

Robert Renzoni

V I N E Y A R D S

November - December 2011

Holiday Wishes

"I will honor Christmas in my heart, and try to keep it all the year."

-CHARLES DICKENS

I recently viewed a video of a group of four talented men singing "Amazing Grace" in the Coliseum in Rome. With a text that tells us that forgiveness is always possible, and that good news can be ours, this beautiful hymn, (which debuted on New Years Day, by the way) is a message that we can take throughout the year that the best is yet to come, as long as we believe it can be so. Some may call it the spirit of Christmas, others simply "eternal optimism"; whatever it is I believe it is something we – all of us – can benefit from throughout the year. Like Mr. Dickens, I'd like to think we can honor Christmas – and the spirit of care we express for one another – all year. What does that mean? Well, I'm a winemaker, not a philosopher, but I think it means something different for each of us. For some of us, it is taking care of an aging parent – the parent that gave us life, the parent that nurtured and raised us, the parent who now needs us to be there for them. For others, it is giving back to their community- by supporting a charity or by building a Habitat for Humanity house, or by giving the food bank a donation not just at Thanksgiving, but in March, and July, and September.....for still others it is the simple act of nurturing one's own family throughout the year.

At Robert Renzoni Vineyards, "famiglia" is such a big part of

who we are...and we are especially grateful this holiday season, as we look back on 2011. The sun shined down upon us, and combined with other favorable weather conditions, enabled a bountiful harvest that will surely result in fabulous wines in the coming years. In fact, as I think about the twinkling lights that cover the Christmas tree and other decorations that will soon become part of our surroundings, I am struck



HAPPY HOLIDAYS FROM THE RENZONI FAMILY

by the belief that our blessings greatly outnumber the lights. I know we have been blessed, and I look forward to sharing those blessings with our VINO Famiglia members throughout the coming year.

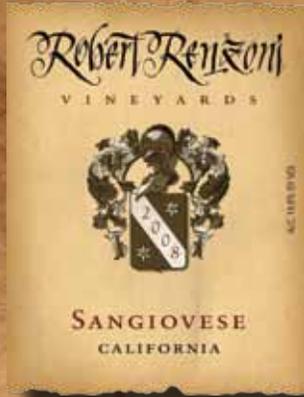
So, our holiday wish for each of you is that you share in the spirit the holiday season brings, not just in November and December, but throughout the

coming year. Whether you celebrate Christmas, Hanukkah, Kwanzaa, or simply the joy of family and friends coming together, may the year ahead bring good health, much happiness, and continued joy in both the large and small wonderments of life.

From our family to yours.....Buon Natale.....and Alla Famiglia!

ROBERT RENZONI, PROPRIETOR

November Rossa Wine Club Package



The fruit used for our 2008 Sangiovese was hand-selected on September 26th from French Camp Vineyard, and Lockwood Vineyard located in Paso Robles. Whole-cluster pressed and fermented in stainless steel, this wine offers subtle aromas of toffee and fresh berries with distinctive notes of cherry and raspberry. A hint of vanilla adds a lingering soft finish. Aged 18 months in 100% American Oak.

Suggested Food Pairings

Well-balanced for the flavors of chicken, red meat, fish, lamb, pork, pastas, stews or well-aged cheeses.

Varietal Composition

100% Sangiovese

Appellation

California

Harvest Date

September 26, 2008

Average Brix at Harvest

25.2°

Titratable Acidity (pH)

0.61 / 3.59

Alcohol

14.5% by volume

Released

October, 2010

Retail Price

\$28



Our Paradiso Dessert Wine is crafted in a traditional Port style made from the authentic Portuguese grape Touriga Nacional. This wine offers rich and elegant flavors of blackberry and black cherry that are influenced by just a touch of hazelnut and dark chocolate. Aged in small French oak barrels for thirty-six months, this wine is soft and delicate throughout the palate with a silky rich finish.

Suggested Food Pairings

This wine is the perfect accompaniment to rich, dark chocolate desserts and blue cheese.

Varietal Composition

100% Touriga Nacional

Appellation

California

Harvest Date

2007

Average Brix at Harvest

32.1°

Residual Sugar

10.5%

Titratable Acidity (pH)

0.67 / 3.48

Alcohol

18.8% by volume

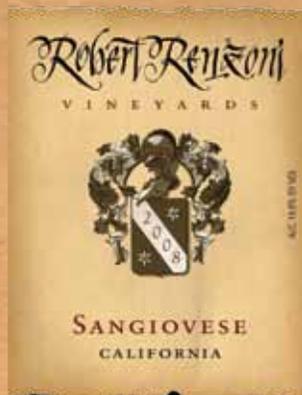
Released

February 2011

Retail Price

\$49

December Vista Wine Club Package



The fruit used for our 2008 Sangiovese was hand-selected on September 26th from French Camp Vineyard, and Lockwood Vineyard located in Paso Robles. Whole-cluster pressed and fermented in stainless steel, this wine offers subtle aromas of toffee and fresh berries with distinctive notes of cherry and raspberry. A hint of vanilla adds a lingering soft finish. Aged 18 months in 100% American Oak.

Suggested Food Pairings

Well-balanced for the flavors of chicken, red meat, fish, lamb, pork, pastas, stews or well-aged cheeses.

Varietal Composition

100% Sangiovese

Appellation

California

Harvest Date

September 26, 2008

Average Brix at Harvest

25.2°

Titratable Acidity (pH)

0.61/ 3.59

Alcohol

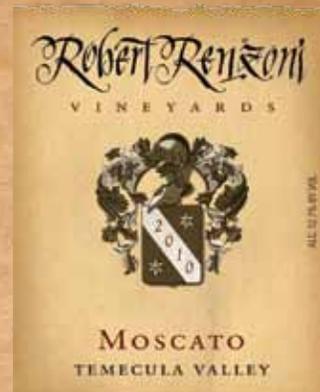
14.5% by volume

Released

October, 2010

Retail Price

\$28



The fruit picked for our 2010 Moscato was hand-selected on August 21st from VLR Vineyard, located in Temecula Valley. This wine offers hints of delicate apricot, peach, spice and caramel apple flavors on the finish.

Suggested Food Pairings

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

Varietal Composition

100% Muscat Canelli

Appellation

Temecula Valley

Harvest Date

August 21, 2010

Average Brix at Harvest

23.5°

Titratable Acidity (pH)

0.64/ 3.38

Alcohol

12.0% by volume

Released

December, 2011

Retail Price

\$19

From the Wine Club Department



Dear Vino Famiglia members;

If you're like me, you're asking yourself "what happened to 2011?" Wasn't I just putting away the holiday decorations? So much to say, so little space to write, but I'll start with the most important...YOU, our wine club members. All of us at Robert Renzoni Vineyards thank you for a wonderful year of fun times and great memories! You are a huge part of our success and we say "Grazie" for your continued support, loyalty, enthusiasm and friendship. We know that economic times have been difficult for many of our members and we feel very blessed to know that you have chosen to keep our "famiglia" and wines as a priority.

As this year comes to a close, we have some tips to help make your holiday season a little less hectic and a lot more enjoyable for your family, friends and associates. Tip #1: We are offering FREE shipping on all wine orders (minimum 2 bottles) between November 15 and December 15. This means you can give everyone on your list (including yourself) something they will really enjoy; our wine! We'll even include a holiday gift card. Our wines can also be the star of your holiday parties, so take advantage of this once a year deal and stock up.

Tip #2: Tired of giving the same old gift? This year give someone the gift that keeps on giving...a Robert Renzoni Wine Club membership. Memberships are available for 3 releases or more and it's simple to sign up friends, business associates or family. Contact me at wineclub@robertrenzonivineyards.com and we'll make it easy. Your recipient receives a special announcement of the membership and will enjoy this gift for many months to come.

Tip #3: Not sure what wines your friends like? We have Gift Certificates available in any denomination. Gift certificates can be used for anything in the winery, including merchandise. We have great wines and cool merchandise for everyone on your list. We'll even throw in two 2 for 1 coupons so your friends can save on wine tasting too! How easy is that?

Tip #4: Don't lose yourself in what can be a stressful time of year. Take time out to reflect on the everyday blessings of family and friends. If possible, come and visit our beautiful Temecula wine country, enjoy a picnic in our peaceful surroundings and lift a glass to enjoying the moment! Remember, as a member, when you bring your friends and family for wine tasting, two people are free and the rest are all 50% off...no limit.

Last, but NOT least...have a lot of family or friends in town and looking for a fun and unique wine experience? Join us for our new guided Vineyard Walking Tour! Our tours start right in the vines where you will learn about soil conditions, varietals and all things it takes to grow great grapes. During this interactive tour, you'll be sipping three wines produced from our vineyards. Next you will tour our wine making facilities and learn about crush to tank and more. End with a private tasting among the tanks and enjoy four more of our exclusive wines paired with select cheeses. Each guest will receive a souvenir logo glass to remember their day in the vines. Wine Club members and their guests receive a 25% discount off the retail price of \$35.00 per person. Please contact me for additional information and/or reservations for this exciting experience.

As always, we are here for you should you need any assistance or have any questions regarding your wine club membership. You can also visit our Q & A section online at www.robertrenzonivineyards.com under the Wine Club tab. You'll find the Monthly Specials listed, wine club pick up dates and winery news and events.

As we let go of 2011, our entire staff wishes you and your family good health, prosperity and happy times for the New Year!

Salute!

Karin Duval, Wine Club Manager • Wineclub@RobertRenzoniVineyards.com • 951-302-8466

Chicken Piccata

8, 8oz pieces of fresh, skinless, boneless chicken breasts	4 tbsp stick of butter	1/4 tsp salt
2 cups all purpose flour	6 fresh lemons	1/2 tsp black pepper
8 oz Romano cheese	1 1/2 cups capers	1/2 tsp of garlic powder
1/4 cup olive oil	4 oz fresh chopped parsley	32 oz can chicken broth

Cut chicken breasts in half. Mix Romano cheese and flour and coat the chicken in mixture and set aside. In a large skillet, heat olive oil and butter together. Add the chicken cutlets (do not over crowd skillet). Sauté chicken over medium heat until it is very lightly golden brown and set aside. (At this point the chicken is not fully cooked and should not be consumed.) Remove chicken and arrange in an overlapping layer or in a "shingling" system in a half catering tray.

Remove all but approximately 4 tbsp of the oil from the skillet. Add salt, garlic powder, black pepper and chicken broth to skillet. Add juice from the 5 fresh lemons. Thinly slice final lemon and set aside. Simmer for 5 minutes on medium heat, stirring occasionally. Add capers and parsley to skillet. Mix together and remove from heat. Pour skillet mixture over the chicken breasts. Cover with foil and place on an overturned pizza dough tray and cook in an oven at 475° for 10-12 minutes.

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