

• 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 pairings in our library room
- ◆ Complimentary tasting for member and one guest in our tasting room.
- ◆ 15% savings on all tasting room merchandise



OCCASIO
WINERY

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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. Cellar Selection, Wine Enthusiast Magazine.



2009 ZINFANDEL

LIVERMORE VALLEY
100 CASES

Wonderfully integrated with ripe, spicy cherry and wild berry flavors shaded with just-right notes of toasted oak. Has an amazingly long, full-bodied finish. A delectable wine for those who love an authentic Zinfandel.



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. 90-points, Wine Enthusiast Magazine.



2011 SAUVIGNON BLANC

DEL ARROYO VINEYARD,
LIVERMORE VALLEY
125 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.



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.



2011 ROSÉ OF PINOT NOIR

DEL ARROYO VINEYARD,
LIVERMORE VALLEY
75 CASES

A lively and refreshing wine with raspberry, strawberry, and hints of honeycomb, this dry Rosé will pair perfectly with all summer foods.



2010 SOTTO VOCE

DEL ARROYO VINEYARD,
LIVERMORE VALLEY
150 CASES

Sotto Voce is our first proprietary red wine. The Cabernet and Merlot contribute notes of bright young fruit, cherry and currants, while the Petite Sirah and Petit Verdot provide layers of blackberry, spice, chocolate and tobacco.



| **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.

POCKET WATCH

THE OCCASIO WINERY NEWSLETTER

2012
SUMMER

| IN THIS ISSUE |

- NEW RELEASES**
2011 Rosé of Pinot Noir
2010 Sotto Voce
- FEATURED RECIPE**
Orecchiette Pasta
with Spring Peas



LIVERMORE HISTORY

When aspiring chefs ask her for advice, famed educator Madeleine Kamman tells them to study history. "Without understanding the history of a region or its cuisine," she replies, "it is impossible to create expressive food."

I believe that historical understanding, so essential for a chef, is even more important for a winemaker who seeks to craft wines that express a sense of place. That is why I pay so much attention to the historical record of Livermore Valley – passionately searching to discover the essence of "this face that launched a thousand ships."

Over a century ago, the red wines of Livermore Valley were praised for their intense color and opulent fruit. The best of the wines also possessed a lush mouthfeel with firm, but gentle tannins. Most striking, however, was a sense of minerality in both the red and white wines – attributed at the time to the Valley's gravelly soil. Virginia Boone, of the Wine Enthusiast Magazine, notices these characteristics

Continued inside ...

Occasio Winery—Honoring Livermore’s Heritage Varietals



...continued from front cover



in our wines, discovering “dusty red and black fruit with ample structure, and a vein of minerality cradled into one delicious package.” Personally, I like to refer to this minerality as “Livermore Dust!”

With this, our third, release of Sotto Voce, we have taken another step closer towards conveying the historic essence of Livermore Valley. Each year, the blend for Sotto Voce shows subtle changes; there are no formulas scribbled in notebooks, nor do we try to replicate past vintages. Instead, Sotto Voce is about seeing the history of the Valley through our eyes, adapting the blend according to the vintage, always striving to express the terroir behind Livermore’s historic reputation. What remains constant, however, is the intense color and opulent fruit, and that sense of minerality we associate with the best Livermore vineyards.

I am excited also to release our 2011 Rosé of Pinot Noir. This fresh and inviting Rosé will turn your head with its inviting aromatics and bright fruit. A summer essential, Wine Enthusiast Magazine had this to say about last year’s vintage, “A Rosé with some meat on its bones, it’s way more than an aperitif and will stand strongly aside a full range of summer foods.” This dry Rosé is perfect for a summer picnic, an elegant dinner, or just for relaxing on the deck on a warm summer afternoon.

The next issue of the Pocket Watch will celebrate the beginning of our third year as a winery. I want to take this time to thank all of you who have supported us during these first two years, and extend our promise that we will continue to dedicate ourselves to our craft, striving always to make wines that express the greatness of Livermore Valley.

John Kinney
Winemaker



NEW RELEASES



2011 ROSÉ OF PINOT NOIR

DEL ARROYO VINEYARD
LIVERMORE VALLEY

75 CASES MADE

Harvest date September 23, 2011
Brix at harvest 23.8 pH: 3.35

The 2011 Rosé of Pinot Noir is a lively and refreshing wine with *raspberry, strawberry, and hints of honeycomb*. This dry Rosé will pair perfectly with all summer foods.



2010 SOTTO VOCE

DEL ARROYO VINEYARD
LIVERMORE VALLEY

150 CASES MADE

Harvest date October 5 - 23, 2010

The Cabernet and Merlot contribute notes of *bright young fruit, cherry and currants*, while the Petite Sirah and Petit Verdot provide layers of *blackberry, spice, chocolate and tobacco*.

RECENT AWARDS AND ACCOLADES

Our 90+ point scores keep arriving! Our beautiful **2010 Angelica** has been awarded **92 points** by the Wine Enthusiast! This is the highest rating the Wine Enthusiast has given to an Angelica styled wine, and the highest rating ever given to a dessert wine from Livermore Valley.

And, we are thrilled to receive a triple honor for our 90 point, 2009 Cabernet Sauvignon – the Tri Valley Conservancy has recently awarded us **Best Cabernet, Best Red Wine** and **Best of Show**, in the recent Livermore Valley Uncorked 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.

PAST EVENTS - TERRA MIA WINEMAKER’S DINNER

It was wonderful to see those of you who enjoyed our recent Winemaker’s Dinner and Sotto Voce preview! Our next Winemaker’s Dinner is scheduled for July 13th at 7pm. If you have a favorite restaurant you would like to see included, let us know!



FEATURED RECIPE

ORECCHIETTE PASTA WITH SPRING PEAS

PAIRS WITH OCCASIO ROSÉ OF PINOT NOIR

As a child growing up in Idaho, I always looked forward to the arrival of fresh peas. We would gather them from the field, and my grandmother would sit in the shade of the porch and shell them. Now, I buy my peas each Saturday at the farmer’s market. There is an easy trick to shelling; pinch the end of the pod opposite the stem along the seam – the pod will open instantly, and you can quickly run your finger along the inside to drop the peas into your bowl. I adapted this recipe from my mother in law, whose simple dish of pasta with peas was a revelation to me. I like to use orecchiette pasta (little ears) because they like to hold the peas. Fresh spring peas are delicious raw, so I keep the cooking of them to a minimum, actually adding the peas to the pasta water during the final minute of cooking, then draining them off with the pasta. I return the pasta and peas to the cooking pot, and then add the sauce and toss. For a creamier texture, you can add some grated Parmesan or Romano cheese while tossing.



INGREDIENTS

- 1 lb dry orecchiette pasta
- 1 lb fresh spring peas in their shell
- 2 Tbsp olive oil
- 4 young leeks, thinly sliced, white and light green parts only
- Salt and pepper to taste (dry red pepper if desired)
- 2 cloves of garlic, smashed and chopped
- 1 cup grated pecorino Romano or Parmesan (if desired)
- 2 tsp lemon zest

Leisurely shell the peas while enjoying a glass of Occasio Rosé of Pinot Noir! Heat the oil in a saucepan over medium heat and add the leeks, salt, pepper, and sauté until soft. Next, add the garlic and lemon zest, and continue to cook until the garlic turns translucent. Meanwhile, bring a large pot of salted water to a boil and add the pasta. Cook according to package directions, or until al dente. One minute before the pasta is done, add the peas to the cooking water. Drain in a colander, and then return the pasta and peas to the pot. Pour in the sauce and toss. Serve either as a standalone dish or as a side to a main course. This dish is a wonderful match with the Rosé.

UPCOMING EVENTS

June 2, 3

Public Release of Rosé of Pinot Noir at the winery from 12 – 5pm

June 20

Midsummer’s Eve. Wine, Music, Food at the winery from 5 – 8pm

July 13

Winemaker Dinner at 7pm

July 14-15

Public Release of Sotto Voce at the Winery from 12 – 5pm

July 29

Members’ Preview of Future Releases in the Library Room from 1 – 4pm

August 24

Members’ Release Reception for New Wines at the Winery from 6 – 8pm

August 25, 26

Anniversary Weekend. We unveil a new range as we celebrate our third year with lots of Music, Food and Wine.

For more information and last minute additions or changes, visit www.occasiowinery.com, www.facebook.com/occasiowinery

May’s Cheese of the Month is “**Fat Bottomed Girl**,” a sheep’s cheese from **Bleating Heart Dairy** in Sonoma.

Check our website for each month’s cheese.



Photo courtesy of Bleating Heart Dairy, Sonoma, CA