

Robert Renzoni

V I N E Y A R D S

March - April 2011

*"If the sight of the blue skies fills you with joy,
if a blade of grass springing up in the fields has power to move you,
if the simple things in nature have a message you understand, Rejoice, for your soul is alive."*
- Eleanora Duse – Italian Actress (1858-1924)

I never cease to be inspired by the natural beauty of the Temecula Valley – especially as winter gives way to spring. The panoramic views of snow-capped mountains from the comparatively warm valleys...the breeze rushing through the Rainbow Pass, and, of course, the sight of hillsides and valley floors covered with grapevines just waiting to break...giving us the fruit that we labor over to create wines for your dinner table. Just as our forefathers were inspired by the natural beauty of the Italian countryside, we are equally inspired by the beauty found here in Southern California.

I think one of the most picturesque settings in the valley (and there are many!) can be found at none other than our very own picnic grounds at Robert Renzoni Vineyards. There is, to my mind, no better place to shake the bonds of the day-to-day, than this patch of earth on our vineyard. The views are incredible...the breezes sublime... it's the perfect place to get away from it all, enjoying a

Panini and your favorite glass of Robert Renzoni wine. This summer, the picnic grounds at Robert Renzoni Vineyards gets even better as we introduce live music.



Robert Renzoni Picnic Grounds

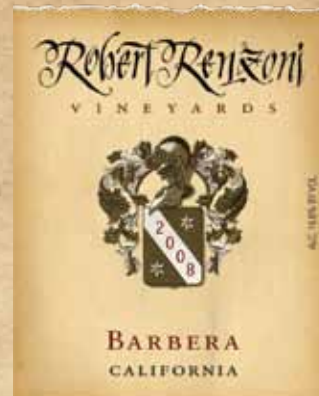
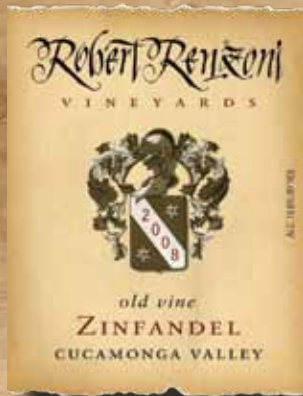
We work hard to give our extended family members in our "Vino Famiglia" the best we have to offer. A long time ago, I read a saying that I still firmly believe, and it is a belief that we adhere to in the way we do business... "To give is to love, to withhold is to wither... care less for your harvest than for how it is shared and your life will have meaning and your heart will have peace."

We'd be honored to have you share in our harvest and the natural beauty of the Temecula Valley that helped create it. Alla Famiglia!

Robert Renzoni

ROBERT RENZONI, PROPRIETOR

March Rossa Wine Club Package



The fruit used for our 2008 Zinfandel was hand-selected on August 25th, from Hofer Ranch Vineyard, and Lopez Ranch located in Rancho Cucamonga. Whole-cluster pressed and fermented in stainless steel, this wine offers brilliant aromas of ripe blueberry and blackberry, accented by soft black pepper, with a rich lingering finish. Aged 18 months in 100% American oak.

Our 2008 Barbera, sourced from Clarksburg, located in Northern California, was hand selected. This "classic" style Barbera is a little more concentrated than its Italian counterpart. Deep plum notes with violet aromas and flavor. Soft tannins and a touch of dark chocolate on a long warm finish. Aged 18 months in 100% French oak.

Suggested Food Pairings

This wine is the perfect accompaniment to a wide variety of foods, including pasta with tomato sauce, hearty cheeses, and rich meat dishes.

Suggested Food Pairings

Our 2008 Barbera is the perfect accompaniment to red meat dishes, hearty cheeses, and of course, Italian dishes with Mama Rosa's Marinara Sauce.

Varietal Composition

100% Zinfandel

Appellation

Cucamonga Valley

Harvest Date

August 25, 2008

Average Brix at Harvest

24.8°

Titratable Acidity (pH)

0.64 / 3.67

Alcohol

13.7% by volume

Released

March, 2011

Retail Price

\$32

Varietal Composition

100% Barbera

Appellation

California

Harvest Date

September 26, 2008

Average Brix at Harvest

26.1°

Titratable Acidity (pH)

0.62 / 3.52

Alcohol

14.6% by volume

Released

March, 2011

Retail Price

\$38

April Vista Wine Club Package



The fruit used for our 2010 Pinot Grigio was hand-selected on August 21st from Julia's Vineyard, located on our estate. Whole-cluster pressed and fermented in stainless steel, this wine offers subtle notes of green apple, lemon and honeysuckle, with a crisp refreshing finish.

Suggested Food Pairings

Pinot Grigio pairs nicely with seafood, light pastas and cheese cracker combinations. Since this wine is fairly acidic itself, avoid pairing with foods that have high acid contents, like citrus fruits or tomato-based recipes.

Varietal Composition

100% Pinot Grigio "Julia's Vineyard"

Appellation

Temecula Valley

Harvest Date

August 21, 2010

Average Brix at Harvest

23.0°

Titratable Acidity (pH)

0.56/3.72

Alcohol

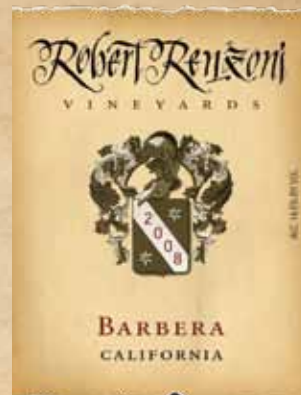
13.6% by volume

Released

April, 2011

Retail Price

\$20



Our 2008 Barbera, sourced from Clarksburg, located in Northern California, was hand selected. This "classic" style Barbera is a little more concentrated than its Italian counterpart. Deep plum notes with violet aromas and flavor. Soft tannins and a touch of dark chocolate on a long warm finish. Aged 18 months in 100% French oak.

Suggested Food Pairings

Our 2008 Barbera is the perfect accompaniment to red meat dishes, hearty cheeses, and of course, Italian dishes with Mama Rosa's Marinara Sauce.

Varietal Composition

100% Barbera

Appellation

California

Harvest Date

September 26, 2008

Average Brix at Harvest

26.1°

Titratable Acidity (pH)

0.62/3.52

Alcohol

14.6% by volume

Released

March, 2011

Retail Price

\$38

From the Wine Club Department



Dear Vino Famiglia Member;

Is it spring yet? We certainly hope spring has arrived for those of you living in some of the hard hit winter areas. I think we're all longing for the hot days of summer...but, then again, I have to remind myself to be careful what I ask for! In the meantime, spring is upon us in the valley and bud break will be happening soon, probably by the time you are reading this. It's the perfect time to enjoy wine tasting and an alfresco lunch in our picnic area.

We have something very special for our March and April releases...at long last, the Barbera has arrived! We are very excited about getting in this vintage and hope you like it as much as we do. Big, smooth with a long, lingering finish...ahhhh, fantastico! For those of you who remember our last Barbera, you know it sold out very quickly. If this is the wine you've been waiting for, don't risk being disappointed. Give me a call or email me at wineclub@robertrenzonivineyards.com to purchase additional bottles for future enjoyment.

As always, we welcome our new Vino Famiglia members and thank each and every one of you for being part of our family. To our "seasoned veterans" we extend a special thank you for your continued support and loyalty. We appreciate you all!

What would my newsletter be without a few reminders? This month we want to remind you to put your recycle bag in your car. Please! We are trying very hard to be more conscious of recycling and this small step on your part really helps. So, stop what you're doing, find that bag and put it in your trunk. The planet thanks you!

Have you sent me your birth date? If you want to be a member of the birthday club, you need to email me with the month, day and yes, the year of your birth (I promise to keep it a secret). We will then send you a little something special for your special day.

Have you received a new credit card or do you have a new expiration date for your old credit card? If yes, don't forget you need to update that new information with us. Have you been receiving emails from me? If not, chances are we don't have an accurate email on file for you. Please send me an email to confirm if you have any doubts. We don't want you to miss out on our emails that share important information about special releases, events, pick up nights and shipping dates.

Don't forget to visit our website, found at www.robertrenzonivineyards.com. Lots of good info, with dates of our events and pick up nights, along with our online store. Just a tip...simplify your life and make gift giving easy! You can purchase our wines online, as well as our marinara sauce and olive oils and have them sent to your friends and relatives. They make a great gift and you save by getting your 25% discount. We will include a personalized card along with your shipment. All you need to do is tell us what to say and we'll take care of the rest. How easy is that?

Last, but certainly not least...join us on April 16th and 17th as we proudly celebrate our 3rd anniversary! We'll have entertainment, goodies and of course wine. Check our website for more information.

Please don't hesitate to contact me if you have any questions and/or concerns regarding your membership. We want your experience with us to be enjoyable and fun!

Karin Duval, Wine Club Manager
951-302-VINO (8466)

Spaghetti alla Carbonara

1 lb dry spaghetti	2 large eggs
2 tablespoons of Robert Renzoni Extra Virgin Olive Oil	1 cup of grated Parmigiano Reggiano
4 oz diced pancetta	fresh ground black pepper
4 garlic cloves, finely chopped	1/2 cup of chopped Italian parsley

Bring a large pot of salted water to a boil, add pasta and cook for 8 to 10 minutes. Meanwhile, heat the Robert Renzoni Olive Oil in a deep skillet over medium flame. Add pancetta and cook for 2 to 3 minutes. Toss the garlic into the skillet with the pancetta and sauté for another minute, then reduce the flame to slow cooking.

Drain pasta and save a little water. Add drained spaghetti to the skillet with pancetta and garlic. At this point, beat the eggs and add the eggs with the pasta. Mix everything together and then add Parmigiano Reggiano, salt and ground pepper to taste, and chopped parsley. You can add some of the pasta water for a better consistency. Serve in a big oval plate, Italian Family Style, and garnish with Parmigiano Reggiano and fresh chopped Italian parsley.

Recipe Courtesy of Rustico Ristorante and Pizzeria
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