

JULY 2015 NEWSLETTER



Racking Barbera

Wine Club Selections

2013 Negro Amaro - An ancient red varietal native to Southern Italy's Puglia region, specifically the peninsula of Salento. The vigorous and high-yielding vines are adaptable to various soil types and have good drought resistance, making them a perfect fit for our Lake County climate. We planted our Estate vines in 2010. The wine tends to be rustic, aromatic, and earthy with soft tannins. For our first venture with this varietal we purchased grapes from Nova in Yolo County and from Lowell Stone in Mendocino County and blended in our first harvest of estate grown Negro Amaro. On the nose it has ground clove and sun drenched plum. On the palate it has silky tannin, soft acidity and ripe, dark fruit with a bit of leather and spice.

Food pairing options are flexible but we recommend drinking it with grilled tuna steaks and eggplant, roasted chicken, spicy charcuterie, and pasta with arrabiata or puttanesca sauce.

87.5% Negro Amaro – 55% Mendocino County, 17.5% Yolo County, 15% Estate Grown, Lake County. 12.5% Refosco – Yolo County. Harvested mid-October at 25 brix. Lake and Mendocino lots fermented together. Yolo lot fermented separately. Aged in neutral oak barrels. 50 cases bottled 4-29-2015. Unfined and unfiltered. 13.8% ABV.

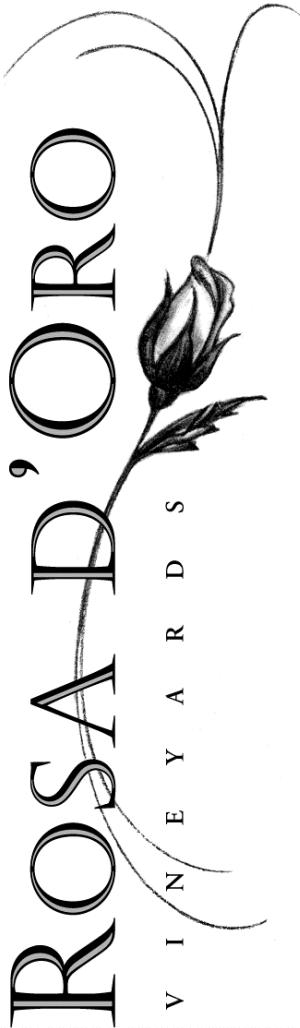
\$24.00 Retail. Club Price \$19.20. Club Reorder Special Price \$17.00.

2013 Barbera - "Carefully bridging the gap between Old World and New, Barbera was the first red grape we planted. It is in a way a simple grape that can be very complicated, just like cooking a simple dish: proper technique and product are that much harder to nail. Barbera is naturally a high acid grape, and this is part of its characteristic purity - it is most often a bright wine with little tannin. Unfortunately the lack of tannic structure is like a welcome mat for egregious over-oaking, and it welcomes that sort of treatment to an extent. Barbera can show mineral and as such it has a higher level of terroir transparency. It can ripen quite late and careful cultivation and cropping is a must. It might also be the ultimate food-pairing wine. With its vibrant and clean focus our Barbera has bright raspberry, pomegranate and round plum fruit front and center, with sage and a hint of violet in the spicy and clean pepper and mineral tingle finish. It features low oak and modest weight to allow the fruit to speak for itself in the Old World style." - Pietro Buttitta

Recommended pairings include buttery pasta, pork dishes, tomato based dishes, eggplant, and cheese-enriched risotto.

100% Estate Grown Barbera, Kelsey Bench, Lake County, planted in 1999. At crush 90 gallons of juice was bled off for our Rosato. Harvested 10/18/2013, pressed 10/29/2013, aged 17 months in neutral French and Hungarian oak. 50 cases bottled 4-8-2015. Unfined and unfiltered. 13.8% ABV.

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Looking Forward & Looking Back

As we approach our 10th anniversary in the tasting room, we are both looking forward and looking back. We have always focused on making great wine to share with you in our tasting room. Nick continues to craft our Italian-varietal wines for your enjoyment and his daughters, Livia and Emily, continue to offer you a fun and informative tasting experience during our regular business hours and our special events.

As we move forward, you will see more estate-grown wines released. We have more vines reaching maturity and that allows us to make some of your favorite wines with our own grapes, such as our Sangiovese and Refosco. Of course, we will also continue to produce our Barbera, Primitivo, Dolcetto, and Aglianico exclusively from our own grapes. We are looking forward to experiencing with you the difference location can make for our new estate grown varietals.

Our labels have changed many times over the years and as we evolve, they evolve with us. We have used paper labels applied with glue, labels screen-printed on the bottles, and self-adhesive labels. The design has been simple and clean, elegant, and rustic. We will continue to change our labels as we learn and grow. Consider each style a collectible.

Hospitality is the center of the tasting room experience, and we will continue to offer you our best service with our delicious wines. When we opened the tasting room in 2005, Nick and Paul were operating both the tasting room and winery. Livia joined the crew in 2006 and organized the wine club in 2007. Years have passed and we have experienced some trial-and-error, but we know that the tasting room is still the heart of our business. We will continue to host events throughout the year in the tasting room. Our space is small and unique and it helps us to focus on the quality of time we spend with our customers, rather than the quantity of customers. We look forward to welcoming you to our 10th Anniversary Celebration in September.



**Our first bottles and labels -
2001 Barbera and Primitivo**



Paul at the winery in 2004.



**Livia and Nick in the tasting room
the summer of 2006.**

Wine Club Reorder Special
\$17 per bottle
2013 Barbera ~ 2013 Negroamaro

Tasting Room Business Hours
Sunday - Tuesday 11am - 5pm
Wednesday - Saturday 11am - 6pm

Upcoming Events

July 16, 2015 - Kickin' in the Country Street Dance 7:00 PM - 10:00 PM

Enjoy free, live local music by CAM Band with the Memphis Kings along with a raffle on Main Street in Kelseyville, sponsored by KBA members. The Rosa d'Oro Vineyards tasting room will be open late serving wine by the glass. www.visitkelseyville.com

July 25, 2015 – Lake County People's Choice Wine Tasting & Concert - 3:00 PM – 5:00 PM

Blind taste the winners from the 2015 Lake County Wine Awards and vote for your favorites by category at Moore Family Winery with food and lots of fun. For details visit www.LakeCountyWineries.org/choice.

August 20, 2015 - Kickin' in the Country Street Dance 7:00 PM - 10:00 PM

Enjoy free, live local music by Billy Watson with the Memphis Kings along with a raffle on Main Street in Kelseyville, sponsored by KBA members. The Rosa d'Oro Vineyards tasting room will be open late serving wine by the glass. www.visitkelseyville.com

August 22, 2015 - Roman Toga Party - 6:00 PM - 8:00 PM

Join us in the tasting room for our annual Roman Toga Party with wine tasting, appetizers and a costume contest with prizes. \$20 per person or \$10 for Wine Club members. Call 707.279.0483 to RSVP.

August 28, 2015 - Taste of Lakeport - 5:00 PM - 10:00 PM

Up to 20 wineries and 20 restaurants are ready to bring their very best to you. Find Rosa d'Oro pouring our Italian-Varietal wines! One ticket pays for your own glass, unlimited tasting from 5 to 8pm and the famous street dance from 8 to 10pm on Main Street in Lakeport. For more information call (707) 263-8843.

August 29 & 30, 2015 - Italian Family Festa San Jose - 11:00 AM - 6:00 PM

San Jose's annual Italian Family Festa at Guadalupe River Park with art, entertainment, bocce ball, a grape stomp, food, and a wine garden featuring Rosa d'Oro Vineyards. www.ItalianFamilyFestaSJ.org

September 2015 - 10th Anniversary Celebration at the Rosa d'Oro Tasting Room

Please join us in celebrating our tasting room's 10th anniversary. Our celebration will include special pricing all month long and complimentary nibbles every weekend during September.

September 17, 2015 - Kickin' in the Country Street Dance - 7:00 PM - 10:00 PM

Enjoy free, live local music by The Funky Dozen along with a raffle on Main Street in Kelseyville, sponsored by KBA members. The Rosa d'Oro Vineyards tasting room will be open late serving wine by the glass. www.visitkelseyville.com

September 19, 2015 - Lake County Wine Auction - 5:00 PM - 11:00 PM

Enjoy wine and food during the live and silent auctions held at Cache Creek Vineyards. Rosa d'Oro will be serving samples at this fun black tie encouraged affair. Call 866-279-WINE. www.winealliance.org



**Tony & Peggy Barthel
at the 2013 Roman Toga Party.**

Recipe

Both of the following recipes are traditional in southern Italy's Puglia region. Enjoy them with our new Negro Amaro, also originating from Puglia. Please pardon the measurements, as they are also truly Italian.

Orecchiette Arrabbiata

350 gr orecchiette
500 gr peeled plum tomatoes
3 spoons of extra virgin olive oil
1 garlic clove
2 red hot chili peppers
1 spoon of fresh oregano
Salt
Pepper



Preparation:

Heat the Extra Virgin olive oil in a pan and gently sauté for 2-3 minutes along with the peeled garlic and the red hot chili peppers, both finely chopped.

Then chop the plum tomatoes and add them into the pan with two tablespoons water. Bring to boil, reduce the heat and simmer for 15 minutes or until a sauce consistency is reached. Add the chopped oregano with seasoning to taste and let simmer for a few minutes.

Cook the pasta in plenty of boiling salted water until it is al dente. Drain and toss with the sauce.

Serve immediately. Feeds 4.

www.beautifulpuglia.com

Grilled Eggplant

1 big eggplant
(zucchini too if you wish)
balsamic vinegar
extra-virgin olive oil
salt



1. Cut the eggplant (and zucchini) into thin slices.

2. Cook them on a grill pan, or grill, or directly over the flame on the stove until the little brown lines of grilling show up. Flip and cook on the other side.

3. Lay the grilled veggies in a large shallow dish, lightly season with the oil, vinegar, oil and salt. Taste the veggies before you season them, because usually they're so flavorful they barely need seasoning. Enjoy!

www.piccolinaadventures.wordpress.com