

POCKET WATCH

THE OCCASIO WINERY NEWSLETTER



2010
WINTER

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2008 Zinfandel
2009 Rosé

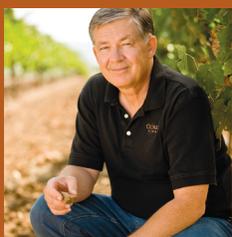
FEATURED RECIPE
Bob's Leg of Lamb



WELCOME TO THIS FIRST ISSUE OF OUR QUARTERLY NEWSLETTER!

This has been an exciting year for Occasio Winery, starting when we took a shell of a building and built our state-of-the-art production facility on South Vasco Road. We celebrated the grand opening of our tasting room with the simultaneous harvest of three tons of 2009 Del Arroyo Vineyard Sauvignon Blanc. It was a great opportunity for our guests to participate in crush, and to taste the juice and sample the grapes fresh from the harvest.

Continued inside ...



Occasio Winery is committed to Livermore Valley, harvesting Livermore grapes and working closely with the growers. Livermore Valley has a distinguished history, including the first California plantings of Sauvignon Blanc and Semillon, the first varietal labeling of Chardonnay, Sauvignon Blanc, and Petite Sirah. Zinfandel, with a long heritage in Livermore Valley, has been winning international recognition for over a century.

Occasio Winery is proud of this history, and we are committed to crafting the world class wines of which Livermore Valley is capable. To this end, we have dedicated our efforts to sourcing the finest grapes, blending the best of classical and modern winemaking techniques, and storing the wine in the finest barrels selected for the terroir of the valley. No expense has been spared to provide you, our supporters, with the finest wine.

We hope you enjoy this inaugural issue of our quarterly newsletter. We'll share our news, our philosophies, the wonderful times we have with you and information that hopefully will lend an understanding to our wines of which we are so proud to share with you.

John Kinney
Winemaker



NEW RELEASES



2008 ZINFANDEL

DEL ARROYO VINEYARD ♦ LIVERMORE VALLEY

165 CASES MADE

Harvest date	September 29, 2008
Brix at harvest	25.5
pH at harvest	3.6

An elegant and *full bodied* Zinfandel from the heritage Deaver and Dupratt clones, this wine shows bright *raspberry, black cherry, licorice, cinnamon*, and spice flavors which linger pleasantly on the palate. A truly exceptional expression of Livermore Valley Zinfandel!



2009 ROSÉ

DEL ARROYO VINEYARD ♦ LIVERMORE VALLEY

50 CASES MADE

Harvest date	September 29, 2009
Brix at harvest	23.5
pH at harvest	3.4

This 2009 Rosé has an inviting deep *rose color*, with crisp flavors of *strawberry* and *rhubarb*. A beautiful, elegant wine that is wonderful as an *apéritif* and as an accompaniment to a wide variety of foods.

WINE MUSINGS

“Wine is one of the most civilized things in the world and one of the most natural things of the world that has been brought to the greatest perfection, and it offers a greater range for enjoyment and appreciation than, possibly, any other purely sensory thing.” ♦ Ernest Hemingway, *Death in the Afternoon*

“Up to the age of forty, eating is beneficial. After forty, drinking.” ♦ The Talmud, *2000BC*

“During one of my treks through Afghanistan, we lost our corkscrew. We were compelled to live on food and water for several days.” ♦ Cuthbert J. Twillie (W.C. Fields), *My Little Chickadee (1940)*

AWARD WINNING SMALL LOT WINES



**2008 SAUVIGNON
BLANC**

DEL ARROYO VINEYARD,
LIVERMORE VALLEY
185 CASES
\$18.00/\$14.40 Club

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



**2008
PINOT GRIS**

DEL ARROYO VINEYARD,
LIVERMORE VALLEY
205 CASES
\$16.00/\$12.81 Club

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
\$20.00/\$16.00 Club

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.



**2008
ZINFANDEL**

DEL ARROYO VINEYARD,
LIVERMORE VALLEY
165 CASES
\$28.00/\$22.40 Club

Bright raspberry, black cherry, cinnamon, and spice flavors which linger pleasantly on the palate. A truly exceptional expression of Livermore Valley Zinfandel!



**2007
MERLOT**

THATCHER BAY VINEYARD,
LIVERMORE VALLEY
25 CASES
♦ **SOLD OUT** ♦

This award winning wine sold out on release! With only 25 cases made, joining the Occasio Society wine club ensures you receive these special small lot wines.



**2007
PETITE SIRAH**

LIVERMORE VALLEY
50 CASES
♦ **SOLD OUT** ♦

An abundance of rich blackberry, cherry, and ripe red raspberry flavors, with hints of spice, cedar, tobacco, and leather. In perfect balance, this wine is elegant, with a long finish and a hint of violet aromatics.

You can purchase all of our small lot wines at our winery tasting room or online at www.occasiowinery.com

PAST EVENTS



*Holiday
Wreath Making*



*Wine
Blending*



*Bottling
Party*



*Proprietors
John and Cynthia Kinney
at Merlot Release*

UPCOMING EVENTS



March 20 & 21 — regular tasting menu in our tasting room. Occasio Society wine club members will have the opportunity to sample from our barrels, with John and Chris in the winery, two new Occasio wines currently reposing in oak. These wines will be paired with complimentary light appetizers. Reserve at info@occasiowinery.com.

April 17 & 18 — everyone is invited to Toast the Taxes good-bye! We'll be helping to ease the burden with tasting room specials.

May 1 & 2 — come visit us at the Livermore Wine Country Festival. We'll be pouring there and our tasting room will be open regular hours as well!

May 21 – 23 — Occasio Society new release weekend. Regular tasting menu in our tasting room for the general public. This weekend we also open our first gallery show in the Library Room, featuring San Francisco artist Patrick Segui — his work decorating our special collector's bottles.

May 29 & 30 — New Release weekend. Everyone is invited for our popular new release celebration. This release features our 2009 Pinot Gris and 2008 Petite Sirah — the Petite sold out fast last year!

Private Events — Book your next private event in our beautiful Library Room. From formal cheese and food wine pairing to blending seminars, we tailor make the event especially for you. Perfect for showers, graduation gifts, and birthday parties. Contact us at info@occasiowinery.com for more details.



OCCASIO WINERY

Winery and Tasting Room
2245B South Vasco Road
Livermore, CA 94550
9 2 5 . 3 7 1 . 1 9 8 7
info@occasiowinery.com
www.occasiowinery.com

Tasting Room Hours
Friday - Sunday 12:00 - 5:00
or By Appointment

• 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 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 and food 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

FEATURED RECIPE

BOB'S LEG OF LAMB

PAIRS WITH OCCASIO 2008 ZINFANDEL

Our 2008 Zinfandel is a natural with lamb. When Bob Ryan showed me his old family recipe for a "one-pan" leg of lamb with potatoes gratinées, I knew it would be a perfect match.



THE RUB

3 smashed and minced garlic cloves
1 Tbsp Paprika
2 tsp poultry seasoning (usually a mix of sage, thyme, marjoram and cloves)
½ tsp of ground cumin
1 ½ tsp sea or kosher salt
½ tsp ground black pepper

THE ROAST

One 3 lb boneless leg of lamb (or bone in if preferred)
1–2 tsp olive oil for coating

THE POTATOES

3 lbs Russet or Yukon Gold potatoes, peeled and sliced thin
1 large onion
2 Tbsp Butter
1 cup beef stock
½ cup Gruyère Cheese (grated)

Heat the oven to 350°. Stir the Rub ingredients in a little water to form a paste. Rinse and pat dry the roast, rub with olive oil. Rub the paste over the top and sides of the roast, and let stand at room temperature (about 30 minutes). Slice the potatoes and onion. Using half of the potatoes, lay potatoes in a buttered baking dish, sprinkle with salt and pepper, and dot with butter. Add the layer of onions, then another layer of potatoes, again sprinkling with salt and pepper and dotting with butter. Evenly ladle the beef stock over.

Place the potato dish on the lower rack of the oven and place the roasting rack with the lamb directly over the potatoes. Roast until the potatoes are tender and browned. If the potatoes are done before the roast, remove them and keep warm. Place a drip pan under the roast. Roast lamb for 30 minutes or until an internal temperature of 125°, or until medium rare. Keep checking every 15 minutes to ensure lamb is not over cooked. Remove the roast from the oven, and let stand for 10 minutes before carving. While the roast is resting, sprinkle the cheese over the potatoes and return to oven until the cheese is soft and bubbly. Slice the lamb and serve with the potatoes. Of course, it goes without saying that the 2008 Zinfandel is a perfect partner to the meal. Enjoy!