

• 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

Winery and Tasting Salon  
 2245B South Vasco Road  
 Livermore, CA 94550  
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| AWARD WINNING SMALL LOT WINES |



**2010 HERITAGE MALBEC**

LIVERMORE VALLEY  
 42 CASES

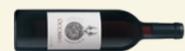
Notes of bramble fruit and black cherries meld with suggestions of vanilla, sweet spice, and herbaceous hints on the nose. A Malbec that delivers on varietal character with rich structure and earthy overtones.



**2010 TELOS**

LIVERMORE VALLEY  
 117 CASES

Wonderfully integrated with ripe, spicy, red berry flavors shaded with just-right notes of savory herbs and mineral. Has a long, full-bodied finish. Powerful, yet refined wine for those who love a full-bodied red.



**2011 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.



**2011 CABERNET SAUVIGNON**

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.



**2012 CHARDONNAY**

DEL ARROYO VINEYARD,  
 LIVERMORE VALLEY  
 100 CASES

A pure Burgundian inspired Chardonnay that is both refined and voluptuous. Our 2012 vintage is rich and creamy with floral and brioche notes that bathe the palate and leave a long, mineral finish.



**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.



**2012 SAUVIGNON BLANC**

DEL ARROYO VINEYARD,  
 LIVERMORE VALLEY  
 125 CASES

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



**2011 OPPORTUNITY**

LIVERMORE VALLEY  
 48 CASES

Our Port-styled wine from Petite Sirah expresses loads of ripe, clean fruit with undercurrents of chocolate and coffee. Full bodied, medium sweet, and powerful and racy, with a long, lingering 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.

OCCASIO AEGRE OFFERTUR, FACILE AMITTITUR.

# POCKET WATCH

THE OCCASIO WINERY NEWSLETTER



2013  
 WINTER

| IN THIS ISSUE |

NEW RELEASES

2012 Chardonnay

2010 TELOS

FEATURED RECIPE

Simple Roast Potatoes



## THE MYSTICAL POWER OF WINE

In the closing moments of *Babette's Feast*, author Isak Dinesen captures wine's power to erode the barriers that keep us apart. She writes how a loving meal of good food and wine can heal a scattered community that has lost its way.

As Dinesen shows so well, wine has a mystical power to reveal our shared values and enhance our sense of belonging. And, nowhere is this communal power of wine more apparent than during Thanksgiving, when friends and family reunite to catch up on each other's lives. Wine greets us with a toast, enhances our meal, and brings out the storyteller in all of us.

There are a variety of wines to choose from at Thanksgiving. Riesling and Rosé are quite versatile. And Zinfandel? Who can't help but think of this "American" wine for an American holiday? But this year my choice is easy, I will be serving our two new

*Continued inside ...*

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

...continued from front cover



releases: the third vintage of our much loved Chardonnay, and our new red blend, TELOS, a seductive marriage of Cabernet, Syrah, and Tempranillo.

TELOS means purpose, as in goal. TELOS is our image of a defining blend for Livermore terroir. Where Sotto Voce captured our Valley's softer elements, TELOS adds the Dionysian energy of the rock-strewn soils in which it is grown. TELOS is the complete package, essential Livermore in a single wine.

Chardonnay? It's a natural with turkey and stuffing as well as the Dungeness crab fresh from our local waters. Occasio Chardonnay traces its ancestry to the original 1882 plantings of this vine in Livermore Valley. We honor this wine by continuing the traditions handed down for centuries, from Paul Masson to Martin Ray, and to the many disciples of these Burgundian masters.

As our dinner comes to a close, I know I will sit back and let the conviviality of good friends, good food, and good wines work their magic on me. Contentment will settle in, and, for the moment, all will be right with the world. Perhaps Scottish novelist Neil Gunn said it best, "The essential oils that wind in the glass then uncurl their long fingers in lingering benediction and the noble works of creation are made manifest. At such a moment the basest man would bless his enemy."

From my family to all of you, we wish you heartily a wonderful holiday season.

John Kinney  
Winemaker



## NEW RELEASES



### 2012 CHARDONNAY

DEL ARROYO VINEYARD  
LIVERMORE VALLEY

100 CASES MADE

Harvest date September 26, 2012  
Brix at harvest 24; pH: 3.6; TA: 0.52  
Alcohol 14.6%

A pure Burgundian inspired Chardonnay that is both refined and voluptuous. Our 2012 vintage is rich and creamy with floral, caramel, and brioche notes that bathe the palate and leave a long, mineral finish.



SCAN FOR IMMEDIATE ACCESS!



### 2010 TELOS

LIVERMORE VALLEY

117 CASES MADE

Harvest date Oct 18 - Nov 2, 2010  
Brix at harvest 24; pH: 3.4; TA: 0.60  
Alcohol 13.5%

Wonderfully integrated with ripe, spicy, red berry flavors shaded with just-right notes of savory herbs and mineral. Has a long, full-bodied finish. Powerful, yet refined wine for those who love a full-bodied red.

## ACCOLADES

**2010 HERITAGE MALBEC** — "...A Malbec that delivers on varietal character with rich structure and earthy overtones, fans of the variety will enjoy this bottle." — *F&B World*, October, 2013

**89 Points Wine Enthusiast OCCASIO 2010 PETITE SIRAH (LIVERMORE VALLEY)** — "Complex in Middle Eastern and baking spices, Occasio's Petite Sirah is meant to be a tribute to the Livermore Valley's early days of viticultural promise and it delivers in a modern way. With a juicy mouthfeel of red and black fruit, it retains vibrant acidity and finishes long."

Joel Riddell, *Host of Dining Around on Talk 910*, graciously sent us this comment: "Thank you again for joining me on Dining Around. I saved one of your creations, and shared it with friends this weekend. The 2010 Cabernet Sauvignon made it to my FB Profile - (that is a good thing)." Thank you, Joel.

## FEATURED RECIPE

### SIMPLE ROAST POTATOES — FROM AN IDAHOAN!

Cookbook author and educator Marcella Hazan passed away Sunday, September 29, as I was finalizing the recipe for the winter issue of the Pocket Watch. Marcella, who seemed happiest when cooking for her family and friends, influenced countless home chefs, including me. Marcella championed simplicity and honesty in cooking, themes that also resonate with my winemaking practices. Marcella wrote, "Simple doesn't mean easy. I can describe simple cooking thus: cooking that is stripped all the way down to those procedures and those ingredients indispensable in enunciating the sincere flavor intensions of a dish."

This recipe, handed down from my father's family, is intended as a side dish for a roast of turkey or beef. It is a reminder of my family's emigration from Ireland at the height of the potato famine in 1848. It is a simple dish, 'enunciating' the natural flavors of the potato accented by a few common herbs. I think Marcella would approve!

#### INGREDIENTS

1-1.5 lb waxy potatoes (fingerling)  
5 Tbsp clarified butter\*  
1 Tbsp finely chopped fresh rosemary  
5 - 10 chopped sage leaves  
Salt and freshly ground pepper to taste



Cut the potatoes in half length-wise, and cook over a steaming rack (a colander over boiling water will do!) about 20 minutes until done (may be cooked covered in the microwave under a low power setting).

Melt the butter with the herbs in a skillet, and then add the potatoes. Cook the potatoes in the skillet under moderate heat, or in a warm (400 degree) oven for ten to twenty minutes until the cut edges are browned. Remove from the heat and salt and pepper them to taste. A simple side dish that is best served warm.

\* Clarifying butter is easy but messy and takes time, not something I need in the kitchen at Thanksgiving. That is why I now use Ghee in place of the clarified butter. Ghee is clarified butter, and can be found in containers in the refrigerator section of many stores, including some local Safeway stores, Whole Foods, and Draeger's. Or, you can make your own clarified butter in advance; it keeps quite well refrigerated or frozen.

## HOLIDAY GIFTING WITH OCCASIO

Spoil yourself, your friends and family this Christmas! Our final Heritage Collection wine of the year, our 2010 Heritage Malbec, will be released in December. As we only crafted 42 cases of this gem, we are not sending it in a shipment. We expect swift sales on this, so order accordingly.

Perfectly fit for the Christmas stocking, our 2011 Opportunity Port styled wine will also be available in December. A stunning representation of a Petite Sirah transformation, and a sublime sipper for holiday celebrations. Only 48 cases made.



## UPCOMING EVENTS

#### WINEMAKER DINNER

November 16, 6-9pm at Wente Vineyards (sold out)

#### RELEASE RECEPTION

November 21, 6-8pm at the Winery  
Complimentary for members and guests.

#### SEATED TASTING OF NEW WINES (TELOS!)

November 23-24, 12-5pm in the Library Room (reservations suggested)  
Complimentary for members and guests.

#### HOLIDAY IN THE VINEYARDS

December 7-8, 12-4:30pm in the Tasting Room  
Hand carved wooden toys and Christmas ornaments; locally sourced artisan food products.

#### SPECIAL HERITAGE RELEASE: MALBEC

December 14-15, Seated tastings 12-5pm in the Library Room (RSVP)  
Complimentary for members and guests.

#### LAST WEEKEND BEFORE CHRISTMAS!

December 20-22, Stop by and choose that special bottle for your dinner!

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