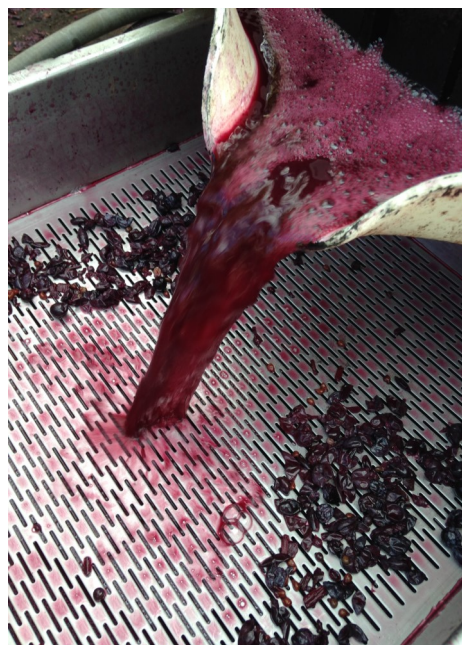


Wine Club Selections

2012 Aglianico - Known as the Cabernet of Basilicata in Southern Italy, Aglianico bridges the gap between Old and New World wine with Lake County closely matching its home terroir. An interesting side note is that Aglianico has one of the lowest forming/hanging bunches in the Vitis Vinifera world, meaning that the clusters are extremely exposed and swinging in the breeze. Often the first bunch forms below the very first leaf which is quite unusual, leaving it very exposed - a freaky proposition for sunburn but an absolute blessing for drying out after rain. This is important to us because Aglianico requires such a long growing season during which it develops its depth of flavor. Our Aglianico harvest usually occurs as late as the first week of November. By then we have had some rainfall and some years there is a risk of frost forcing us to pick.

This vintage of Aglianico has savory red cherry and deep black fruit backed by dark spice, firm tannin and acid, with mineral and classic undertones of graphite, iron, mint, herb and earth. Rustic yet refined, totally varietally correct, and very food friendly with a robust meal that can match it. Potential aging 10+ years, improving all the while.

Recommended pairings: roasted meats and game, lamb ragu, sausages, and proper Neapolitan pizza.



**Aglianico,
our last press of the season.**



Label Image: Hercules was a surprisingly complex character, much like Aglianico. He appears brutish and backward on one hand, yet is loyal, caring and devoted on the other. For all of his ego and pride he sought virtue and atonement for his errors, even those not his fault. This image from 475 BC shows Hercules as slight, thin, and a little weary. He is wearing the Nemean lion skin from the first of his twelve labors and he willingly accepts the help and council of the more powerful Athena. He struggles with his own identity in the same way that Aglianico does, needing time to grow and reflect before finding wisdom.

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.

90% Aglianico (estate grown, Kelsey Bench – Lake County) and 10% Cabernet Franc (Nova Vine, Yolo County). Harvested late October, aged in 1-5 year old barrels. Hand bottled 10-29-2013. Unfined and unfiltered. 170 cases made. 13.5% ABV.

Retail Price \$24 per bottle. Wine Club Price \$19.20.

Wine Club Reorder Special Price \$16 per bottle.

Wine Club Selections Continued

2012 Dolcetto - A black Italian wine grape variety widely grown in the Piedmont region of northwest Italy. In Italian, dolcetto means “little sweet one”, but the wines produced are nearly always dry. They can be tannic and fruity with moderate or decidedly low levels of acidity and are typically consumed young.

Dolcetto is the third most popular red grape in Piedmont, Italy, yet it is rarely grown in California. It also has an unfortunate name that leads people to believe it is sweet, so in 2012 we took up the challenge of making a semi-sweet Dolcetto. It maintains the firm and grippy, rustic tannin and clean dark red fruit with spice notes that the grape is famous for, but it is tempered with 3% residual sugar. It can seem large at first but is decidedly medium weight and flexible in its food friendliness, having both structure and sweetness. Here it is at its best without any hint of oak at all.

Pietro’s recommended pairings: hearty braised red meats with roasted vegetables, barbecued and smoked foods with sweet sauces, and charcuterie.

Side Note from Livia: I have always loved our Dolcetto for many reasons. In the vineyard it is positioned so that looking up the hill between the rows you see the winery, and looking down the hill you see Mt. Konocti. The stems and leaves have a red tint to them and the fruit clusters are tight and dark. For those reasons, I like to photograph the dolcetto vines more than any other. The wine is rich and straightforward with plenty of fruit and tannins. I always recommend drinking this wine, whether made dry or sweet, with dessert. I love the way the dark berry fruit and nutty, spicy undertones play with chocolate. At home, Wayne and I usually prefer the dry Dolcetto with dinner (often spaghetti with meat sauce) and dessert (usually brownies with fresh berries). This semi-sweet style is especially easy to drink on its own, or paired with food, and I think it is the perfect pairing for February and Valentine’s Day.



At harvest time, you may find Carmen eating the unpicked dolcetto grapes.



To circulate fermenting juice of red wines from the bottom of the tank over the skin cap that forms during fermentation to ensure optimal extraction and prevent bacterial spoilage.

Winemaker’s Notes: 100% estate grown, Kelsey Bench – Lake County Dolcetto. Harvested October 6, 2012. Unoaked, and hand bottled October 1, 2013. 312 cases made. 12.5% ABV. 3% residual sugar.

Retail Price \$16 per bottle.

Wine Club Price \$12.80.

Club Reorder Special Price \$12 per bottle.

Wine Club Reorder Special

2012 Dolcetto ~ \$12 per bottle
2012 Aglianico ~ \$16 per bottle

Tasting Room Business Hours

Wednesday - Saturday 11am - 6pm
Sunday - Tuesday 11am - 5pm

Upcoming Events

February 7, 2015 - Wine & Chocolate... and more! - 12:00 PM - 4:00PM

Enjoy an afternoon of wine and food tasting at Mt. Konocti Winery while supporting the programs and services of Lake Family Resource Center. Find Rosa d'Oro Vineyards and virtually every other Lake County winery pouring in one location, 2550 Big Valley Road Kelseyville. Tickets are \$40 in advance (get yours at Rosa d'Oro) or \$50 at the door. www.LakeFRC.org

February 12, 2015 - Union Street Valentine Wine Walk - 4:00 PM - 8:00PM

Stroll the shops on Union Street from Gough to Steiner and on Fillmore Street from Union to Lombard in San Francisco to enjoy wine tasting and appetizers along the way. Find Nick pouring Rosa d'Oro wines in one of the shops! www.SRESproductions.com

February 13, 2015 - Venetian Masquerade
6:00 PM - 8:00PM

Join us in the Rosa d'Oro Vineyards Tasting Room for our annual celebration inspired by the Carnevale of Venice, Italy. Enjoy wine tasting paired with appetizers, musical entertainment by My Divas a Capella singing group, and a costume contest with prizes. Masks are optional but encouraged. Admission is \$20 per person or \$10 for Wine Club members. Call 707-279-0483 for reservations.



March 15, 2015 - San Francisco Chocolate Salon - 10:00 AM - 6:00PM

Experience the finest in artisan, gourmet & premium chocolate in one of the world's great culinary metropolitan areas. The event is held at San Francisco's Fort Mason Center, featuring a delicious selection of over 40 chocolatiers, confectioners, wineries, and other culinary artisans. You can find Rosa d'Oro Vineyards there! www.SFChocolateSalon.com

April 5, 2015 - Rosa d'Oro Tasting Room Closed - Happy Easter!

April 11 & 12, 2015 - SF Vintners' Market - 12:00 PM - 4:00PM

San Francisco Vintners' Market is back again at Fort Mason Center's Festival Pavilion April 12th and 13th. Come by to taste wines from up to 200 wineries, including Rosa d'Oro Vineyards. At this event you can actually buy wines on the spot and take them home. www.SFVintnersMarket.com

April 26, 2015 - Kelseyville Olive Festival - 11:00 AM - 5:00 PM

This free family event is held at Chacewater Winery, 5625 Gaddy Ln. Kelseyville, with vendor booths, product samples, contests and more. Local beer and wine tasting is available for a fee with proceeds benefiting Lake Family Resource Center. Rain or Shine! www.KelseyvilleOliveFestival.com

May 16 - 17, 2015 - Lake County Wine Adventure - 11:00 AM - 5:00 PM

A two day passport event county wide. Over 30 participating wineries, including Rosa d'Oro, will offer wine tastings, food, and specials to ticket holders. www.LakeCountyWineries.org

Recipe

Raspberry Hazelnut Meringue Cake

Pair with our 2012 Dolcetto

This recipe comes from my first cookbook, [American Baking Heritage](#) by Patricia Lousada. I received it as a gift when I was 15 years old. I have made this recipe, and many others from the book, many times over the years. The raspberry and hazelnut flavors work well with our Dolcetto, and the filling of unsweetened whipped cream balances the tannins that Dolcetto naturally possesses. Also, a drizzle, dusting, or shavings of dark chocolate couldn't hurt if you are inclined to try it. -Livia

Cake:

- 1 cup hazelnuts
- 4 egg whites
- 1/8 teaspoon salt
- 1 cup sugar
- 1/2 teaspoon vanilla extract

Filling:

- 1 1/4 cups whipping cream
- 1 1/2 pounds fresh raspberries, about 3 pints



Preheat the oven to 350°F. Line the bottom of two 8 inch round cake pans with wax paper and grease.

Spread the hazelnuts on a baking sheet and bake until lightly toasted, about 8 minutes. Let cool slightly.

Rub the hazelnuts vigorously in a clean dish towel to remove most of the skins.

Grind the nuts in a food processor, blender, or nut grinder until they are the consistency of coarse sand.

Reduce the oven heat to 300°F.

With an electric mixer, beat the egg whites and salt until they hold stiff peaks.

Beat in 2 tablespoons of the sugar, then fold in the remaining sugar, a few tablespoons at a time, with a rubber spatula. Fold in the vanilla and the hazelnuts.

Divide the batter between the prepared pans and spread level.

Bake for 1 1/4 hours. If the meringues brown too quickly, protect with a sheet of foil.

Let stand 5 minutes, then carefully run a knife around the inside edge of the pans to loosen.

Transfer to a rack to cool.

For the filling, whip the cream just until firm.

Spread half the cream in an even layer on one meringue round and top with half the raspberries.

Top with the other meringue round. Spread the remaining cream on top and arrange the remaining raspberries over the cream. Refrigerate one hour to facilitate cutting. Serves 8.