

POCKET WATCH

THE OCCASIO WINERY NEWSLETTER



AUTUMN
2013

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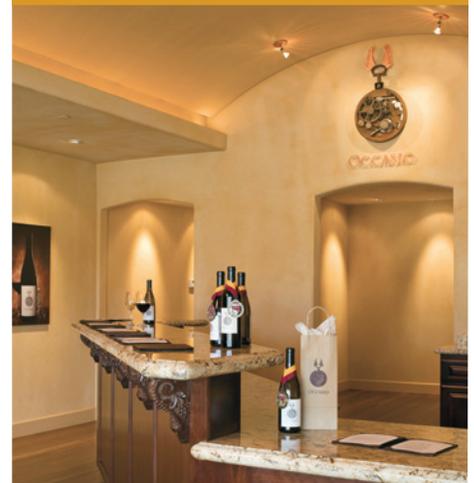
NEW RELEASES

2010 Heritage Petit Verdot

2012 Pinot Gris

FEATURED RECIPE

Grilled Pork Loin



A SENSE OF PLACE

In his book, *Reading Between the Wines*, wine merchant Terry Theise remarks, “a wine without context is bereft of meaning, and the experience is too rare to be squandered.” For Theise, a wine with context is one that provides a connection to past generations, and, importantly, to a place. It is what distinguishes great wines from the commonplace commodity wines that come from everywhere and, at the same time, appear to come from nowhere.

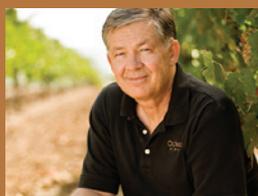
As we celebrate the beginning of our sixth harvest, I see the energy we have spent in defining the “context” of our Valley is bearing fruit. Our historical research continues to guide us in refining our grape selection, harvest timing, and fermentation practices towards evolving a true Livermore style that brings our wines closer to our land and its

Continued inside ...

**A valley with 130 years of rich winegrowing Heritage...
...is being honored, bottle by precious bottle**



...continued from front cover



people. It is a style best reflected in our Heritage Collection wines, wines so woven into our Valley that grape and place are as one.

This quarter, I am pleased to release our 2010 Heritage Petit Verdot, the second wine in our Occasio Heritage Collection. Harvested from a hillside vineyard, each grape cluster was hand selected for this rare, single varietal bottling. The result is an age-worthy wine filled with fruit and spice; at its core is an energy that mirrors our Valley.

As our white wine this quarter, we are excited to release the fifth vintage of our Pinot Gris. With each vintage, we discover something new in this wine as we continue to adapt our practices so as to bring out the best in our fruit. The end result is a luscious, refreshing wine loaded with ripe stone fruits and melon. Perfect by itself, you will discover, as I have, how remarkably versatile this wine is with food.

On a personal note, my family and I wish to thank all of you for your support these past five years. It has been a journey of discovery, where the best is yet to come as we continue to peel back the layers of our history and rediscover the diversity and abundance that Livermore Valley has to offer.

John Kinney
Winemaker



NEW RELEASES



**2010 HERITAGE
PETIT VERDOT**

DEL ARROYO VINEYARD
LIVERMORE VALLEY

72 CASES MADE

Harvest date October 17, 2010
Brix at harvest 24; pH: 3.3; TA: 0.70
Alcohol 14.0%

Our Heritage Petit Verdot is a classic representation of Livermore Valley's success with this wine. It is rich and intense, with a hint of Bordeaux's typical herbiness that evolves into blackberry and spicy mocha.



2012 PINOT GRIS

DEL ARROYO VINEYARD
LIVERMORE VALLEY

105 CASES MADE

Harvest date September 17, 2012
Brix at harvest 23.4; pH: 3.3; TA: 0.60
Alcohol 13.4%

Our Pinot Gris blends crispness with richness for an elegant version of this variety. It is rounded by lemon and tart apple flavors, and is extremely dry, with no oak influence whatsoever.

ACCOLADES

GOLD MEDAL 2011 OCCASIO CHARDONNAY
The 2013 Best of the Bay Wine Competition

GOLD MEDAL 2010 OCCASIO ZINFANDEL *The 2013 Zin Challenge*

Wine Enthusiast **2010 OCCASIO ZINFANDEL**—As if the positive review in the Wine Spectator was not enough, Wine Enthusiast had this to say about our 2010 Zinfandel, **"There's lots to like about this wine, from its soft tannins and floral opening aromas to its spicy layers and integrated tannins."**

Occasio Winery is dedicated to the Heritage Varietals of Livermore Valley. We devote our efforts to rediscovering the historic expression of our region by focusing on these magnificent Heritage Varietals, those with more than a century of excellence in Livermore. We make less than 200 cases per varietal as we believe our handcrafted approach maintains the utmost integrity of the *terroir*.

FEATURED RECIPE

GRILLED PORK LOIN WITH OCCASIO PINOT GRIS SALT RUB

8 TO 10 SERVINGS

I love to use dry rubs on meats and fish, so am always eager to try new recipes. This dry rub, from Portland, Oregon Chef John Eisenhart, is just the thing for an autumn pork roast—an end of season grill opportunity. In addition to being an incredible rub, it has the added advantage in that it uses a marvelous wine reduction! Don't be afraid to experiment with the rub—try a red wine for steaks or ribs, or add a little coriander seed for grilled lamb.

INGREDIENTS

2 cups Occasio Pinot Gris
¾ cup coarse sea salt
2 Tbsp fresh thyme leaves, about 8 stripped sprigs
2 strips lemon zest, finely chopped
1 cup sugar
1 (3½-pound) center-cut boneless pork loin, patted dry



1. Simmer wine in a saucepan on medium heat until it is reduced by half, 20 to 30 minutes; adjust heat to low and continue to cook down to 2 tablespoons. Cool completely.

2. In a food processor, combine the salt, thyme leaves, lemon zest (any other spices), and the wine reduction. Pulse until mixed. Add sugar and pulse again until mixture has the consistency of damp sand. If your mixture is too moist, spread it evenly on a sheet pan and leave it out on the counter for several hours or overnight.

3. Place pork in a baking pan. Spread about ½ cup of the salt rub all over the pork (reserving the remaining rub for another use; it will keep for a month in the fridge). Cover the roast tightly with plastic wrap and refrigerate for at least 3 hours or overnight.

4. Light the grill for high-heat indirect cooking, piling charcoal on one side of the grill and leaving other side unlighted. (For gas grills, turn on heat on one side of the grill only.) Spread a piece of foil or place a disposable metal roasting pan

underneath grill on the unlighted side to catch any drips. Place pork on the unlighted side grill, over the foil. Cover grill and cook, turning every half hour until meat reaches 140 degrees, from 1 hour to 90 minutes. Transfer to a cutting board and let rest 10 minutes before carving.

CHEESE OF THE MONTH

BASERRI FROM BARINAGA RANCH

Inspired by her Basque heritage, Marcia Barinaga and her husband, Corey Goodman, purchased a farm in the rolling hills overlooking Tomales Bay in West Marin County. Their ambition was to make Basque-style cheese with sheep milk from their own dairy. Marcia and Corey travelled to the Pyrenees to learn the secrets of cheese making from Basque masters. From here, the dream of making cheese in California began to unfold.



At Barinaga Ranch, Marcia has crafted a seasonal cheese they call Baserri, named from the Basque word for farmhouse. Barinaga Ranch's Baserri is an exquisite raw milk cheese with a rich, nutty flavor and hints of cinnamon and spice—a perfect match for this month's new releases, our Pinot Gris and Heritage Petit Verdot.

UPCOMING EVENTS

ANNUAL HARVEST FESTIVAL

September 1–2, 12–5pm at the Winery
Featuring wine, local artisanal foods, and live music.

PINOT GRIS IMMERSION

September 21–22, 12–4pm, tastings on the hour, reservations required, in the Library Room
Experience the difference between Pinot Gris and Pinot Grigio as we explore the world's finest examples of this wine alongside Occasio's interpretation of this variety.

PUMPKINS AND PETITE

October 26–27, 12–5pm at the Winery
Where we explore the savory side of Fall.

MEMBER'S RELEASE RECEPTION

November 21–24, at the Winery
Experience Telos, our new red blend from the 2010 vintage, and our new 2012 Chardonnay.

For more information and last minute additions or changes, visit us online at occasiowinery.com, or [facebook.com/occasiowinery](https://www.facebook.com/occasiowinery)



• 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 Heritage Collection wines
- ◆ 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



2010 ZINFANDEL

DEL ARROYO VINEYARD,
 LIVERMORE VALLEY
150 CASES

Wonderfully integrated with ripe, spicy, wild berry flavors shaded with just-right notes of savory herbs. Has a long, full-bodied finish. A powerful, yet refined wine for those who love authentic Zinfandel.



2010 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 MERLOT

THATCHER BAY VINEYARD,
 LIVERMORE VALLEY
150 CASES

Classic, with fragrances of cassis and red and black fruits, and hints of herbs—laurel, rosemary, and thyme. A powerful richness and deep, intense flavors that reflect the clay soils in which it is grown. Look for a breathtakingly long finish.



2010 PETITE SIRAH

DEL ARROYO VINEYARD,
 LIVERMORE VALLEY
100 CASES

A proud successor to our 2009 Gold Medal winning wine. Delivers concentrated blackberry, dark chocolate and ripe red raspberry flavors, with accents of vanilla spice and tobacco. This wine has a long, elegant finish with violet aromatics.



2011 CHARDONNAY

DEL ARROYO VINEYARD,
 LIVERMORE VALLEY
125 CASES

A pure Burgundian inspired Chardonnay that is both refined and voluptuous. Our 2011 vintage is rich and creamy with floral and brioche notes that bathe the palate and leave a long, mineral finish.



2011 ANGELICA

DEL ARROYO VINEYARD,
 LIVERMORE VALLEY
46 CASES

A seductively sweet, fortified white dessert wine bursting with fruit and spice. It is California's original wine, introduced into Alta California in the 1700s by the Spanish. Experience California's oldest wine, made in the original style.



2010 HERITAGE PETIT VERDOT

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 LIVERMORE VALLEY
72 CASES

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2012 PINOT GRIS

DEL ARROYO VINEYARD,
 LIVERMORE VALLEY
105 CASES

Our Pinot Gris blends crispness with richness for an elegant version of this variety. It is rounded by lemon and tart apple flavors, and is extremely dry, with no oak influence whatsoever.



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.