

POCKET WATCH

THE OCCASIO WINERY NEWSLETTER



2011
WINTER

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NEW RELEASES
2010 Chardonnay
2009 Merlot

FEATURED RECIPE
Holiday Crab Cakes with
Beurre Blanc Sauce



A HARVEST FOR THE HOLIDAYS

I am preparing this edition of the Pocket Watch towards the end of another successful harvest, a harvest where courage has been rewarded. While many harvested ahead of the unseasonable rains in early October, we put our trust in our growers and vineyards. The end result is one of textbook ripeness, where acids, sugars, and tannins are in perfect balance.

I am excited about the current release of wines. This quarter, we introduce our first Chardonnay, crafted in a Burgundian style, barrel fermented with 100% new French oak, stirred on its lees using noninvasive barrel rotations, and allowed to age, sur lie. No effort has been spared in crafting this special wine. We also reintroduce our Thatcher

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our first Merlot since our inaugural release of the 2007 vintage. The grapes are sourced from Thatcher Bay Vineyard, where owner Scott Burkart farms his vines the old-fashioned way, using head training and sustainable vineyard practices. I believe there is no finer Merlot in Livermore Valley, and feel privileged to have access to this fruit.

Next year will bring continued improvements to our winemaking program. I am excited to introduce our Heritage Program, special wines reserved for our Society members. Heritage wines will receive the same attention to detail as our current wines, but will be sourced from only the finest vineyard rows within our current blocks, and from varieties that have proved themselves in Livermore Valley for over a century. Our purpose with the Heritage wines is to achieve the purest expression of both the varietal and the vineyard. Look forward to the first of these Heritage wines in the Fall of 2012.

In order to spend time with our families, our tasting room will be closing on Sunday, December 18th and will reopen on Friday, January 6th. Until then, my family extends its best wishes for a safe and enriching holiday season.

John Kinney

Winemaker



NEW RELEASES



2010 CHARDONNAY

DEL ARROYO VINEYARD
LIVERMORE VALLEY

70 CASES MADE

Harvest date September 17, 2010
Brix at harvest 23.5; pH: 3.52; TA: 0.64
Alcohol 14.4%

A pure Chardonnay, rich and concentrated, yet at the same time elegant and refined. The *mix of ripe pear, apple, citrus and melon* are sharply focused. A long finish keeps the flavors lingering on the palate, sustained by *subtle notes of vanilla and smoky nuances*.



2009 MERLOT

THATCHER BAY VINEYARD
LIVERMORE VALLEY

170 CASES MADE

Harvest date September 23, 2009
Brix at harvest 23.3; pH: 3.6; TA: 0.68
Alcohol 14.5%

The truly great Merlots are dark ruby in color, with fragrances of *cassis and red and black fruits, and hints of herbs like laurel, rosemary, and thyme*. Our 2009 Occasio Merlot is typical of these classic wines, with an elegant yet *powerful richness, and deep, intense flavors* that reflect the vintage and vineyard. Look for a breathtakingly long finish.

GIFT BOXES FOR THE HOLIDAYS

We are offering a VERY LIMITED release of a Petite Sirah vertical. Our inaugural '07, our much awarded '08 and our latest '09 Petite Sirahs will be sold as a boxed set. We are taking from our wine library, and when these boxes are gone, they're gone for good! If you love our Petite Sirah, this is a very special release.

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.

RECENT AWARDS AND ACCOLADES

GOLD Medal 2009 PETITE SIRAH

– 2011 International Women's Wine Competition

92 pts 2010 PETIT VERDOT – *Wine Enthusiast*

“A sensational varietal Petit Verdot that’s rich and velvety, lush and intense, with a hint of Bordeaux’s typical herbiness, that evolves into some of the best blackberry, mocha and spicy chocolate you can imagine...”

90 pts 2010 FUMÉ BLANC – *Wine Enthusiast*

FEATURED RECIPE

HOLIDAY CRAB CAKES WITH BEURRE BLANC SAUCE

PAIRS WITH OCCASIO CHARDONNAY

When I think of fall, I think of the return of the Dungeness crabs to San Francisco waters. Crab season begins in mid-November, and, when prepared with butter or cream, is a shell fish that pairs beautifully with a Burgundian-styled Chardonnay. Here is a recipe for crab cakes that I pulled out of our box- not sure where my wife got it from, but we make this at least once a year to celebrate all things crab. If you don't feel like picking your own crab meat, I like to get the already prepared crab meat from Costco in their refrigerated containers.



CRAB CAKES

1 small onion chopped fine	2 eggs
1 red bell pepper chopped fine	1 tsp Dijon mustard
8 oz crab meat	¼ C chopped parsley
2 Tbs butter	1 Tbs butter with 1 Tbs olive oil
¼ C bread crumbs	Beurre blanc (see below)

BEURRE BLANC

¼ C Occasio Sauvignon blanc or Pinot Gris.
1 finely chopped shallot
Juice from a lemon
1 stick cold butter cut in tablespoon-sized pieces
Salt and white pepper to taste

Place crab meat, bread crumbs and eggs (beaten with the mustard) into a bowl.

Sauté the onion and pepper in the 2 Tbs butter, and, when soft, add to the bowl. Toss the mixture together with the parsley.

Form the mixture into six patties (for large appetizer) or four patties (for part of a main course). Arrange on wax paper and cover with plastic wrap. Refrigerate for at least one hour to firm the patties.

Pan-fry the patties in the mixture of butter and oil until they are brown on both sides- about 3 minutes per side. Plate the patties and serve with the Beurre blanc sauce.

FOR THE BEURRE BLANC

Boil the wine and shallot until the wine is almost gone, stirring to keep the shallots from burning. Take off the heat and add the lemon juice. Then add the butter, one piece at a time, stirring to incorporate. If needed, place the pan back on the burner to keep it warm, but don't let the mixture bubble.

Serve the Beurre blanc as a sauce for the crab cakes. Sip the Chardonnay, and enjoy the day.

UPCOMING EVENTS

NOVEMBER 18

Member release reception Merlot and Chardonnay at the winery 6 – 8PM

DECEMBER 3, 4

Holidays in the Vineyard

DECEMBER 10

Member's private tasting in library room from noon to 4:30PM. Tasting Petit Verdot, Merlot, and Chardonnay with cheese pairings (complimentary)

DECEMBER 17

Member's Barrel tasting in library room, from 2 – 3PM. Check website closer to event for more details.

Public release of Merlot and Chardonnay in time for the holidays

DECEMBER 19 - JANUARY 4

Closed for the holidays

JANUARY 5

Reopen for the New Year

More information, 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. A Gold medal winner at the 2011 International Women's Wine Competition.



**2009 SOTTO
VOCE**

LIVERMORE VALLEY
100 CASES

Known 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.



**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

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.



**2010
CHARDONNAY**

DEL ARROYO VINEYARD,
LIVERMORE VALLEY
70 CASES

Rich and concentrated, yet elegant and refined. The mix of ripe pear, apple, citrus and melon are sharply focused. A long finish keeps the flavors lingering on the palate, sustained by subtle notes of vanilla and smoky nuances.



**2009
MERLOT**

THATCHER BAY VINEYARD,
LIVERMORE VALLEY
170 CASES

This Merlot with 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.

NEW ZIN PROGRAM

FOR 2011 HARVEST

At Occasio, we love Zinfandel. Not only is Zinfandel a heritage varietal of Livermore Valley- it is California's wine. Respecting this proud history, it is Occasio's practice to harvest only the most ancient California clones of this varietal. For previous vintages, we produced a field blend of these ancient clones, harvesting equal amounts and fermenting them together. New for 2011, we harvested the clones separately, and have kept them separate through fermentation and barreling. In addition, we have added a barrel of French oak to study how Livermore Zinfandel develops in tighter grained cooperage. This is all part of our study to determine each clones contribution to the finished wine. The insight we gain will affect future harvest and cooperage decisions.

It will be at least two years before the outcome of this and other similar studies we conduct each year will be known. Yet these studies are necessary if we are to insure we are producing the finest wines. These studies require planning, attention to detail, commitment of resources, and follow up. They exemplify Occasio's commitment to Livermore Valley and its pioneering winemaking heritage.