

Weekend Wine Tasting July 16-18: FR 4-7, SA 12-7, SU 12-4

NEW WORLD ITALIAN VARIETALS

Special Presentation by Olivier Santos of Amadeus Wines
Saturday 3p-6p

1. Pend d'Oreille, Pinot Grigio - \$15.00 (Wash/Idaho)

This crisp and refreshing white wine mimics the sensation of jumping into Lake Pend d'Oreille on a hot summer day. Look for aromas of gardenia and honeysuckle along with crisp Granny Smith apple and river rock flavors, finishing with a lemon zest and generous viscosity. Pairs beautifully with a crab, avocado, butter leaf lettuce and bleu cheese salad.

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Rosa d'Oro Vineyards and Winery is owned and operated by the Buttitta family. They have been growing premium wine grapes in California since 1953. They focus on the production of old-world Italian wines of the highest quality made from their own vineyards, which are located in the Lake County appellation, near the city of Kelseyville.

2. Rosa d'Oro Dolcetto - \$17.00

Rich, full and dry with cherry, plum and chocolate. A Piedmont varietal with beautiful color, this early ripener has relatively low acidity and full tannins, aged for 14 months in neutral oak to preserve the fresh fruit up front, enhancing its great nose and singular character.

3. Rosa d'Oro Barbera - \$17.00

Food friendly, full bodied and plummy with low tannins. Barbera is considered "the people's wine" of Piedmont, Italy.

4. Rosa d'Oro Aglianico - \$17.00

Considered the Cabernet of Basilicata, Italy (Volcanic Soils near Mt. Vesuvius). Silver 2009 San Diego Wine Competition

5. Rosa d'Oro Muscat Canelli - \$17.00

Light and crisp with citrus, apricot, white peach and mango. Bronze 2009 Riverside International Wine Competition, Silver 2009 San Diego Wine Competition.