

# POCKET WATCH

THE OCCASIO WINERY NEWSLETTER



2010  
SPRING

| IN THIS ISSUE |

**NEW RELEASES**  
2008 Petite Sirah  
2009 Pinot Gris

**FEATURED RECIPE**  
Morrocan Tuna Salad



**WELCOME** TO SPRING AND THE START OF A NEW CYCLE IN THE GROWTH OF THE VINE!

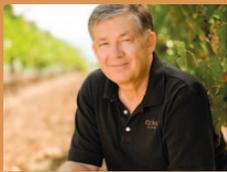
Springtime is a relaxed time in the winery. The wine has either been bottled or has been put to rest in barrels, an art known by its French term, 'elevation.' It's also a great time for new purchases and with that, we've recently purchased a bottling system for our winery. This bottling line is part of our commitment to quality; it will allow us to bottle our very small lots when it is absolutely the right time.

*Continued inside ...*

## The Soul of the Wine — Charles Beaudelaire

(excerpted and translated)

sang by night in its bottles: “Dear mankind — dear and disinherited!  
Break the seal of scarlet wax that darkens my glass jail, and I shall  
bring you light and brotherhood!



...continued  
from front cover

Springtime is also when we begin to firm up our grape supply for the next harvest. We have been speaking with our growers and wine club members, and have added some exciting new varieties to our portfolio. We will be adding Chardonnay, Malbec, and Tempranillo to our harvest in 2010. In addition, we will be sourcing two new vineyards for Cabernet.

We have also been busy planning upcoming member events and winery functions, beginning with our members-only Bocce & Winemaker Dinner at Campo Di Bocce on June 5. This promises to be an exciting event, starting with an hour of relaxed Bocce instruction and play, followed by a dinner designed to pair with our new releases. Other events are being planned, and we look forward to announcing these as they get closer.

In this issue, we introduce our new Associate Winemaker, Chris Sorensen, who joins us from his previous position at Cedar Mountain Winery. We have the release notes for our new wines, the award winning 2008 Petite Sirah and 2009 Pinot Gris. We also present a recipe from the new Danville restaurant Stomp, a recipe that was designed to pair with our award winning Pinot Gris. We hope you enjoy this issue and look forward to seeing you soon at our winery.

John Kinney  
Winemaker



## NEW RELEASES



### 2008 PETITE SIRAH

DEL ARROYO VINEYARD ♦ LIVERMORE VALLEY

100 CASES MADE

|                 |                    |
|-----------------|--------------------|
| Harvest date    | September 30, 2008 |
| Brix at harvest | 25                 |
| pH at harvest   | 3.7                |

Our award winning 2008 Petite Sirah is a noble successor to our 2007 vintage. It is *bold and meaty*, showing layers of *wild berry with hints of vanilla and spice*. An exceptional expression of Livermore Valley Petite Sirah!

**DOUBLE GOLD MEDAL — 2010**

*National Women's Wine Competition*



### 2009 PINOT GRIS

DEL ARROYO VINEYARD ♦ LIVERMORE VALLEY

175 CASES MADE

|                 |                   |
|-----------------|-------------------|
| Harvest date    | September 2, 2009 |
| Brix at harvest | 25                |
| pH at harvest   | 3.4               |

Our award winning 2009 Pinot Gris has *bright acidity*, with *peach, melon and hints of tropical fruit*. Possessing a rounded mouth feel, this is an expressive wine with a long, *balanced finish*. A perfect wine for summer!

## RECENT AWARDS AND ACCOLADES

Our wines are gaining critical acclaim! Here are some of our latest awards and accolades!

- **DOUBLE GOLD MEDAL** — 2008 Petite Sirah — just released! *2010 National Women's Wine Competition*
- **SILVER** — 2009 Rosé — this vintage already sold out! Join our wine club to ensure you receive next year's vintage! *2010 Dallas Morning News Wine Competition*
- The *Contra Costa Times* newspaper called out our 2008 Pinot Gris as a **top three wine**, of 25 California white wines tasted!

“... Three bottlings — a rich yet balanced chardonnay, a bright Livermore Valley Pinot Gris (Occasio) with fine minerality and a brisk, zesty Napa Valley fume blanc — came out on top” (tied for first place).

## We invite you to join the Occasio Society

and allow us the opportunity to share our boutique winery, exceptional wines and wine country experiences with you. (See back for more details)

### FEATURED RECIPE

#### MOROCCAN TUNA SALAD

From Matthew Silverman, Executive Chef, Stomp, Danville

PAIRS WITH OCCASIO PINOT GRIS

“You don’t want one thing to overpower the other,” says Matthew Silverman, co-founder and executive chef of the Vivre Hospitality Group. “The dish and wine should complement one another in some way. And, at this time, it’s nice to get out of the winter root vegetables and into something fresh and interesting.”

— Excerpted from “The White Wines of Spring” by Jessica Yadegaran, *Contra Costa Times*



#### AHI

2 tablespoons turmeric  
1 teaspoon cinnamon  
1 teaspoon ginger  
2 tablespoons coriander seed  
2 teaspoons cumin seed  
2 teaspoons salt, kosher  
1 teaspoon black pepper  
1 pound ahi tuna loin

#### VEGETABLES

6 ounces haricot verts (green beans)  
4 ounces new potatoes, cooked until just tender  
2 ounces cherry tomatoes

4 ounces arugula

2 ounces olives

2 hard boiled eggs, sliced

#### DRESSING

1 cup Roma tomatoes

1 cup Champagne vinegar

2 teaspoons saffron

2 teaspoons lemon zest

2 tablespoons each: shallots, fresh cilantro and parsley

1 teaspoon fresh mint

1 cup olive oil

Sugar, salt and black pepper to taste

Preheat oven to 275°. Cut the tomatoes in half and season them with salt, pepper and a little olive oil. Roast on a rack, set over a pan, until the tomatoes have dried out but are still semisoft.

In a small sauce pot, bring the vinegar to a simmer and add the saffron. Remove from heat and let sit 10 minutes.

Combine the tomatoes, saffron-vinegar mixture, lemon zest, shallots and herbs in a mixing bowl. Whisking vigorously, drizzle in the oil very slowly. Season with salt and pepper, adding a little sugar if the dressing is too acidic.

For the ahi: toast all the spices in a dry saute pan. Grind them and mix with salt and pepper. Coat the tuna with the spices and sear the fish in a hot skillet with a small amount of olive oil, cooking until rare. Chill.

Combine the haricot verts, potatoes, cherry tomatoes, arugula and olives. Season with salt and pepper, then toss with dressing and arrange on a serving platter with slices of ahi and eggs. Drizzle some of the remaining dressing over the fish and the eggs, and serve. *Serves 4*

### PAST EVENTS



Painted wooden case and bottle — artwork by Patrick Segui. Livermore Valley Wine Auction.



Private Event



Mother's Day Truffles!

### UPCOMING EVENTS

May 27th, 5:30-8:30pm, Artist Reception  
We host artist Patrick Segui as he opens “Back Behind the Big Top” in our Library Room. His work will be featured May 21st–June 30th, but this evening he will be in attendance! Open to all, please RSVP to [info@occasiowinery.com](mailto:info@occasiowinery.com)

May 29th–31st, New Release Celebration  
**Double Gold Medal** winning 2008 Petite Sirah and award winning 2009 Pinot Gris! These new vintages may just eclipse the last! Only 100 cases made of the Petite - it won't last long! On Sat., May 29th, 1–4pm, **live bluegrass music** and wonderful food will be served! We're also open holiday Monday, 12–5pm!

June 5th, 5pm, Occasio Society dinner at Campo di Bocce — wine club members are invited to join us for Bocce instruction and play followed by a four course dinner paired with our new releases! Limited space, call Winery at 925-371-1987 to reserve; \$60 per person.

June 12th, 1-5pm, Fort Mason Center, SF, Slow Food's Golden Glass — Occasio will be participating in this gastronomic event featuring wine producers striving to protect indigenous varietals of their region, paired with culinary delights from the Bay Area's top restaurants and artisan producers.

June 23rd, 6-9pm, Walnut Creek Wine Walk — two Occasio locations!

July 24th & 25th, 11am-4pm, Alden Lane Nursery — Art under the Oaks — beautiful wines in a beautiful location!

Aug. 28th & 29th — ONE YEAR ANNIVERSARY CELEBRATION! Live Gypsy Jazz on Sunday — more details to follow!

More information, [www.occasiowinery.com](http://www.occasiowinery.com)

• T H E •  
**OCCASIO**  
S O C I E T Y

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 micro lot bottlings
- ◆ 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

For more information and additional benefits, visit [www.occasiowinery.com](http://www.occasiowinery.com)



**OCCASIO**  
W I N E R Y

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| **AWARD WINNING SMALL LOT WINES** |



**2008 PETITE  
SIRAH**

DEL ARROYO VINEYARD,  
LIVERMORE VALLEY  
**100 CASES**

Our award winning 2008 Petite Sirah is a noble successor to our 2007 vintage. It is bold and meaty, showing layers of wild berry with hints of vanilla and spice.



**2009  
PINOT GRIS**

DEL ARROYO VINEYARD,  
LIVERMORE VALLEY  
**175 CASES**

Bright acidity, with peach, melon and hints of tropical fruit. Possessing a rounded mouth feel, this is an expressive wine with a long, balanced finish.



**2008 SAUVIGNON  
BLANC**

DEL ARROYO VINEYARD,  
LIVERMORE VALLEY  
**185 CASES**

Bright notes of lemon blossom, melon, and nectarine, with a refreshing minerality that ties all of these elements together into an enjoyable whole.



**2008  
ZINFANDEL**

DEL ARROYO VINEYARD,  
LIVERMORE VALLEY  
**165 CASES**

Bright raspberry, pomegranate, white pepper, and spice flavors which linger pleasantly on the palate. A truly exceptional expression of Livermore Valley Zinfandel!



**2008  
PINOT GRIS**

DEL ARROYO VINEYARD,  
LIVERMORE VALLEY  
**205 CASES**

Apricot, quince and white pepper notes stay focused courtesy of the firm structure. Picks up a hint of tropical fruit on the long finish.



**2009 ROSÉ**

DEL ARROYO VINEYARD,  
LIVERMORE VALLEY  
**50 CASES**  
◆ **SOLD OUT** ◆

Inviting deep rose hue, with crisp flavors of strawberry and rhubarb. A beautiful, elegant wine that is wonderful as an aperitif and as an accompaniment to lighter fare.

| **MEET OUR EMPLOYEES** |

This month, we welcome our Associate Winemaker, Chris Sorensen, to the Occasio team. Chris joined us this past October from Cedar Mountain, where he spent the last twelve years honing his winemaking skills. Chris's extensive experience with the Livermore vineyards and vineyard managers and the local growing conditions is a valuable resource for Occasio. In addition, Chris brings us his extensive knowledge of crafting port-styled wines from Livermore grapes; look for the introduction of dessert wines into the Occasio portfolio in the next few years.

| **PRIVATE EVENTS** |



Our jewel box Library Room offers the perfect venue for your next private event. From an intimate dining experience to a girl's night out, our Library Room seats eight, and we can tailor make your event, be it a private dinner, artisan cheese and wine formal pairing or tapas! Perfect for anniversaries, birthdays, showers, book clubs — a great gift for the wine lover! Inquire at [info@occasiowinery.com](mailto:info@occasiowinery.com).