

POCKET WATCH

THE OCCASIO WINERY NEWSLETTER



2011 SUMMER

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IN A "MOVEABLE FEAST,"

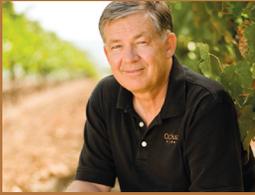
Ernest Hemingway describes his distrust of adjectives, and his efforts to eliminate them by finding precisely the right word. Like Hemingway, winemakers are always searching for the right word to describe the stages in the life of a wine. Unfortunately, most of these words are French, with an inexact translation. An example is the term *élevage*, which describes the time the wine spends in barrels. Many would call this cellaring. However, *élevage* means more. Literally, it is the act of raising up, like a parent raises a child.

Élevage comes to mind this time of year as we begin to move our 2009 wines from barrel to bottle. The fruits of the vines, harvested in the weeks prior to the autumn deluge of 2009, have been in the barrel for eighteen months. Like parents, our job has been to guide and protect the wines from harm during this time. Also, like parents, we hope that the wines will

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live up to their potential; heritage wines that, like their ancestors, put competitive fear into the owner of the great estate Château d’Yquem™. It is graduation time for the entering class of 2009.

Our current release is an opportunity to enjoy the first of our 2009 red wines. The Cabernet Sauvignon is a blend of two exceptional Livermore Valley vineyards, one vineyard providing ripe red fruits and a floral nose, and the other providing rich, supporting notes of earth and mineral. The finished wine is wonderful, and will get even better with age over the next several years. It is a wonderful way to reconnect with Livermore’s pioneering heritage with Cabernet Sauvignon.

We are excited to release Angelica in May, marking the re-introduction of this wine to Livermore Valley. This is the historic wine of California (see the Angelica Story in this Newsletter). Unearthing the long lost secrets of the making of Angelica involved several years of research through the archives of the Bancroft Library. We are excited to share the results of this research with you.

One last piece of news, we announce that the 2009 Del Arroyo Vineyard Petite Sirah will be released at midsummer, in time for the 50th anniversary of its original bottling as a varietal. We hope you join us for its release, as we celebrate Livermore’s heritage.

John Kinney
Winemaker



NEW RELEASES



2010 ANGELICA

LIVERMORE VALLEY
42 CASES MADE

Made in the style of the Franciscan missionaries of Alta California, this dessert wine is lush and velvety with layers of baked apples, cinnamon, and nutmeg that come together in a lingering, angelic finish. This wine is perfect on its own, or as an ingredient in finer cocktails.

2009 CABERNET SAUVIGNON

DEL ARROYO VINEYARD ♦ LIVERMORE VALLEY
250 CASES MADE

A beautiful blend of Galles Vineyard and Blanche’s Vineyard Cabernet

Expressing the finest elements of the terroir of Livermore Valley, this wine is full bodied with floral scents and elegant balance. A vibrant minerality underlies ripe currant and berry fruit. The tannins are firm yet velvety, precisely what is needed to hold the flavors on the tongue for a long, elegant finish.

ANGELICA COCKTAILS

Silver Wings

- 1 Thyme sprig— save a few petals for garnish
- 2 oz of Angelica
- 1 oz vodka
- .5 oz Noilly Pratt Sweet Vermouth

In a mixing glass, lightly muddle 1 sprig of thyme, add Angelica, vodka, sweet vermouth and ice. Stir, strain and garnish.

Angelica Punch

- orange and lemon wheels
- 1—375ml bottle of Angelica
- 3.5 oz fresh squeezed lemon juice
- 1.75 oz honey syrup (see recipe)
- 3.5 oz fresh squeezed orange juice
- 5.5 oz club soda

Combine all ingredients in a punchbowl, stir and add one large piece of block ice.

Honey Syrup

- 2:1—Honey: Water
- Warm honey and water in saucepan until it homogenizes.



Recipe may not look exactly as pictured.

*This cocktail is best served cold with moderate dilution. High density ice is recommended. Serves 5-8 glasses.

Occasio Winery is committed to the Heritage varietals of Livermore Valley,

with a focus on small and micro lots wines, only from Livermore Valley grapes. We craft less than 200 cases per varietal, with most less than 100 cases per wine, as we believe we can best achieve the most perfect balance and expression of the *terroir* of which John is so proud.

THE STORY OF ANGELICA

What was Angelica, the wine that built the missions and comforted weary travelers along the Camino Real? Historical accounts from California's pioneering winemakers refer to Angelica as being a seductively sweet, fortified white wine bursting with fruit and spice. Angelica was California's original wine. Introduced into Alta California in the 1700s, Angelica was highly sought after, especially the wines of the missions of San Gabriel, San Louis Rey and our own Mission San Jose.

The secret to making Angelica was lost with Prohibition, as the old winemakers passed on, forbidden from transferring their knowledge to future generations. Post Prohibition winemakers only could recall that Angelica and white port were two separate wines that showed little resemblance to each other.

Our trail to discover the secret of Angelica began with uncovering the writings of a German visitor, Georg von Langdorf, to Mission San Jose in 1806. While there, von Langdorf was served the Mission's wines, and claimed them "excellent wine, sweet and resembling Malaga." Though some historians are of the opinion that the wine von Langdorf enjoyed was not Angelica, but a cordial made from unfermented grape juice and brandy, we believe it was the true Angelica. We believe this because 1806 was also the year that Father Narciso Duran, a founder of Mission San Rafael, took responsibility for Mission San Jose. Father Duran's favorite wine was Angelica, which he described as a pressed juice "fermented with a quantity of grape brandy."

In fact, it is Father Duran who provided us with the recipe for Angelica in a letter he wrote while president of all the missions, to Governor Figueroa in 1833. That is, he provided the recipe with one exception—he left no mention of the type of brandy used in fortifying the Angelica. And the brandy, as we know, is instrumental in the final flavor.

Our trail had run cold until a serendipitous discovery of some comments about Father Duran. It turns out that Father Duran was a master distiller of the finest brandy in all of Alta California. Of course he would leave no written recipe, as distillers are known for secrecy. However, his friends did remember, and wrote that Duran made excellent brandy, "double distilled and twice as strong as the good father's faith..."

Father Duran's secret is now our secret, but you can experience this legendary wine in Occasio Winery's Angelica. Crafted exclusively from Livermore Valley grapes, we bear testament to what we truly believe to be some of the finest provenance in the country.

Occasio Winery is proud to call Livermore Valley home, and committed to the heritage varietals of the Valley.



RECENT AWARDS AND ACCOLADES

Our 2010 Rosé of Pinot Noir was recently awarded **VERY GOOD — 88 POINTS**, *by the Wine Enthusiast!*

UPCOMING EVENTS

April 30th & May 1st — Occasio will be pouring at the Blackhawk Plaza Spring Art & Wine Stroll and at the Premier Pavilion at the Livermore Wine Country Festival.

May 7th & 8th, noon-5pm — Public Release of our inaugural Cabernet, just in time for Mother's Day weekend! Thirty five years in the making, this luscious wine pairs perfectly with our new artisan offering, NeoCocoa truffles! Stop by for a glorious taste of each!

May 13th, 6-9pm — Occasio Winemaker dinner at Campo di Bocce. An hour of Bocce and a four course dinner—we had so much fun last year, we're doing it again! \$90 members, \$110 non-members. Reservations required.

May 20th, 6-8pm — Occasio Society member release party for Angelica—the winery is transformed into Angelica's Lair!

June 4th & 5th, noon-5pm — Angelica public release in the tasting room. Sample this beautiful, historic wine re-created with the Occasio flair!

June 24th and 25th — Our inaugural private dinners, for Occasio Society members. Six courses of local, seasonal wonderment, prepared by our private chef. Reservations required—limit of 8 people each dinner.

July 1st-July 4th — Sotto Voce Release for the Independence Day Weekend. This wine quickly became a favorite when it was released last year—come sample this new vintage and listen to the sounds of live Bluegrass music!

July 21st — Occasio Winery pairs with Campo di Bocce to go for two wins in a row, at the Taste of Terroir.

July 23rd & 24th — Occasio will be pouring at Art under the Oaks, at Alden Lane Nursery.

More information, www.occasiowinery.com

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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



OCCASIO
W I N E R Y

Winery and Tasting Salon
2245B South Vasco Road
Livermore, CA 94550
9 2 5 . 3 7 1 . 1 9 8 7
www.occasiowinery.com
facebook.com/occasiowinery

AWARD WINNING SMALL LOT WINES



**2009 CABERNET
SAUVIGNON**

DEL ARROYO VINEYARD,
LIVERMORE VALLEY
250 CASES

A vibrant minerality underlies ripe currant and berry fruit. The tannins are firm yet velvety, precisely what is needed to hold the flavors on the tongue for a long, elegant finish.



**2010 ROSÉ
OF PINOT NOIR**

DEL ARROYO VINEYARD,
LIVERMORE VALLEY
50 CASES

Our Rosé of Pinot Noir has a delightful nose of strawberries and cherry blossoms. The flavors are rich with strawberry and ruby red grapefruit with a creamy finish.



**2009 SAUVIGNON
BLANC**

DEL ARROYO VINEYARD,
LIVERMORE VALLEY
200 CASES

A crisp minerality folded in with flavors of lemon blossom and tropical fruit. Lively acidity brightens the palate in this elegant Sauvignon Blanc.



**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
PETIT VERDOT**
Sold Out

DEL ARROYO VINEYARD,
LIVERMORE VALLEY
46 CASES

Ripe and delicious, layered with spicy currant and blackberry with notes of mocha and violet on the nose. The finish is a medley of fruit and spices, with wonderfully integrated tannins.

GUIDED WINE & ARTISAN CHEESE PAIRING

Have you experienced a true, guided wine and artisan cheese pairing? Learn which cheese pairs perfectly with each of our wines as you sample throughout the session in our private Library Room! A great idea for friends' get togethers and the foodie friends! Reservations required, \$30 per person, \$20 for Occasio Society members.

MERCHANDISE SPOTLIGHT



We are very pleased to offer Katz Rock Hill Ranch Organic Extra Virgin Olive Oil, from Suisan Valley. Only 280 cases were produced of this beautiful oil, which was hand-harvested and bottled unfiltered. This year's oil has enticing aromas of grass and leafy greens together with some almond in the background, with rich, lush mouth feel ending with a pleasantly soft pungent finish

that announces its freshness. It complements simple fish, poultry and vegetable dishes, livens up summer pestos and aiolis, or makes a tasty dressing for arugula or spinach sides.