

• THE •
OCCASIO
 SOCIETY

Occasio Society wine club members always sample and receive their new releases one week prior to the general release. Joining the club ensures you receive each small lot we produce and gives you the opportunity to purchase additional wines before they are released to the public.

Other benefits members enjoy:

- ◆ Exclusive access to our Heritage Collection wines
- ◆ 20% savings on all new and current release wines, both online and in tasting room
- ◆ Priority access and savings on private tastings and artisan cheese pairings in our library room
- ◆ Complimentary tasting for member and one guest in our tasting room.
- ◆ 15% savings on all tasting room merchandise



OCCASIO
 WINERY

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AWARD WINNING SMALL LOT WINES



2010 ZINFANDEL

DEL ARROYO VINEYARD,
 LIVERMORE VALLEY
150 CASES

Wonderfully integrated with ripe, spicy, wild berry flavors shaded with just-right notes of savory herbs. Has a long, full-bodied finish. A powerful, yet refined wine for those who love authentic Zinfandel.



2010 CABERNET SAUVIGNON

DEL ARROYO VINEYARD,
 LIVERMORE VALLEY
250 CASES

This wine is full bodied with floral scents and elegant balance. A vibrant minerality underlies ripe currant and berry fruit.



OPPORTUNITY

DEL ARROYO VINEYARD,
 LIVERMORE VALLEY
48 CASES

Our Port styled wine is a blend of Petite Sirah and Zinfandel. A nose of freshly picked orchids supported with loads of ripe, clean fruit. Full-bodied, medium sweet and very powerful and racy, with a long, lingering finish.



2009 MERLOT

THATCHER BAY VINEYARD,
 LIVERMORE VALLEY
170 CASES

This Merlot has an elegant yet powerful richness, and deep, intense flavors reflects the vintage and vineyard. Look for a breathtakingly long finish that reinforces our Livermore heritage with this wine.



2009 PETITE SIRAH

DEL ARROYO VINEYARD,
 LIVERMORE VALLEY
250 CASES

Petite Sirah is dark and concentrated, showing layers of cassis and dark berries, with smoky hints of vanilla, clove, spice, and mineral. A Gold medal winner at the 2011 International Women's Wine Competition. Cellar Selection, Wine Enthusiast Magazine.



2011 CHARDONNAY

DEL ARROYO VINEYARD,
 LIVERMORE VALLEY
125 CASES

A pure Burgundian inspired Chardonnay that is both refined and voluptuous. Our 2011 vintage is rich and creamy with floral and brioche notes that bathe the palate and leave a long, mineral finish.



2011 PINOT GRIS

DEL ARROYO VINEYARD,
 LIVERMORE VALLEY
97 CASES

I think this is our finest yet. This wine has excellent acidity, focused fruit, and is luscious in the mouth.



2011 ANGELICA

DEL ARROYO VINEYARD,
 LIVERMORE VALLEY
46 CASES

A seductively sweet, fortified white dessert wine bursting with fruit and spice. It is California's original wine, introduced into Alta California in the 1700s by the Spanish. Experience California's oldest wine, made in the original style.

CHEESE OF THE MONTH

BLEU MONT BANDAGE WRAPPED CHEDDAR

This month we challenged ourselves to find a cheese that would work with each of our new releases, Zinfandel and Chardonnay. We immediately thought of cheddar as it pairs so well with the Zin, but we were looking for some additional earthy butter notes to bring out the best in our Chard. We found this combination in this month's cheese—Blue Mont bandage wrapped cheddar!



Bleu Mont Cheddar is crafted in the wilds of southern Wisconsin by the son of a Swiss-born cheesemaker, Willi Lehner. He sources his milk in the Swiss tradition, from cows on pasture, and his rounds are aged in the curing cave for 18 months. This rare cheese is wonderfully sharp and fruity, and with an earthy creaminess that sets it apart from all other cheddars.

POCKET WATCH

THE OCCASIO WINERY NEWSLETTER

GOLD Medal Winner



2013
SPRING

| IN THIS ISSUE |

NEW RELEASES

2011 Chardonnay

2010 Zinfandel

FEATURED RECIPE

Filet Mignon with a Black

Garlic, Zin and Port Reduction



A TIME OF DISCOVERY

February is an exciting time of discovery in our winery. With winter pruning and early season bottling behind us, attention now turns to our first, critical assessment of the 2011 vintage. As you may remember, 2011 gave us some anxious moments at harvest, as autumn brought cool, damp weather to Northern California. Indeed, bad weather in some growing regions forced winemakers to rush harvest, risking under ripe fruit. Others were forced to rely on chemical methods to rectify problem wines, risking loss of varietal purity. Fortunately, we did not employ either, as we could rely on the drying breezes through our east to west valley, and time proven techniques developed by the Bordelaise for their cold and wet climate. Thus, through the natural “blow drying” of the grapes after every storm, and implementing strict hand sorting protocols, our wines remained pure, and, I am pleased to report, with their expressions of vintage, vineyard, and valley very much intact.

Continued inside ...

**A valley with 130 years of rich winegrowing Heritage...
...is being honored, bottle by precious bottle**



...continued from front cover



The red wines of vintage 2011 have a year or more to continue their development. For now, we are excited to return to the present, and rejoice in the release of the 2010 vintage. For our winter quarter, we are excited to be releasing new vintages of two extremely popular wines, Zinfandel and Chardonnay!

The '10 Zinfandel is our third vintage of this wine, and a wonderful successor to its predecessors. As in past years, this Zin is a field blend of two of California's most ancient clones: Deaver and DuPratt. The Deaver clone adds wild berry fruit, while the DuPratt clone creates added complexity with its savory herb and pepper notes. Combined, these clones allow us to create a Zinfandel that reminds us of our Valley's success with this varietal.

We are equally excited to be sharing this release with our '11 Chardonnay, a wine crafted in the rich, Burgundian style favored by our Valley's pioneering winemakers more than a century ago. This wine is a labor of love, requiring more daily attention than any other wine in our portfolio. The grapes are hand harvested before sunrise, and pressed before most have had their morning coffee. The juice is then allowed to settle for one to two days before racking to barrel where fermentation proceeds slowly. Here, the wine is stirred on its lees for several months, and then rested, sur lie, an additional month before bottling. This effort shows in the final product—a rich and creamy, robust Chardonnay that unfolds in waves, with fine structure and a long mineral finish.

Chardonnay and Zinfandel—I can think of no better selection for beginning a new year!

John Kinney
Winemaker



NEW RELEASES



2011 CHARDONNAY

DEL ARROYO VINEYARD
LIVERMORE VALLEY

125 CASES MADE

Harvest date September 30, 2011
Brix at harvest 24; pH: 3.5; TA: 0.52
Alcohol 14.6%

A pure Burgundian inspired Chardonnay that is both refined and voluptuous. Our 2011 vintage is rich and creamy with floral and brioche notes that bathe the palate and leave a long, mineral finish.



2010 ZINFANDEL

DEL ARROYO VINEYARD
LIVERMORE VALLEY

150 CASES MADE

Harvest date October 21, 2010
Brix at harvest 25.5; pH: 3.3; TA: 0.63
Alcohol 16.5%

Wonderfully integrated with ripe, spicy, wild berry flavors shaded with just-right notes of savory herbs. Has a long, full-bodied finish. Powerful, yet refined wine for those who love authentic Zinfandel.



SCAN FOR IMMEDIATE ACCESS!

A VALENTINE'S OPPORTUNITY

Thinking of what to gift with those chocolate hearts? Our new Port, Opportunity, with its palate of rich fruit and chocolate, is the perfect match for fine chocolate!

Harvest 2010 was perfect for creating port wine—a rare circumstance where fruit of perfect ripeness was balanced with high acidity. Our Opportunity port is a blend of two of Livermore's distinctive varietals—Zinfandel and Petite Sirah. As we only created one barrel for the current release, this is truly something special for your Valentine!



Occasio Winery is dedicated to the Heritage Varietals of Livermore Valley. We devote our efforts to rediscovering the historic expression of our region by focusing on these magnificent Heritage Varietals, those with more than a century of excellence in Livermore. We make less than 200 cases per varietal as we believe our handcrafted approach maintains the utmost integrity of the *terroir*.

RECENT AWARDS AND ACCOLADES

GOLD 2010 ZINFANDEL – 2013 San Francisco Chronicle Wine Competition

Our newly released 2010 Zinfandel certainly pleased the judges at the 2013 San Francisco Chronicle Wine Competition! With this new February release, you can taste what won their hearts! Not only did we win Gold on our Zinfandel, we won seven medals for seven wines entered!

Did you know that John was recently invited by Anthony Dias-Blue to be interviewed for his famous “Blue Lifestyle” radio program? Anthony is recognized worldwide as a leading food, wine, spirits and travel expert, and is a published author, columnist, TV and radio personality. His Blue Lifestyle program currently airs in more than thirty markets across the country and is also heard on XM Radio. Truly an honor for John, and a testament to the quality of wines produced at Occasio.

And the spotlight continues for John—he has been invited by Joel Riddel to appear on NewsTalk910! Joel recently had the chance to sample John’s Petite Sirah, and commented “it was wonderful!” We can’t wait to hear what more is said during the interview on February 23rd.

FEATURED RECIPE

FILET MIGNON

WITH A BLACK GARLIC, ZINFANDEL, AND PORT WINE REDUCTION
PAIRS WITH OCCASIO ZINFANDEL AND OPPORTUNITY PORT

Black garlic¹ is the latest in a list of exotic ingredients hitting high-end retailers and restaurants. Black garlic, a product of warm temperature fermentation, is sweet like roasted garlic, only better. Mixed with shallots, black garlic is the perfect addition to our classic Zinfandel and Port wine sauce. Accompanied with mushrooms, I can think of few better ways to top a tender steak. Of course, this meal is ideal with a glass of our new Zinfandel- and don’t forget to try a glass of our new port, OPPORTUNITY, with desert.



INGREDIENTS

2 6 oz. filets
1/3 c. Occasio Zinfandel
1/3 c. Occasio OPPORTUNITY port wine
1/3 c. Heavy Cream
2 small shallots
2 cloves black garlic, peeled and chopped
2 slices French Bread, sized to steaks
For Mushroom Topping
1 tbs. butter
1 tbs. olive oil
2 c. chopped mushrooms
1 tsp. fresh thyme
3 cloves finely chopped black garlic

I like to begin with preparing the sauce and mushrooms, since they will be reheated right before serving. I prepare the steaks right before serving. For the Zinfandel Port Wine Reduction: Add the port and Zinfandel wines to a saucepan, and bring to a simmer. Then add the shallots and black garlic. Reduce until only a quarter of the liquid remains. Then, set aside off of the heat. For the Mushroom Topping: Add the butter and oil to a pan and sauté the shallots until tender. Then add the mushrooms, black garlic, and thyme and sauté until the desired doneness. Set aside. For the steak: Everyone has their favorite way to cook a steak. I like to grill my steak for about 2 minutes on each side, and then finish in a warm 375° oven until the desired degree of doneness is reached. Then I remove the steaks and let them rest for ten minutes. While resting, toast the bread rounds, and reheat the mushrooms and sauce. Add the cream to the port-wine reduction and heat through. To serve, place a toasted round on the bottom of the plate. Place the steak on top and top with the mushroom mixture. Then layer the port-wine reduction over the top and serve. **Serves 2**

¹Black garlic is available at fine grocers like Draeger’s and Whole Foods, and can also be purchased online.

UPCOMING EVENTS

MEMBER RELEASE RECEPTION

February 21, 6–8pm at the Winery
Recently awarded GOLD at the 2013 San Francisco Chronicle Wine Competition, our 2010 Zinfandel will be released with our gorgeous 2011 Chardonnay. Light appetizers, will be served. Complimentary for members and their guests.

DARK AND DELICIOUS 2013

February 22, 6–9pm at the Rock Wall Wine Company, Alameda
The ultimate Petite Sirah event in all the world—with 60 wineries and more than 30 fine food restaurants and specialty food producers sampling their finest wares. Occasio will be pouring its 90-point, gold medal winning Petite Sirah for this special event, which benefits the Petite Sirah I Love You foundation. Tickets will be available at www.psiloveyou.org

WINEMAKER’S DINNER AT CAMPO DI BOCCO

March 9, 6pm at Campo di Bocce
Enjoy a game of Bocce prior to our 7:30pm dinner celebrating our Zinfandel release!

OCCASIO MEMBER’S PETITE SIRAH VERTICAL TASTING

March 16–17, 12–4:30pm at the Winery
With the release of the 2010 coming this year, we are offering a vertical tasting of this new vintage with the 2009 and 2008 vintages. Our Petite vertical with cheese pairing will book quickly—RSVP by email or phone the winery with the number of guests and preferred time. Please note we are limited to 10 people per session, so be one of the 50 to experience this very special tasting. Complimentary for members and their guests.

BARREL TASTING WEEKEND

March 23–24, 12–4pm at the Winery
This is a fun and educational annual event when the public has a chance to go behind the cellar doors and taste young wines in the barrel. Watch our website, or like us on facebook, to find out what we will be tasting. I assure you, this will be special! Tickets, which can be purchased at participating wineries, benefit the Livermore Valley Winegrower’s Association.

OCCASIO MEMBERS’ PRE-BARREL TASTING WEEKEND

April 13–14, 12–5pm at the Winery
Members will be the first to sample our beautiful wines, still resting in the barrels. Space will be limited for this intimate tasting, so please RSVP by email, phone or at the Winery.

For more information and last minute additions or changes, visit us online at occasiowinery.com, or [facebook.com/occasiowinery](https://www.facebook.com/occasiowinery)