

# Ottimista Enoteca-Cafe Newsletter

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## Ciao Melissa,



A belated Happy New Year! Hopefully a festive holiday season was had by all. I must have been a very good girl in 2006, as Santa brought me the *cutest* puppy. Miles D. (named after a certain jazz legend), a Cavalier King Charles Spaniel, will grow up to be Ottimista's mascot, greeting one and all on our pup-friendly front patio. For now he mostly hangs out in the back office, but

please say hello to Miles if you see me cruising around with him – this dog loves people!

In other enoteca news, we're happy to introduce the Ottimista Wine Club, which we tried to make a little more flexible and fun than your average wine-of-the-month club. Ours is low-key and affordable with a social element built in (if you want it), but it isn't a huge commitment (quarterly vs. monthly), nor is it stuffy or one-size-fits-all. Much like Ottimista itself, we think. So check it out, and let us know what you think! We hope you'll join us. [Ottimista Wine Club Information](#).

We also recently introduced a new wine bottle list and a specialty cocktail list - if you were an Orange Julius fan as a kid, trust me, you'll *love* bartender Mike's version! A new, greatly expanded retail wine list is also in the works and will be available on our website January 27th. Finally, we've got a bunch of fun events planned for January and February, include an encore of last year's popular Port & Cheese Pairing Course. So if you haven't been to the enoteca lately, come by and check out what's new!

*Ci vediamo presto!*  
Melissa & Miles

## Ottimista on NBC's IN WINE COUNTRY



Ottimista makes its small screen debut this Sunday evening! NBC's *In Wine Country*, winner of the 2006 James Beard Award for best local food TV show, will feature a segment on how Ottimista is bringing a little bit of Italy's wine culture



to San Francisco.

When: Sunday January 21st @ 6:30pm

Where: NBC (Channel 11 in the Bay Area)

In Wine Country also runs on NBC in San Diego, Los Angeles, New York, Dallas, Washington DC, Miami, Philadelphia and Hartford, CT markets this Saturday, January 20th at 6:30pm.

For more info on the show, visit: [www.nbc11.com/inwinecountry](http://www.nbc11.com/inwinecountry).

### Upcoming Events



*All events will be held on Ottimista's front patio. Tasting, educational materials and small bites are included. Attendees also receive 10% off wine bottle purchases the day of the event. To sign up for events, please email [melissa@ottimistasf.com](mailto:melissa@ottimistasf.com) or call 415.674.8400. Credit card required for class registration. Cancellations must be*

*made 48 hours in advance.*

#### **Saturday January 20th, 2-3:30 pm**

#### **Cooking with Mark: Hearty Winter Braising**

Looking for a meal where you throw everything in a pot and forget about it? Try braising. It's a twist on the stew—slow-cooking ordinary cuts of meat and whole vegetables in liquid. Join Chef Mark Young on the front patio for a demonstration class on how to use braising techniques to make a variety of succulent winter entrees, like Ottimista's Soave- braised pork.

We'll conclude with a tasting of Italian wines that pair well with rich, braised dishes, and of course, eat the fruits of our labor.

Cost: \$40/pp. Includes lesson, lunch and wine tasting.

#### **Wednesday February 7th, 6-7:30pm**

#### **CocoaBella Chocolate & Wine Pairing**

Pairing the right wine with the right chocolate can result in a match made in heaven! Join Union Street chocolatier CocoaBella and Ottimista on the front patio as we once again explore the best in chocolate and wine pairings.

In honor Valentine's Day, we'll taste through a range of artisanal chocolates featuring ingredients said to have aphrodisiac powers,

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Join

pairing each them with dessert wines that are sure to compound the rosy effect. You'll not only experience some great pairings, but will also learn some easy tips for determining how to pair wine with sweets.

Bring your sweetie, or come and meet a new one. Cupid's arrow has been known to strike on Ottimista's patio! But RSVP early, as this event is already half full.

Cost: \$35/pp

**Wednesday February 28, 6:00- 7:30pm**  
**Port & Cheese Pairing Course**

Join us on Ottimista's heated front patio to learn about one of the world's most age-worthy and sensual wines, Port, and how to pair it with a range of cheeses. Leading the Port and cheese pairing exploration will be Dixie Gill of Premium Port Wines, the North American importer for the Symington Family Estates of Portugal, and Raymond Hook, a.k.a. "The Cheese Guy," named by Saveur Magazine as one of its "100 Favorites" in 2002.

Enjoy a selection of five Ports paired with artisan American cheeses from Point Reyes Farmstead Cheese Company of Point Reyes, California and Sweet Grass Dairy of Thomasville, Georgia, as you learn how to create an easy and decadent dessert course!

Cost: \$25/pp

To sign up for any of these events, please call us at 674-8400, or email [melissa@ottimistasf.com](mailto:melissa@ottimistasf.com).

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**Ottimista Wine Club**



As you probably know, Ottimista offers a large selection of unique, small production wines by the glass, from Italy and beyond, with friendly folks on hand to help customers explore and find their own taste in what might be unfamiliar territory. After all, many of these wines are pretty esoteric and never make it to your local market or wine shop. But all along, people have been telling us they'd like to continue this exploration at home with a wine club. So we did our homework and put together a program that delivers the same unique, great value wines to your doorstep ~ with the added benefit of fun, members-only perks. No stodgy wine-of-the-month club here!

**How does it work?**

Once per quarter, you'll get either two or three wines, depending on which club level you sign up for. There will be a mixture of reds and whites, with sparkling and dessert wines thrown in from time to time. With each selection you'll get a wine profile, with simple and concise information about the wine, region and producer, as well as food pairing suggestions and recipes.

### **Costs**

The retail cost for the wine will not exceed the following:

- 2 bottles: \$40 plus tax and shipping (if applicable)
- 3 bottles: \$60 plus tax and shipping (if applicable)

### **A fun twist**

We believe wine, and especially these rather esoteric bottles, needs a little context and sense of place for maximum appreciation. So each quarter we'll invite you to join us at Ottimista for a **Pick Up Party**, where we'll host a representative, the winemaker when possible, from one of the featured wineries, to provide first hand insight into the bottle.

At these events we'll pour tastes and tell you a little bit about the other three wine club selections. Or if you'd prefer, we can ship the wine to you with comprehensive notes.

### **More perks**

Special prices

- 10% off of retail wine at Ottimista\*
- 15% off of reorders of Wine Club selections
- 10% off of all Ottimista events

Exclusive special events

- Pick up parties once per quarter
- Annual private party for wine club members

Click here for more information on the [Ottimista Wine Club](#) or to download an [enrollment form](#).

## **Sunday Wine Nights**



Chase away those end-of-weekend winter blahs at Ottimista Sunday nights when any bottle of wine (up to \$200) is a third off of the regular list price! Through the end of February, enjoy 33% off any bottle every Sunday from 5-9pm.

If you've ever been tempted to try that Big Daddy bottle, say perhaps the '95 Pio Cesare Barolo, or the '89 Chateauneuf-du-Pape 'Cuvee



di Generations' or my personal favorite, the '95 Charles Heidsieck 'Blanc des Millenaires', now's

your chance!

### Ottimista at ZAP's Good Eats Event



ZAP, the annual Zinfandel tasting event from which people emerge very happy and with blue teeth, is back – Saturday January 27th at Fort Mason. While Ottimista will not be at the main tasting event, we are proud to participate in the Good Eats event that features over 300 winery and restaurants teaming up to serve a signature dish paired with the

winery's complementary Zinfandel pour. We'll partner with Esterlina (you love their Pinot Noir at Ottimista), pairing Chef Mark's delectable Veal & Porcini Meatballs with the 2003 Esterlina Zinfandel.

This is an amazing opportunity to try a range of Zins paired with some great food, so definitely check it out if you can. And if you go, please stop by the Ottimista table and say hi to Mark and myself, along with the cool kids at Esterlina.

When: Thursday January 25th, 2007

Where: Herbst Pavillion, Fort Mason

Cost: \$80 ZAP members, \$105 non-members (*tickets must be purchased in advance*)

For more info: [www.zinfandel.org/festival](http://www.zinfandel.org/festival)

### Valentine's Day at Ottimista

*4-course prix fixe dinner including Prosecco apertif, \$50/pp*



We're dimming the lights, lighting the candles and cranking up the sultry jazz, so bring in your Valentine and get cozy on Wednesday, February 14th. Chef Mark is designing a special 4-course pre-fixe menu, which includes a Prosecco apertif.

Cost: \$50/pp

Reservations will be accepted for this evening only. For more information, or to make a reservation, call us at 674- 8400. The Valentine's menu will be posted on our website and at the restaurant next week.

## Bon Appetito!

Melissa Gisler  
Ottimista Enoteca-Cafe

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