

October 2009 Newsletter



Our newly-planted Sangiovese and Refosco vines.

2009 Harvest Update

Another harvest season is upon us and we are reaping the benefits of a pretty mild summer. We always begin our harvest with the Chardonnay grapes, our only estate grown white varietal. Nick reported that we brought in more this year than last and that the Chardonnay grapes smelled and tasted very apple-y. Sounds good to me because our Chardonnay wine tends to have a little caramel or butterscotch flavor after the oak aging, and who doesn't like a caramel apple?! We are about half-way through harvest, with the Aglianico ripening last.

Over the summer months, Nick and Pietro planted 200 each Sangiovese and Refosco vines, about an acre total. It will take 3-5 years before we harvest from these young vines, so in the meantime we will continue to purchase the grapes for our Sangiovese and Refosco wines.

In November we will harvest our olives. I have never seen the olives bloom like they did this spring. The trees looked like they were covered with popcorn! I could even smell the tiny white blossoms' sweet aroma riding on the breeze. The trees look loaded with olives now, which will hopefully make up for last year's meager crop.

The photo to the right shows our Arbequina olive trees with Mt. Konocti in the background.

We are currently selling our 2008 Extra Virgin Olive Oil in a 500mL bottle for \$18 retail, \$16.20 Wine Club.



October Wine Club Releases

We will be throwing a party on October 10th to celebrate the release of the 2007 Dolcetto, and we will be offering a preview tasting of the 2007 Barbera. Both wines will retail at \$18 per bottle, \$14.40 Wine Club.

2007 Barbera - an extremely versatile food wine, native to Piedmont and cultivated at least since the 13th Century. It has been called "the people's wine" of Piedmont; prized for its full body, plum flavor, low tannins, and firm backbone. Estate grown and oak aged for 14 months, 191 cases produced.

2007 Dolcetto - meaning "little sweet one" for its early ripening, small, sweet berries, is the Piedmontese complement to Barbera: lower in acidity and higher in tannins with robust black cherry and almond flavors on a full-bodied palate. Rarely planted outside Italy, ours has prime vineyard location and is given a long maceration to create a serious wine. Estate grown and oak aged for 15 months, 185 cases produced.

Read more at www.rosadorowine.blogspot.com

ROSAD'ORO
VINEYARDS

Upcoming Events

October 3rd – Peoples Choice Wine Awards tasting and judging of Lake County wines 11-4 at Six Sigma Ranch & Winery. Cast your ballot in a variety of categories. Tickets are \$25. Call 707-994-4068 or 707-355-2762 www.LakeCountyWineries.org

October 3rd – First Annual Taste of Fillmore on Fillmore Street in San Francisco between Pine and California Streets from noon to 5pm. The event is free to the public. If the attendees would like to participate in the sampling program they can purchase a \$20 “Tasting Wristband” prior to the event or on-site. www.TasteOfFillmore.com

October 10th – Wine Club Pick-up Party and Fall Release Party at the Rosa d’Oro tasting room from 5-8pm. Join us for a casual fall gathering featuring our estate grown 2007 Dolcetto with a preview tasting of 2007 Barbera and appetizers. \$5 admission, free to Wine Club members. Call 707-279-0483 or www.RosadOroWine.com

October 22nd - Winemaker Dinner at Zino’s Ristorante featuring Rosa d’Oro Vineyards. \$60 per person includes food and wine pairings with gratuity. Call 707-279-1620 for information and reservations. www.ZinoClearlake.com

November 6th - Meet the Winemaker at the Blue Wing Saloon featuring Rosa d’Oro Vineyards. \$50 per person includes a four-course meal paired with a flight of four wines. Call 707-275-2233 for information and reservations. www.BlueWingSaloon.com

December 4th – Kelseyville Christmas in the Country Merchant Open House and Parade of Lights. The first Friday in December from 5:30-8:30pm on Main Street with a parade, tree lighting at the firehouse, and holiday treats. www.VisitKelseyville.com

February 12th – Annual Rosa d’Oro Vineyards Venetian Carnival Masquerade Party the Friday before Ash Wednesday from 6-9pm at the Rosa d’Oro Tasting Room. Wear a mask to enter our contest and win prizes! Admission is \$5 for food, wine tasting and fun. Call 707-279-0483

February 13th – Fourth Annual Wine & Chocolate from 12-4pm at Mt. Konocti Growers, 2550 Big Valley Road. Taste Lake County wines paired with gourmet chocolates and enjoy live music. A wine country lunch will be available for purchase. A benefit for the Lake Family Resource Center Domestic Violence Family Shelter. Call 707-262-1611 www.LakeFRC.org

March 21st – Kelseyville Olive Festival from 11-5 at the Kelseyville Olive Mill, 5625 Gaddy Lane. Experience a day of family fun focused on the magnificent olive. Learn about the history, cultivation, processing, types, uses, and health benefits of olives and olive products. Free samples, demonstrations, arts & crafts booths, recipe contests, and so much more. The event is free! Purchase a \$10 “Tasting Wristband” for wine tasting. Presented by Rosa d’Oro Vineyards & Kelseyville Olive Mill, and benefiting the Lake Family Resource Center. Call 707-279-0483 or 707-279-2995



Tasting Room Hours

Wednesday-Saturday

10:30am-6:30pm

Sunday

11am-5pm

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