

# Robert Renzoni

V I N E Y A R D S

January - February 2012

As We Look Ahead...

*"When then is lost, as time is by, we look upon the yearly wine to see our substance in the lees.  
Did tribe and purse most pleasing leave? To look for clear and faithful sense, that gives a bodied stance bouquet,  
then see the vat at mirror's face and find in it, the yearly pace." - E. Marshall*

Indeed, the dawning of the New Year gives us a time to reflect on the past year - the triumphs, the sorrows, the successes, and the failures. It is a time to allow hope to literally spring eternal, that we may - this year - be all that we dream of being - as individuals, as a nation, and as a society. Far from the celebrations of Times Square, in Temecula we have taken a wonderful pause in the hectic pace that is our "norm" this time of year, to enjoy the company of friends, to give thanks for the blessings of family, and to plan for the New Year.

As the year drew to a close at Robert Renzoni Vineyards, we paused to reflect on this past year...a year which saw a new addition to our production facility installed here at the winery...a year which saw the introduction of our "Little Wine House" in our picnic grounds that overlook this beautiful valley...a year that witnessed the debut of several new wines for your enjoyment...and a year full of stories, songs and friendships without which we couldn't imagine our lives being as rich and full as they are....

...We give thanks for our Vino Famiglia family, who, from across this brilliant country of ours, continue to support our efforts to bring each of you a wine-tasting experience such as the one enjoyed by our ancestors in Fano, Italy.

...We give thanks for our employees - the incredible team here at Robert Renzoni Vineyards we are proud to say is unlike any other. They give of themselves each and every day, to ensure our customers receive our very best. They are indeed a treasure.

...We give thanks for our many friends here in the valley and across the country - you know who you are - we are privileged to know you and call you "friend."

...And we give thanks for our family, here in Temecula, in Buffalo, and throughout the country, but especially for Federico, Romeo and Domenic - without whom we most assuredly would not be here.

But reflection on the year just past is only part of our new year's observances, for there is so much to look forward to in 2012 and beyond! Join us here at the winery for the debut of "Sonata", a wonderful blend of our estate Brunello Sangiovese and estate Cabernet Sauvignon, that is part of our latest Vino Famiglia shipment. Many other new vintages will follow on the heels of our "Sonata," so be sure to check back with us often throughout the year!

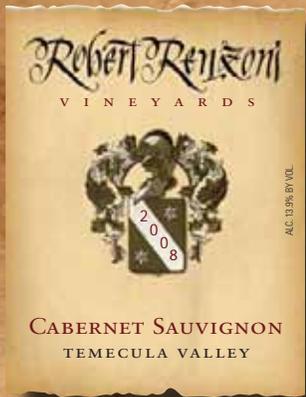
As we enter 2012, we wish you a year filled with good health, happiness, and the love of family and friends! Like my grandfather and his father before him, it is my honor to wish you "Felice Anno Nuovo!"

Alla Famiglia!



ROBERT RENZONI, PROPRIETOR

# January Rossa Wine Club Package



Our 2008 Cabernet Sauvignon is sourced from our estate. This "Meritage" style Cabernet Sauvignon is rich and concentrated, offering subtle aromas of cedar, black currant and vanilla, followed by distinct flavors of blackberry, cherry and plum, with a well-balanced finish. Aged 20 months in 100% French oak.

## Suggested Food Pairings

Our 2008 Cabernet Sauvignon is the perfect accompaniment to a wide variety of foods, including red meat dishes, hearty cheeses, and of course, Italian dishes with tomato sauce.

### Varietal Composition

80% Estate Cabernet Sauvignon,  
10% Merlot, 10% Cabernet Franc

### Appellation

Temecula Valley

### Harvest Date

September 27, 2008

### Average Brix at Harvest

25.6°

### Titratable Acidity (pH)

0.61/ 362

### Alcohol

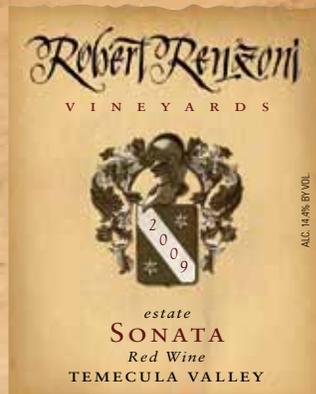
13.9% by volume

### Released

January 2012

### Retail Price

\$34



Our 2009 Sonata is a Super Tuscan style blend of Cabernet Sauvignon and Brunello Sangiovese hand selected from our estate in the Temecula Valley. This wine offers a complex bouquet of toasted oak and vanilla dried cherries, amid layers of cherry, cranberry and spice with a hint of coffee on the finish.

## Suggested Food Pairings

Pairs well with grilled vegetables, meats, game or mildly spiced tapas, and of course, Italian dishes with Mama Rosa's Marinara sauce.

### Varietal Composition

50% Estate Cabernet Sauvignon,  
50% Estate Brunello Sangiovese

### Appellation

Temecula Valley

### Harvest Date

2009

### Average Brix at Harvest

25.3°

### Residual Sugar

Dry

### Titratable Acidity (pH)

0.64/ 3.85

### Alcohol

14.4% by volume

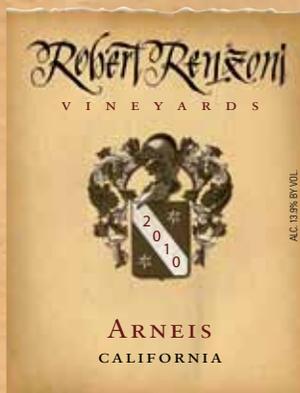
### Released

January 2012

### Retail Price

\$38

# February Vista Wine Club Package



The fruit used for our 2010 Arneis was hand-selected from the Honea Vineyard, located in Santa Barbara. Whole-cluster pressed and fermented in stainless steel, this wine offers a subtle fresh nose of flowers, green pear, and lemon blossom. This slightly spicy, elegant, medium-bodied white is remarkably dry and fresh, with a hint of lemon-lime on the finish.

## Suggested Food Pairings

Pairs nicely with seafood, pasta and cheese cracker combinations. Avoid pairing with foods that have high acid contents, like citrus fruits or tomato-based recipes.

### Varietal Composition

100% Arneis

### Appellation

California

### Harvest Date

August 21, 2010

### Average Brix at Harvest

24.0°

### Residual Sugar

Dry

### Titrateable Acidity (pH)

0.56/ 3.72

### Alcohol

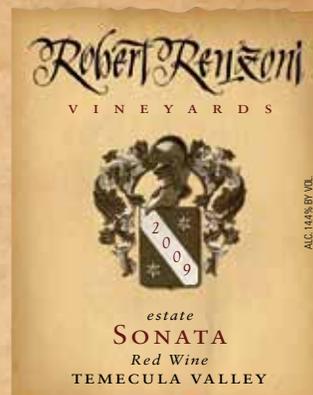
13.9% by volume

### Released

September 2009

### Retail Price

\$22



Our 2009 Sonata is a Super Tuscan style blend of Cabernet Sauvignon and Brunello Sangiovese hand-selected from our estate in the Temecula Valley. This wine offers a complex bouquet of toasted oak and vanilla dried cherries, amid layers of cherry, cranberry and spice with a hint of coffee on the finish.

## Suggested Food Pairings

Pairs well with grilled vegetables, meats, game or mildly spiced tapas, and of course, Italian dishes with Mama Rosa's Marinara sauce.

### Varietal Composition

50% Estate Cabernet Sauvignon,  
50% Estate Brunello Sangiovese

### Appellation

Temecula Valley

### Harvest Date

2009

### Average Brix at Harvest

25.3°

### Residual Sugar

Dry

### Titrateable Acidity (pH)

0.64/ 3.85

### Alcohol

14.4% by volume

### Released

January 2012

### Retail Price

\$38

# From the Wine Club Department



Dear Vino Famiglia members;

Happy New Year and welcome 2012! We hope you are embracing the New Year with as much hope and enthusiasm as we are. We have some exciting things to share with you in this issue, so let's get started!

We've updated our website, added a new wine club, have a new free shipping offer and are promoting a long time charity. In other words...a lot is happening around here.

- Check out our website under the Wine Club tab to find out when billing will occur for your club. Get shipping and/or pick up dates and know in advance when your club release is ready. This is a handy reference we think you'll find very useful. You will now know all the dates we know and can plan ahead for visits, shipping and billing.
- Drum Roll Please! We have a NEW Wine Club...welcome La Dolce Vita, The Sweet Life. This club is for all of you that love, love, love sweet wines! The club release months will be the same as the Mixed Club and will offer two bottles of sweet wines every other month. All the benefits of membership apply to our Sweet club just like they do for our Mixed and Red Only clubs. Our sweet club starts up in February so if you want to switch or add this club to your account, just let me know.
- Interested in FREE shipping? Who wouldn't be? We now offer free shipping (sorry, excludes Hawaii and Alaska) on all case purchases of wine, olive oils and balsamic vinegars. Mix and match is OK! You'll receive your 25% membership discount plus free shipping. Now that's a great deal.
- Many of you know that we support the Michael J. Fox Foundation; a great group that works towards finding a cure for Parkinson's disease. During the month of January, Robert Renzoni Vineyards will donate \$2.00 for every bottle of Novello Sangiovese we sell. We're hoping you can match that donation and we are asking for your support. This fund raiser is just the first of several we will be promoting in 2012 to contribute to this worthwhile organization. More information about the Michael J. Fox Foundation is available in the Tasting Room or online at [www.michaeljfox.org](http://www.michaeljfox.org).

These are just a few new things coming your way. Of course, the basics that brought you to us in the first place...great wines and a friendly, knowledgeable staff, have not changed. In addition, we've got some fabulous new wines coming out this year and our staff is anxious to share them with you! Two of our newest releases are out now and will be included in the January Red Only Club. (See the tasting notes in this newsletter for more details.) Taste soon and stock up because these two great reds will not last long.

We hope to see you soon at the winery. Winter is a wonderful time to visit, enjoy new releases and relax – sans crowds! As always, if you have any questions, need assistance with your membership or just want to say hello, please contact me at [wineclub@robertrenzonivineyards.com](mailto:wineclub@robertrenzonivineyards.com).

Alla Famiglia,  
Karin Duval, Wine Club Manager  
951-302-8466

## Rigatoni Della Chef

1 lb. Rigatoni pasta  
2 Tbsp. olive oil  
2 garlic cloves, chopped  
1/2 cup dry white wine  
1 lb. filet mignon, cut into strips  
1/2 cup mushrooms, sliced  
Parmigiano cheese

Brown Sauce  
1/4 cup Dijon mustard  
1/2 cup Marsala wine  
1 Tbsp. creamy marinara



Sauté strips of filet mignon with mushrooms, garlic and white wine in olive oil. Add brown sauce to pan. While sauce is cooking, bring water to a boil in a medium sauce pot. Add salt and pasta to boiling water, cook al dente. Drain pasta and add to sauté, toss and add Parmigiano cheese to taste. Enjoy!

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