



"Soft oak tannins make Rosati Cabernet a beautiful food wine. Notes of vanilla, and dark fruit open this medium-bodied wine immediately and entice the palate. It works well with our Hallal red meats (beef and lamb) as well as our grilled chicken and shawarma dishes."

— MICHAEL SCHROEDER
Hotel Jackson Wine Director



Dear Friends,

Our hearts have taken us on a sweet trip back to the stunning, pristine and diverse Grand Tetons in Jackson, Wyoming for this Valentine's Day greeting.

A few months back while we were staying at the gorgeous and welcoming **Hotel Jackson**, we met the then new Wine Director, Michael Schroeder. Quickly, we learned that Michael is a huge fan of **Rosati Cabernet Sauvignon**—it is their best selling Cabernet by the glass and by the bottle. Naturally, we asked Michael to be interviewed for this Rosati Family Winery Valentine's Day newsletter.

Michael holds strong memories of being raised in a family headed by bigger-than-life grandparents, Papa and Mimi. These two, as well as his parents and aunts and uncles, surrounded him and allowed Michael to create a life he loves.

Michael spent 15 summers in Idaho from aged 6 to 21. He told us that Papa would rise before the first light at 3:30 each morning to tend to his cows and his land. Mimi would follow suit and was in charge of feeding the family. Papa never earned an education past ninth-grade, but his resourceful and deliberate lifestyle enabled him to amass enough land to establish one of the largest consortium of ranches in the state of Idaho. This rugged man insisted upon giving back to the land in good times and bad; he felt that this attitude fed and grew his family.

Michael fondly recounted that his Mimi demonstrated how to find the magic and wonder in the soil. He believes that these characteristics allowed his clan to accept their collective genius and to accept the responsibility of a humbled and transparent life.

Early in Michael's life when they lived on Long Island, NY Michael's mother, Sharon, was a professional taster whose job it was to assess the flavor, texture, aroma, color, and other qualities of food and beverage products. Mario and I enjoyed some really good home-cooking during our childhoods, but no one in neither of our families held these types of credentials! Sharon worked for several globally known wineries, Montrachet and Puligny Montrachet in New York City.

To a certain extent, Michael inherited some of these skills. Early on, he fell into the restaurant business. He explained that he was an introverted child. The restaurant environment afforded him the venue in which he could expand beyond his comfort zone. After graduating from high school, he worked in a variety of restaurants in California. One of his bosses during that time

had a dear Greek friend who had recently retired from being the Maitre'D at the Savoy hotel in England. That individual purchased a high end pub in Canterbury. Michael was introduced to this person and was then invited to stay with him and his family. The first night that he worked in the pub, he served a seven-course meal with only Greek wines. He stayed in Great Britain for several years learning table-side service before returning to Northern California.

Upon returning home, one of his first employers was Ed Hamilton (Director at the Bohemian Club) who helped develop Mudd's restaurant in San Ramon. He tasked Michael with changing out the entire wine list of 450 wines. This was no doubt a challenging, yet dream job; taking the list down to less than 100 and building it back up with local, California wines. Later, he worked with Jeramiah Towers at Stars and David Giongrass at Hawthorne

Lane before his son shared with him that he needed his father during the evenings. Upon hearing this, Michael quickly left the industry and worked for many years in data centers in the health care sector.

When his son decided at the age of 23 to move from home, Michael swiftly re-entered the field with great joy. Initially, he was employed in the east bay working for Bridges Restaurant, Prima Ristorante (one of the Rosati family's favorites).

Then, sadly, Covid struck and his dreams of a northern California career in his chosen profession tanked. That everbonded family, still residing in Idaho, pointed him towards Jackson, Wyoming. They shared with him their enthusiasm for this burgeoning village.

When he and his wife first arrived, Michael worked within the Grand Teton National Park attending to the needs of the rangers of this stunning locale. Fortunately, an

opportunity with Figs restaurant within Hotel Jackson opened up. He created an award-winning wine list, winning in April 2021 an Award of Excellence from the *Wine Spectator*.

Due to a family health issue, he began working with another couple of Jackson hotels. When that family situation was resolved positively, Michael returned to **Figs**. He has truly found his niche-and we are thrilled that he is at the helm of this superb middle eastern inspired restaurant.

We no doubt have no need to stress our enthusiasm for this grand region of our country. When you have time, we urge you to visit the Grand Tetons and to stay at Hotel Jackson. Michael and crew will be delighted to attend to your wishes.

With love and affection,

Danelle and Mario



At Rosati Family Winery, our goal has been to consistently create a food friendly wine that reflects our beloved Mendocino Ranch—its fresh earthiness, its daily warmth, and complementary foggy evening breezes; a wine that is pure and prominently derived from estate grown 100% Cabernet Sauvignon grapes.



Chef Aurelius Demarco and Hotel Jackson Wine Director, Michael Schroeder, discuss the versatility of Rosati Cabernet. The olive oil cake (comprised of layers with yogurt, raspberry and pistachio "cremeux", garnished with pistachio crumble and raspberry syrup) is dreamy with the Rosati Cab and brings more viscosity to the wine and a forwardness to the raspberry and the cremeux not found by themselves. The Mousse (layered white and chocolate mousse atop sponge cake, garnished with crunchy chocolate pearls and chocolate syrup drizzle) also works well as it transforms the Cabernet with the melding of mousse and sponge cake.