

## Ottimista Enoteca-Cafe Newsletter

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### Ciao Melissa,

Where did this year go? It's hard to believe we're already in the midst of November, marking not only the start of holiday festivities, but also a very important milestone for Ottimista ~ our first anniversary! A year ago I was frantically painting patio furniture and begging the city to rush permits through (*nothing was going to get in the way of our scheduled launch!*), but we opened on schedule, pouring our first glass of vino to the public on November 18th. We've been going strong ever since, thanks to the support of our fabulous customers and the Cow Hollow community. Now we want you to help us celebrate with a little birthday bash next Wednesday, November 15th!

I'm also happy to announce that our superstar manager Don Jost, whom many of you know and love, has been promoted to general manager and wine director. You'll still see his smiling face at the door and on the floor, but he's now managing Ottimista's wine program as well. (*And he's taking his first level Master Sommelier test Nov.13th ~ wish him luck!*)

So, with a successful year under our belts, a great staff and enthusiastic customers like you, we at Ottimista have much to be thankful for this Thanksgiving. I hope you all enjoy a happy holiday of food, friends and family ~ not to mention great wine. And if you need help deciding which bottle to bring to your celebration, see our picks for turkey day wines below.

Thanks again for helping us get to one year, and we look forward to serving you for many more!


*Ci vediamo presto!*  
Melissa

### You're Invited ~ Ottimista's 1st Birthday Party!



Ottimista is turning 1 this month! We're celebrating in style with a birthday party on Wednesday, November 15th ~ and you're invited!

Please join us for live jazz on the patio, a glass of complimentary prosecco, nibbles



from the kitchen, and extra special birthday cupcakes from 5- 7:30 pm.

## 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.*

### **Sunday December 3, 3-4:30pm**

Italian Lessons & Vino: Cocktail Party Conversation

Our popular Italian language lesson & wine tasting series continues! And just in time for the holiday cocktail party season, Italian language tutor Timothy Morzenti will be back at Ottimista to teach us how to mix, mingle, and perhaps even flirt a bit in Italiano! No prior knowledge of Italian is required.

One hour lesson and conversation practice, followed by a 30-minute tasting of still and sparkling holiday- perfect Italian wines. Includes lesson, nibbles and wine tasting.

Cost: \$45 per person, including lesson, nibbles and wine tasting.

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### **Tuesday December 12th, 6:00- 8:00pm**

Joyce Goldstein Cookbook Signing & Tasting: Antipasti



Acclaimed author and Italian food expert Joyce Goldstein has produced many of the books that inspire us at Ottimista, including [Enoteca](#), [Italian Slow and Savory](#), [Perfect Pairings](#) and [Old World Food in a New World Kitchen](#), winner of both the Julia Child and James Beard Awards for Best General Cookbook. A Chez Panisse alum, Joyce has also

published recipes and articles in Elle, Gourmet, Food & Wine, and Vanity Fair, and Wine & Spirits. In her latest cookbook, **Antipasti**, she teams up with Jeffrey Meisel, Italian wine importer and wine director for Delfina, to offer a collection of simple and traditional Italian appetizer and small plate recipes, each paired with its perfect match in Italian wine.

Join us on Ottimista's front patio to meet the authors, learn about the Italian tradition of antipasti, and better understand what makes

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food and wine pairings click. We'll also be serving up several dishes from the cookbook paired with Jeffrey's wine selections. Don't miss this unique opportunity to meet one of the Bay Area's most renowned Italian food experts and taste an array of delicious *antipasti* and *vino Italiano!*

Cost: \$20 per person, including discussion, antipasti and wine pairings. **Antipasti** cookbooks and featured wine selections will be available for purchase at the event. Space is limited.

**Find out more...**

### **Holiday Parties at Ottimista**



If you haven't booked that office holiday lunch or cocktail party, call us. Ottimista still has some availability for weekends in December. And we've made the deal even sweeter by lowering the minimum for private events on the early side (5-8pm or 6- 8pm).

For more information, call us at 674- 8400 or email [melissa@ottimistasf.com](mailto:melissa@ottimistasf.com).

### **Staff Wine Picks: Turkey Day Juice**



*Most of Ottimista's wines by the bottle are available to purchase and take home, at 30% below the on-premise wine list. And each month, we feature a few wines at a special price.*

The big question this time of year is which wines go best with turkey. But the truth is, turkey itself is pretty neutral, and works with almost anything. The real challenge is pairing wine with the wide range of side dishes – you need wines that can cut through cream and stand up to a circus of flavors without overwhelming Auntie's delicate butternut squash flan. Balance is key, meaning your best wine matches are neither too tannic nor acidic, too alcoholic nor too light. Here are a few picks that will be gracing our Thanksgiving tables:

### **Prosecco, Bisol 'Crede', Veneto**

This serious sparkler from the Veneto region of Italy has enough structure and complexity to work with every course, from your shrimp puff appetizer all the way through to the boozy bourbon pumpkin pie.

**Sale Price: \$18**

### **Pinot Noir Rosé, Scott Harvey, 2005, Napa Valley**

This vibrant, crisp and fruit-forward rosé is versatile enough to complement everything on the Thanksgiving table ~ and at this price, you can chill a bunch and enjoy it all day long.

**Sale Price: \$16**

### **'Cuvée Rouge' (Cab/Carignan/Cinsault/Syrah), Musar, Lebanon**

In the Bekaá valley in Lebanon, the Hochar family has been making wine since 1930, despite decades of war raging around them. This yummy blend of Cinsaut, Carignane and Cab is silky and smooth with raspberry on the palate ~ and an amazing value for the price.

**Sale Price: \$19**

### **Love is in the Air ~ Again!**

*Chef Mark ties the knot*



Chef Mark got himself hitched to longtime love Michelle on Saturday October 21st in Sebastapol. And while the newlyweds enjoyed their Caribbean honeymoon, our awesome Sous Chef Melissa Axelrod seamlessly held down the fort. So lift your glass of prosecco in a toast to Mark and Michelle next time you're in....

### **Don's Corner: Varietal Adventures**

*Prosecco Party*



With the holidays right around the corner, it's the perfect time to talk about Italy's most beloved celebration wine, Prosecco. Although many people recognize the name and claim to like this easy-drinking sparkler, I've found that very few people really know much about it. Since its story is refreshingly uncomplicated for an Italian wine, I'll take a minute to clear up a



few common misconceptions.

First, it seems that most people think that Prosecco is either the name of the region, as with Champagne, or the name of the style of wine. But actually Prosecco is the name of the grape, which is almost always made into sparkling wine because of its naturally high acidity and soft fruit profile. It comes from the region of the Veneto around Valdobbiadene and Conegliano, which together comprise the Colli Trevigiani. This is a very hilly region with steep vineyards and cool evening breezes that help to preserve the acidity and aromas in the grapes. Although the grape is thought to have originated in the northern Friuli region, where there is a town called Prosecco, it has become synonymous with the Veneto, and today accounts for the lion's share of the region's total wine production.

Prosecco wines are usually made in a very soft, fruity style, with ripe peach fruits and a light, clean finish. However there are a few producers who make a more serious style from the greatest vineyards in the Colli Trevigiani, known as Cartizze. The wine that really stands out in this bunch is the **Bisol Cartizze**, which we uncorked while celebrating the opening of Ottimista a year ago. It hardly seems possible that a whole year has passed, as I can still taste the unctuous nectar of that Cartizze now. And I'm sure we will pop the Cartizze again when we celebrate our anniversary on November 15th. I hope to see you here!

Salute!  
Don

## Bon Appetito!

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