

the northshore Women's Journal

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THE ONLY EDUCATIONAL NEWSPAPER SERVING THE WOMEN OF THE NORTH SHORE

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LIFESTYLE

VISIT CALIFORNIA VINEYARDS VIA LOCAL MIDDLETON WINERY

By: Red Oak Winery

West Coast Origins

Red Oak Winery opened in 2005 with the goal of establishing a New England winery that uses 100% California grapes. Our grapes journey from California vineyards in Lake Napa Valley, to Massachusetts where an award-winning selection of red and white wines are produced and bottled. Come for a winery tour, browse the boutique shop, enjoy tastings and special events, or rent the winery for private parties.

Wine Making Process

Red Oak Winery's wine making process combines Bordeaux and California wine making styles. Our red wines are unfiltered, as well as a small percentage of our white wines. We are preserving the true flavors and aromas that a fine wine should have. Each vintage we use brand new barrels crafted from oak trees in France. The barrels are slowly seasoned with natural wood fires. This process lowers tannin content and caramelizes sugars, creating aromatic and spicy flavors. Each year, we work with at least eight different toast levels to ensure creamy, vanillin, buttery toast flavors and well-rounded structures for our reserve barrels are a blend of oak from three French forests: the center of France, the Jura, and the Nevers.

A Family Affair

As a little boy, Vintner Frank Spadafora remembers helping his grandfather and other immigrants from the Abruzzi region of Italy, make wine in the cellar with an old press. They came to this country with no trade but with one thing in common: a skill for wine making that was passed that skill on to Frank. As Frank's passion for wine making grew, he honed his skill by carefully studying and practicing the art of crafting fine wines. His style evolved as a blend of the Bordeaux and California wine making styles, with an emphasis on California tradition of soft, palatable, ready to drink wines. Over the years, Frank's red and white wines have won "First Place" and "Best Overall Wine" in many wine competitions – with a total of 15 awards. If you enjoy wine, join us and experience the winery – Red Oak is more than a winery – it is a destination.



RedOakWine.com

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