

# Robert Renzoni

V I N E Y A R D S

May - June 2011

*“Friendship is the wine of life – rich in love and rich in beauty. Every sip of it brings excitement to the heart, and fills life with pleasant surprises to treasure always.”*

**- Author Unknown**

There are so many privileges to working at a winery. Of them all, perhaps the one that stays with me the most is the privilege of meeting and befriending great people who come to visit us at the winery. In the years since we first opened, my family and I have met so many wonderful people – even members of our extended family we’d not known previously! In fact, one of the things I love most about our wine club pickup parties is watching friendships evolve – both between our teammates and our wine club members as well as between wine club members themselves.

Friendships are the fabric of our lives. I am so grateful for the friends I’ve had in my life and the friends I am honored to make through those that visit our winery. Friends – true friends – are our “families” - people who rely on us and on whom we rely. Growing up in an Italian family, the value of “famiglia”

– and of friends who are like family – was central to how we lived our lives. It’s the reason why we have built our winery around “famiglia” – the family – and why our wine club – the “Vino Famiglia” - is built around the value of

friendships. It is why you get our best, and why you are always welcome at the winery. Friendships – true friendships – are the foundation of our lives.

*“Don’t walk in front of me,  
I may not follow  
Don’t walk behind me,  
I may not lead  
Just walk beside me and  
be my friend.”*

- Albert Carnus



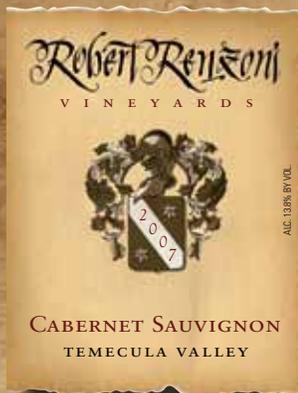
*Michael Anthony of Van Halen and  
Robert with many friends!*

To the friendships created around a bottle of wine – I say, “Alla Famiglia!”

A handwritten signature in black ink that reads "Robert Renzoni".

ROBERT RENZONI, PROPRIETOR

# May Rossa Wine Club Package



Our 2007 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, plum and fig, with a well-balanced finish. Aged 20 months in 100% French oak.

## Suggested Food Pairings

Our 2007 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

77% Estate Cabernet Sauvignon,  
13% Merlot, 10% Cabernet Franc

### Appellation

Temecula Valley

### Harvest Date

September 29, 2007

### Average Brix at Harvest

26.4°

### Titratable Acidity (pH)

0.63 / 3.83

### Alcohol

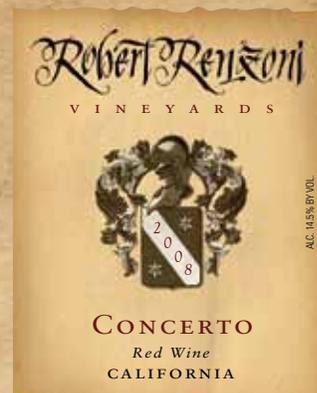
13.8% by volume

### Released

June, 2008

### Retail Price

\$34



The fruit used for our 2008 Concerto was hand-selected on September 9th, from Lopez Ranch Vineyard, located in Rancho Cucamonga, Los Caballos, and Fitzpatrick Vineyards in Temecula. Whole-cluster pressed and fermented in stainless steel, this wine is a wonderful sonnet of black berries, eucalyptus, cloves and oak, leading to a rich lingering finish. Aged 20 months in a blend of American & 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.

### Varietal Composition

66% Zinfandel, 17% Syrah, 17% Merlot

### Appellation

California

### Harvest Date

September 9, 2008

### Average Brix at Harvest

25.3°

### Titratable Acidity (pH)

0.55 / 3.66

### Alcohol

14.5% by volume

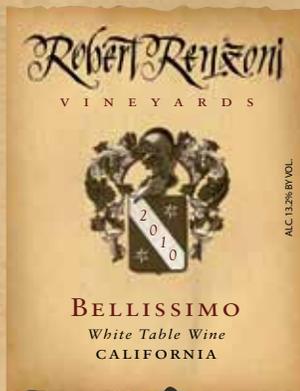
### Released

May, 2011

### Retail Price

\$32

# June Vista Wine Club Package



The fruit used for our 2010 Bellissimo was hand-selected on August 25th from Lammanuzi Vineyard, located in Monterey. This wine offers rich, yet distinct aromas of honeysuckle and spice, with delicate elements of melon and peach on the finish.

## Suggested Food Pairings

Very refreshing - perfect as an aperitif or with fresh veggies, spicy flavored Asian food, salads, or grilled poultry or fish.

Varietal Composition  
100% Malvasia Bianca

Appellation  
California

Harvest Date  
August 25, 2010

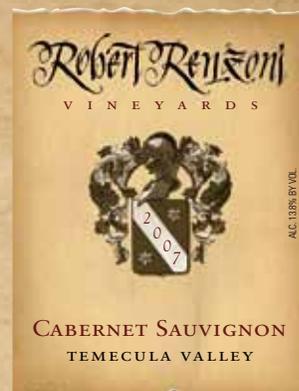
Average Brix at Harvest  
23.5°

Titratable Acidity (pH)  
0.63/3.14

Alcohol  
13.2% by volume

Released  
June, 2011

Retail Price  
\$19



Our 2007 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, plum and fig, with a well-balanced finish. Aged 20 months in 100% French oak.

## Suggested Food Pairings

Our 2007 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  
77% Estate Cabernet Sauvignon,  
13% Merlot, 10% Cabernet Franc

Appellation  
Temecula Valley

Harvest Date  
September 29, 2007

Average Brix at Harvest  
26.4°

Titratable Acidity (pH)  
0.63/3.83

Alcohol  
13.8% by volume

Released  
June, 2008

Retail Price  
\$34

# From the Wine Club Department



Dear Vino Famiglia Member;

Summer is almost here and as the weather warms up, we want to share some tips with you to keep your wine safe! For those of you who don't know, summer heat and wine are never a good thing!

When visiting wine country, bring an extra cooler (with ice) to store any wine purchases you may make. Even 10 minutes in a hot car can damage your wines! Treat your wine like you do your picnic lunch and your wines will be just as good as the day you tasted them. If you purchase wines from us, we will gladly hold them here at the winery while you enjoy your day. Since we are open an hour later than most wineries, you can pick them up as you head out of town.

It's also a good idea to throw in some bottled water to drink in between your winery stops. Dehydration can happen quickly during our hot summer days. If "Fido" is traveling with you, please, don't ever leave him or her in a hot car while wine tasting! Even with the windows cracked open and parked in shade, the temperature in a car can rise to well above 100 degrees in just a matter of minutes. Those kind of temperatures can be fatal to your pet. Be sure to call ahead and see if the wineries you are visiting allow dogs in the Tasting Room. We allow dogs if they are on a leash and well-mannered.

Just a couple of other "summer" reminders for everyone. If you are visiting the winery on a busy Saturday or Sunday and need to pick up several months' worth of wine club releases, please call ahead so we can pre-pack them for you. They'll be ready when you arrive and will save everyone time.

If you are a UPS customer and are going to be out of town during wine club distribution, please email me so we can hold your wines! This will save you re-shipping charges. Remember, federal law requires an adult signature when delivering wine. UPS will make three attempts at delivery before they return your wine to us. If possible, work addresses are always the best place to have your wines delivered. If you need to make any changes, please email me or go to our website and fill out the Wine Club Change form.

Beginning in May, we will have music every Sunday from 2 pm to 5 pm here at the winery. Come out and enjoy a bottle of your favorite wine and listen to our talented local musicians. For a complete schedule, please visit our website at [www.robertrenzonivineyards.com](http://www.robertrenzonivineyards.com).

As always, we appreciate you, our wine club members and want your experience with us to be fun and enjoyable. If there is anything we can assist you with, please let us know!

Alla Famiglia,

Karin Duval, Wine Club Manager  
[wineclub@robertrenzonivineyards.com](mailto:wineclub@robertrenzonivineyards.com)  
951-302-8466

## Olive Ascolane

40 Big green olives (pitted)	1 1/2 oz. of Prosciutto	2 Eggs (reserve 1 egg for egg wash)
1 1/2 oz. of Pork meat	3 oz. of Pancetta	2 Tablespoons Parmigiano
1 1/2 oz. of Veal meat	1/2 cup of Milk	2 Tablespoons Mama Rosa's Marinara Sauce
1 1/2 oz. of Chicken meat	4 cups of bread crumbs	Robert Renzoni "Tuscan" Olive Oil
		Nutmeg, Flour, Salt to taste

**STUFFING:** Sauté pancetta in a pan with a little Robert Renzoni "Tuscan" olive oil, and then add veal, pork, chicken, prosciutto, and 2 Tablespoons of Mama Rosa's marinara sauce. Cook thoroughly over a slow flame. When cooked, blend the meat mixture to a paste consistency adding 1 egg, 2 Tablespoons of Parmigiano, 1 cup of bread crumbs, 1/2 cup of milk, salt to taste, and a sprinkle of nutmeg. Stuff olives with prepared mixture.

**BREADING:** Cover the olives in flour, dip them in egg wash, and finish them with the bread crumbs.

**COOKING:** Fry in hot cooking oil until golden brown. Allow to drain. Serve hot.

*Recipe Courtesy of Rustico Ristorante and Pizzeria*

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