



February Newsletter

Plenty of New Releases to Taste!

Rosa d'Oro Vineyards is known for traditional Italian varietals, and that is exactly what we will release this month. Our February releases are all traditional Italian wines:

2007 Moscato - Specifically Moscato Giallo grapes (yellow Muscat) native to Alto Adige in northeastern Italy. Ours come from Nova Vine's mother block in Yolo County. A light bodied and delicate dessert-style wine with flavors of fresh white grapes, lemon meringue, apricot, pear, and custard. Only 48 cases produced. Wine Club \$11.20, regular price \$14.00 per bottle.

2007 Sangiovese - Toscano's indigenous treasure and the soul of Chianti, prized for its vivid red fruit, pleasing medium palate and friendly disposition. Ours is Lake County grown from the Roumiguierie Vineyards Highland Springs Ranch. We forgo heavy oak in favor of its traditional medium bodied, fruit forward and balanced expression. Wine Club \$14.40, regular price \$18.00 per bottle.

2006 Estate Grown Barbera - The most versatile of all food wines, native to Piemonte and cultivated at least since the 13th Century. Well-made Barbera is prized for its deep plum color, flavor, and firm backbone. Ours has a full and fruity character, undertones of cinnamon and clove, with the variety's naturally high acidity and low tannin. Wine Club \$14.40, regular price \$18.00 per bottle.

2007 Estate Grown Primitivo - While it may be Zinfandel's genetic twin, Apulia's Primitivo is generally acknowledged to be superior with more structure and finesse. Medium bodied with a touch of oak, fine tannins, pepper notes and a dry finish, we style ours to be gracious and complex. Wine Club \$14.40, regular price \$18.00 per bottle.

2007 Refosco - A fairly light cropper grown primarily in the Friuli region of northeastern Italy. At the turn of the century, Refosco was well known to California but in 1985 it disappeared from the radar. Our bottling was picked from Nova Vine's mother block in Yolo County. Rich, full, earthy, purple and plummy, with a twist of licorice and nice fine tannins. We did not adjust the acidity, leaving it a little richer and less acidic than our other wines. Only 30 cases produced.

Wine Club \$19.20, regular price \$24.00 per bottle.

Don't forget about your loved ones this Valentine's Day!



ROSAD'ORO
VINEYARDS

A Trip to the Olive Mill

From www.rosadorowine.blogspot.com posted Monday October 20, 2008 by Pietro Buttitta



The story of the olive goes back a few years, about 6,000. From Phoenicians to Athena to your favorite earth-toned Tuscan Villa (that actually bought theirs from Spain), the olive is a classic, kind of like Bottle Caps. Fast forward to the golden age of Kelseyville, Ca., and take a (very) brief trip through the processing of our 885 pounds of olives by Father Emilio.

Step 1. Dump picked olives into hopper, where a conveyor takes them through a brief leaf removal and rinsing cycle. Then they enter:

The hammer mill that grinds them up, seeds and all, into an emulsified paste that will be worked for about 45 minutes, until the emulsion starts to break down and the water and oil start to separate. It then will be pumped to the:

Horizontal centrifuge (notice the 2" hose full of olive paste coming in on the lower left of the picture). Spinning at 45,000 rpm this gives a rough separation of the solid matter, the oil, and the watery components that are pumped out through the screen in the middle of the picture.

The partially processed oil is then moved to a final centrifuge moving at 55,000 rpm that gives a final separation of oil from water and a final particulate removal down one micron! Here the beautifully green stuff trickles clean as a whistle into a receptacle that is far too large for the tiny crop. Out of the horizontal centrifuge burps the watery paste that remains after extraction, kind of an almondy smelling gray sludge without a trace of olive oil essence.

Olives are slow work. In four days of picking we managed a lowly 885 pounds, yielding a grand 13.2 gallons of oil. Like Nick says, you can imagine in the old days that parents were always yelling at their children to turn off the damn oil lamps whenever they left the room. Thank you Father Emilio and Jeff Smith of Dusinger Cellars.

Note:

We have not bottled our 2008 Extra Virgin Olive Oil.

We currently have our 2007 Extra Virgin Olive Oil available in a 500mL bottle for \$18.00.

Wine Club price is \$16.20.

Winter Tasting Room Hours

Wednesday-Saturday
10:30am-6:30pm

Sunday
11am-5pm

Pear Tart with Moscato

From www.myspace.com/rosadoro_vineyards posted by Livia Buttitta

Moscato is Italian for Muscat, and nearly every region in Italy has its own Moscato-based wine. Traditionally they are wines low in alcohol and at least slightly sweet, ideal accompaniments to fruit and fruit based desserts.

The Rosa d'Oro 2007 Moscato has 12% alcohol by volume and about 2% residual sugar. It is a light bodied dessert wine and is perfect with apple, pear or peach pie and is surprisingly good with spicy food like Thai.

I recommend pairing this wine with this lovely pear tart, but beware, my tart only served four people because we all wanted seconds!

Pear Tarte Tatin from [Chez Panisse Desserts Cookbook](#)

For 8 servings: One ten inch circle of puff pastry or pie crust dough rolled 1/8 inch thick. 1/2 cup sugar. 2 tablespoons unsalted butter. About 5 medium pears (I use Lake County Bartlett pears!). 1 tablespoon brandy (optional)

Melt the butter in a 9 inch oven-safe frying pan over medium to high heat and immediately add the sugar, stirring constantly. Cook until it is a golden caramel color and remove from heat to prevent burning. Cut the pears in half, core and peel them. The pears should be ripe and juicy but still firm. Gently toss pears with brandy and arrange them in the caramel. A spiral with the pointed ends toward the center looks beautiful.

Cut 4 or 5 one inch slits around the center of the pastry to allow steam to escape and lay it over the top of the pears. Let it defrost if it is frozen. When the dough is slightly soft, push the edges down between the pears and the sides of the pan. This makes a pretty, wavy edge.

Set the tart in the middle of a preheated 400 degree oven and bake about 30 minutes, or until the pears are tender and the crust is thoroughly browned and cooked through. Remove the tart from the oven and let stand one minute, then invert a serving plate over the top of the pan. Lift the two together, holding the plate as tight as you can against the pan, and flip it over quickly. If some of the fruit has stuck to the pan just set it back into place. If a lot of the caramel has run off, spoon it over the pears before it hardens. Serve with cream if desired.

Upcoming Events

- Feb. 7th Wine Club Pick Up Party at Rosa d'Oro 6-8pm
- Feb. 14th Wine & Chocolate Festival at Mt. Konocti Growers 12-4pm
- Feb. 21st Venetian Carnival Masquerade Party at Rosa d'Oro 6-9pm
- Jun. 6th Wine Club Pick Up Party at Rosa d'Oro 6-8pm
- Jun. 18th Kelseyville Kickin' in the Country Street Dance on Main St. 7-10pm
- Jun. 28th Home Winemakers Festival on Main St. Kelseyville 10am-4pm
- Jul. 16th Kelseyville Kickin' in the Country Street Dance on Main St. 7-10pm
- Jul. 25-26 Lake County Wine Adventure county wide 10am-5pm
- Aug. 7th First Friday Fling with Rosa d'Oro Wines, Main St. Gallery Lakeport
- Aug. 20th Kelseyville Kickin' in the Country Street Dance on Main St. 7-10pm
- Aug 21st Taste of Lakeport on Main St. Lakeport 5-10pm
- Sep. 19th Lake County Wine Auction at Buckingham Golf Course 5-10pm
- Sep. 26th Kelseyville Pear Festival on Main St. Kelseyville 9am-4pm





February Case Sale



**2006 Barbera
&
2007 Muscat Canelli**

\$120

Wine Club Sale Price

\$100