

# POCKET WATCH

THE OCCASIO WINERY NEWSLETTER



## FALL 2011

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#### FEATURED RECIPE

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Gorgonzola (au vin)



## WELCOME TO OUR SECOND YEAR ANNIVERSARY!

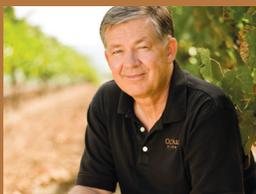
This edition of our quarterly newsletter celebrates the second anniversary of our winery. It has been a wonderful two years of discovery and growth. With each harvest, our understanding of the Livermore *terroir* improves, as do our winemaking approaches to harvest, fermentation, barrel selection, and aging. What we learn from each vintage is continually fed back to our growers, completing the cycle in the winemaking process.

Our devotion to detail in the winemaking process leads to continued evolution in the winery. From stemmers to presses, and fermentors to barrels, each tool is customized to enhance the expression of Livermore fruit. This attention to detail is rewarding us with positive accolades. Virginie Boone, writing in the *Wine Enthusiast*, called Occasio “a winery to watch in the Livermore Valley.” Likewise, Paul Graygut wrote in his *Gray Report* that any Livermore “weekend itinerary should include Occasio Winery.”

*Continued inside ...*



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Our second anniversary coincides both with the 50th anniversary of the first varietal bottling of Petite Sirah and with the release of our 2009 vintage of Petite Sirah, the first to have been fermented and aged entirely in our new facility. This Petite is also the first to benefit from our custom designed equipment and procedures that we designed specially for the *terroir* of Livermore Valley. We believe that our 2009 vintage of Petite Sirah is our finest yet, which is not an easy achievement given the fact that our 2008 vintage never scored less than a gold medal.

We are also releasing the 2010 vintage of Fumé Blanc. As before, this wine was fermented in 100% new French oak and aged ‘sur lie’ for six months prior to bottling. Fermentation in oak adds layers of spice and creaminess that perfectly accompanies the fruit and acidity of the wine. I think you will love this wine, either by itself or paired with a wide variety of foods.

As we enter our third year, I remain convinced that Livermore Valley is one of the finest environments for quality wine production in California. My conviction is bolstered as I taste through some of the upcoming wines that will be released in the next year, our 2009 vintages of Zinfandel, Merlot, Cabernet Franc, and Petit Verdot, as well as our first ever Chardonnay from the 2010 vintage. I hope you enjoy drinking them as much as I have enjoyed making them. Stop by the winery, and let’s share a toast to the new season.

John Kinney  
Winemaker



NEW RELEASES



2009 PETITE SIRAH

DEL ARROYO VINEYARD  
LIVERMORE VALLEY

250 CASES MADE

Harvest date	OCT. 8, 2009
Brix at harvest	25
pH at harvest	3.5

Our 2009 Petite Sirah is dark and concentrated, showing layers of cassis and dark berries, with *smoky hints of vanilla, clove, spice, and mineral*. This wine has a long, intense finish. An exceptional expression of Livermore Valley Petite Sirah that will continue to improve with age for a decade to come.



2010 FUMÉ BLANC

DEL ARROYO VINEYARD  
LIVERMORE VALLEY

50 CASES MADE

Harvest date	SEPT. 24, 2010
Brix at harvest	23.2
pH at harvest	3.4

Our 2010 Fumé Blanc has floral notes and a subtle smokiness that blends on the palate with *citrus, spice, and peach notes accented with just a hint of vanilla*. Sur Lie aging provides a *creamy mouth feel* backed by fresh acidity.



2009 SOTTO VOCE

LIVERMORE VALLEY

100 CASES MADE

Harvest date	SEPT. 25, 2009– OCT. 8, 2009
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Our 2009 vintage is impressive for its ripe, rich, and intense flavors, as well as its depth and concentration. Loads of *black fruit are front and center in this wine, with a trace of smoke and mocha java*. A Gold medal winner at the 2011 Indy International Wine Competition. 100 cases made.

RECENT AWARDS AND ACCOLADES

89 pts OCCASIO 2010 SAUVIGNON BLANC

“A dark gold Sauvignon Blanc with clean fine notes of apricot that’s dry and has complex texture.”

–Wine Enthusiast

GOLD OCCASIO 2009 SOTTO VOCE

–2011 Indy International Wine Competition

GOLD OCCASIO 2009 PETITE SIRAH

–2011 Best of the Bay Wine Competition



## 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.

### FEATURED RECIPE

#### BEEF TENDERLOIN WITH ROSEMARY GORGONZOLA (AU VIN)

COURTESY OF JIM CONCANNON ON HIS 80TH BIRTHDAY—  
AND THE 50TH BIRTHDAY OF PETITE SIRAH

This past July, I had the honor of attending Jim Concannon's 80th birthday party, held the evening before the 9th Petite Sirah Symposium at Concannon Winery. This was doubly special, since it was a chance to honor a pioneering family in Livermore Valley as well as celebrate the 50th anniversary of Petite Sirah as a varietally labeled wine. In honor of Jim's contribution to Petite Sirah, I am pleased to reprint, with his permission, his family recipe for beef tenderloin. This is a perfect pairing with the 2009 vintage of Occasio Petite Sirah. Enjoy!



##### BEEF TENDERLOIN

3–4 lbs beef tenderloin  
½ cup teriyaki sauce  
½ cup Occasio Petite Sirah  
5 cloves garlic

##### ROSEMARY GORGONZOLA

8 ounces crumbled Gorgonzola cheese  
4 sprigs fresh rosemary  
½ cup heavy cream  
1 ½ teaspoons Worcestershire sauce

Place beef in a shallow dish. Combine teriyaki sauce, red wine, and garlic. Pour sauce blend over beef. Marinate for at least 30 minutes. Place tenderloin topped with springs of rosemary onto broiler pan. Cook in preheated oven at 425 °F for 15 minutes. Reduce heat to 350 °F and cook for 30 to 40 minutes, or until desired doneness. In a saucepan over low heat, combine the gorgonzola, cream, and Worcestershire sauce. Stir until smooth and creamy, serve over sliced tenderloin.

Garnish with rosemary and parsley, and serve with Occasio 2009 Petite Sirah. Serves 8

### OUR LOCAL AND SEASONAL PRIVATE DINNERS

Our Local and Seasonal private dinners are produced exclusively for our members and their guests. Experience the creations of our private chef as he creates a customized dinner party for a small, intimate group in our Library Room at the Winery. This is a rare opportunity to have Chef Scott Spencer, known for his field to table dinners and meticulous and flavorful dishes, prepare a private dinner for eight people. Book all eight spots, or just a couple, but first come, first served for this very special dinner!



Scott Spencer has honed his skills in some of the best San Francisco and Bay Area restaurants. Now, we are fortunate to have him bring his skills to our winery and create a six course dinner of local, seasonal ingredients paired with some of Occasio's rarest library wines. Scott's philosophy of local, hand harvested ingredients is a perfect complement to our own commitment to crafting the finest wines from the heritage varietals of our Livermore Valley.

UPCOMING DINNERS : October 15th, 2011 or November 12th, 2011  
These spots sell out very quickly—RESERVE NOW!

### UPCOMING EVENTS

Aug. 27th & 28th—Two Year Anniversary and Public Release of our 2009 Petite Sirah and 2010 Fume Blanc! Join us for paired appetizers as we celebrate two glorious years of Occasio and 50 wonderful years of Petite Sirah in Livermore Valley! Our 2008 Petite Sirah was the proud recipient of three Double Gold medals—we think this vintage may just eclipse the last! Bacchus Brothers will be playing live music 2pm—5pm on Saturday.

Sept. 1st—Angelica Cocktail contest with Uncle Yu's—visit Uncle Yu's in Livermore during September and vote on your favorite cocktail! Winner receives dinner for two at Uncle Yu's and runner up receives Occasio gift certificate! Details on the back page.

Sept. 4th & 5th—30th Annual Wine Celebration—stop by the Winery for complimentary tasting, music and a shopping during this annual celebration of wine!

Sept. 10th—Moonlight on the Mountain—Occasio Winery is proud to be an active participant in Saving Mt. Diablo, and partakes in this special event at China Wall in Mount Diablo State Park. For ticket information or to reserve your space please call Save Mt. Diablo office at 925.947.3535. Tickets are \$250 per person.

Oct. 15th—our second "Local & Seasonal" six course wine pairing dinner with Chef Scott Spencer. Purchase your seat at the table now—limited to 8 spots in our Library Room!

Oct. 29th & 30th—Pumpkins and Petite! Celebrate Halloween with our Petite Sirah paired with a delicious pumpkin dish!

Nov. 11th—Occasio Society member release reception for our Merlot and inaugural 2010 Chardonnay!

Nov. 12th—our third "Local & Seasonal" six course wine pairing dinner with Chef Scott Spencer. Purchase your seat at the table now—limited to 8 spots in our Library Room!

Nov. 19th & 20th—Public Release weekend for our inaugural 2010 Chardonnay!

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



**OCCASIO**  
W I N E R Y

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**AWARD WINNING SMALL LOT WINES**



**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.



**2010 FUMÉ BLANC**

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

Fumé Blanc has floral notes and a subtle smokiness that blends on the palate with citrus, spice, and peach notes accented with just a hint of vanilla.



**2009 SOTTO VOCE**

LIVERMORE VALLEY  
**100 CASES**

Our 2009 vintage is impressive for its ripe, rich, and intense flavors, as well as its depth and concentration. Loads of black fruit are front and center in this wine, with a trace of smoke and mocha java. A Gold medal winner at the 2011 Indy International Wine Competition. 100 cases made.



**2009 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.



**2010 SAUVIGNON BLANC**

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

Sauvignon Blanc has bright acidity, with citrus, apple and mineral notes. This is an expressive wine with a beautifully balanced finish that persists forever on the palate.



**2010 PINOT GRIS**

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

2010 Pinot Gris: This is a rich and polished interpretation of Pinot Gris from the Del Arroyo Vineyard, with flavors of apple and pear underpinned with hints of nutmeg and cinnamon.



**ANGELICA AND UNCLE YU'S COCKTAIL CONTEST!**

During the month of September, visit Uncle Yu's in Livermore, order an Angelica cocktail, 'like' Occasio on facebook, and name your favorite cocktail! The Winner receives a dinner for two at Uncle Yu's and runners up receive an Occasio gift certificate!