactly what was hoped for.



Cabernet Franc – This is my desert island wine. 100% Cabernet Franc, two different clones, full of green and black pepper and spice, fresh red and black fruit with subtle floral notes and old-world herbalness wrapped in a classic taut structure and medium weight. Harvested early in September to keep all of the bright spice and pepper that gets lost with high ripeness, leaving the alcohol at 13.8%. 45 cases made.

Trigrammaton – My first true Bordeaux (or anti-Bordeaux depending on how you look at it) blend of 40% Carménère, 30% Petite Verdot and 30% Cabernet Franc. Unlike the bright Cab Franc, the goal here is rich, velvety darkness with a much deeper and brooding sense of pepper, earthy tobacco and minerality. This one needs air, so please decant or allow time for it to breathe. 13.6% alcohol, 56 cases made.

The wines are \$35 each, and if you buy the pair you get them in a nifty two-bottle wood box for \$70. More information can be found at www.trigrammatoncellars.com.

Thank you for your interest!

-Pietro

Olive Oil

Olio Nuovo - Italian for New Oil - is the freshest possible extra virgin olive oil you can find. When you put a spoonful of Olio Nuovo in your mouth, you experience a peppery, fruity, pleasantly bitter burst of fresh olive oil taste. Olio Nuovo also is potentially the healthiest extra virgin olive oil. It delivers a higher level of polyphenols – the chemical substances found in plants that may reduce the risk of heart disease and cancer. This freshly pressed oil is vibrant in color with a rich, silky texture. Aromas and flavors range from freshly cut grass to black pepper, green apple, and artichoke. Bottled after pressing and not allowed to decant, Olio Nuovo is the oil in its most intense, raw state, as it is enjoyed in Italy. Keep in mind that Olio Nuovo needs to be eaten quickly. Because the oil went straight from the mill to the bottle, sediment was not allowed to filter to the bottom. Consuming it within a few months is best.

Our estate grown pendolino, maurino, frantoio, leccino and coratina olives produced this creamy and rich oil, harvested, pressed and bottled November 2012. We recommend using this oil to top minestrone soup, pasta with red pepper flakes, or on fettunta - an Italian open sandwich of toasted bread topped with olive oil, tomatoes, olives, etc. This oil is only available for a limited time.

Retail price \$22 per bottle (500mL). Wine Club price \$19.80.

Recipe

Romesco is easily one of the great sauces of the world. It is fun to make as it is a little more freeform than my Italian grandma's iron-handed red gravy, and the number of ingredients give greater flexibility in establishing its leading traits. A good roasting of the ingredients is key to developing depth, but don't be afraid to touch it up with vinegar or some other acid to keep it bright. The traditional recipe uses toasted bread as a thickener – I have always found it thick enough without, but feel free to use it. The olive oil quality is very important, and sherry vinegar is a must here.

5 oz. good Extra Virgin Olive Oil
a few ripe tomatoes, cored and scored
a few ounces of skinned almonds and skinned hazelnuts if possible
1 head garlic, cut in half laterally with loose skin removed
1 onion, skinned, halved and scored
1 red bell pepper, seeded and cored
a couple dried chilies, not too hot, deseeded and rehydrated
1 tsp. pimenton smoked paprika
about 1 tbl. sherry vinegar
1 tsp. or more kosher salt



Toss tomatoes, garlic, onion and red pepper in one ounce of oil and roast at 350F until browned and somewhat charred. Don't be afraid to rearrange them so the damp ingredients brown too. At the same time gently sauté the nuts until browned. When these ingredients have browned sufficiently, combine in blender with rehydrated chilies and begin processing. Some stirring will be necessary. Add the pimenton, salt and sherry vinegar to taste. Slowly drizzle in olive oil to emulsify like aioli.

Enjoy your Romesco sauce with salt-cod fritters, other types of seafood, or grilled meat and 2010 Sangiovese.

Upcoming Events

February 8, 2013 - Venetian Masquerade / Wine Club Pick Up

Join us in the Rosa d'Oro tasting room from 6 to 9pm for a celebration inspired by the Carnevale of Venice, Italy. Enjoy a sampling of our current Wine Club selections and NEW "Carmen" Dessert Wine along with appetizers, wear a mask to enter our contest and win prizes! Tickets are \$10 per person or FREE to Club members! Masks are optional. Please RSVP to 707.279.0483 or info@rosadorowine.com.



February 9, 2013 - Wine & Chocolate

Enjoy an afternoon of wine and food tasting, from noon to 4pm at Mt. Konocti Winery, while supporting the programs and services of Lake Family Resource Center. Find Rosa d'Oro Vineyards and virtually every Lake County winery pouring in one location, 2550 Big Valley Road Kelseyville. Tickets are \$35 in advance (get yours at Rosa d'Oro) or \$40 at the door. Call 707.279.0563.

February 16, 2013 - San Francisco Chronicle Wine Competition Tasting

Visit the Rosa d'Oro Vineyards table and sample our award winners from 2 to 5pm at Fort Mason Center in San Francisco. For tickets and more information visit www.winejudging.com.

February 22, 2013 - February Flight Night

Enjoy a flight of four Rosa d'Oro wines paired with a Mediterranean Lenten menu prepared by Winemaker and Chef Pietro Buttitta. Seating is in our intimate tasting room at bistro tables or the tasting bar. Service begins at 6pm and 8pm. Reservations are required. Call 707.279.0483 or email info@rosadorowine.com. \$30 per person; \$25 Wine Club members.

March 22, 2013 - March Flight Night

Enjoy a flight of four Rosa d'Oro wines paired with a themed menu (to be announced) prepared by Winemaker and Chef Pietro Buttitta. Seating is in our intimate tasting room at bistro tables or the tasting bar. Service begins at 6pm and 8pm. Reservations are required. Call 707.279.0483 or email info@rosadorowine.com. \$30 per person; \$25 Wine Club members.

April 21, 2013 - Kelseyville Olive Festival

Enjoy a day of family fun celebrating the ancient and majestic olive with vendor booths, product samples, contests, and a children's area all for FREE! Enjoy local beer and wine tasting with a commemorative glass for \$15 with proceeds benefiting local nonprofit groups. This event is held rain or shine at Chacewater Winery, 5625 Gaddy Lane Kelseyville. Call Livia at 707.279.0483 or visit www.kelseyvilleolivefestival.com

Recent Awards from the San Francisco Chronicle

2011 Muscat - Silver

2010 Montepulciano - Silver

2010 Sangiovese - Bronze

Tasting Room Business Hours

Wednesday - Saturday 11am - 6pm

Sunday 11am - 5pm

Closed Easter Sunday