

## October 2008 Newsletter

Autumn is here and we are in the middle of harvest season. Mother nature did our pruning for us this year with springtime frosts. We also have had a very dry year with steady heat and smoke in the air for much of the summer from wildfires in the area. These factors have resulted in lower yields for the 2008 harvest. Some say that with small crops come big, concentrated flavors. I am interested to discover how our 2008 wines will reflect such an unusual growing season. Has the frost and lack of rainfall resulted in our most flavorful juice yet? Has the smoke thickened the skins to produce rich color and heavy tannins? We shall see.

We also have some interesting things happening with our little family business. Pietro Buttitta has been devoting much of his time and energy to Rosa d'Oro. He is working with Nick in the vineyard and winery, and in his "spare time" (haha) has become our wholesale distributor. His efforts have resulted in many new restaurant accounts in California and Oregon. He has also created an account with AmericanWinery.com where our wines can be purchased online, and even a blog where you can view frequent updates and posts by Pietro on [www.rosadorowine.blogspot.com](http://www.rosadorowine.blogspot.com).

But "Pete" isn't the only one putting extra time in. Emily Buttitta is now on board in the tasting room and at the winery. She has been pouring wine regularly at the tasting room since June. She also pours at special events, is on the winery's bottling line, and does office work when needed. This is a very exciting time for us with growth and changes happening all around.

Now, on to the wine club selections. So far we have released all red wines to the club, and some of you have requested only reds. Well, as our wine club grows it is becoming increasingly difficult to cater to individual members' requests. Everyone will be receiving the same selections, so please have an open mind and give them a try.

October's releases are 2007 Rosato and 2006 Syrah. To me, these are good examples of Nick's experiments gone very well. He has made Rosato and Syrah before with different results every time. Now he seems to have mastered the art and they have turned out just as he had intended, and in time for the upcoming holiday season.

The 2007 Rosato is 75% Sangiovese and 25% Barbera with strawberry-pomegranate flavor, mouthwatering acidity and a slightly dry finish. It is very easy to drink, chilled or at room temperature, and pairs with soft cheeses, fruit, pork, ham, turkey and vegetarian dishes. The 2006 Syrah is rich and smooth with flavors of dark fruits and the characteristic smoky and meaty quality. It pairs with aged cheeses, berries, dark chocolate, and grilled or smoked meats. Both wines retail for \$16 and, as always, wine club members receive a 20% discount.

## Upcoming Events

~First Friday Fling at Main Street Gallery 325 N. Main Street Lakeport 707-263-6658

Artists reception with food and local wines the first Friday of each month

~Steele Winery Harvest Festival Sat. & Sun. October 11 & 12 2008 from 10-5

Steele Winery 4350 Thomas Dr. Kelseyville 707-279-9475 [www.steelewines.com](http://www.steelewines.com)

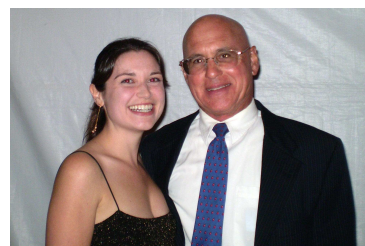
~Christmas in the Country Friday December 5, 2008 from 5:30-8:30 Main St. Kelseyville

Parade of Lights and merchant open house [www.visitkelseyville.com](http://www.visitkelseyville.com)

~Wine and Chocolate Saturday February 14, 2009 from 12-4pm

Mt. Konocti Growers 2550 Big Valley Rd. Kelseyville 707-262-1161

~Venetian Carnivale Masquerade Party Sat. February 21, 2009 6-9pm Rosa d'Oro Tasting Room



Nick and Livia at the 2008 Lake County Wine Auction