

• THE •  
**OCCASIO**  
 SOCIETY

Occasio Society wine club members always sample and receive their new releases 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
- ◆ Complimentary guided tasting and pairings of new releases and library wines on event dates
- ◆ 15% savings on all tasting room merchandise



**OCCASIO**  
 WINERY

Winery and Tasting Room  
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| **AWARD WINNING SMALL LOT WINES** |

	<b>2012 HERITAGE FUMÉ BLANC</b>	DEL ARROYO VINEYARD, LIVERMORE VALLEY <b>50 CASES</b>	Barrel-fermented in 100% French oak, stirred and left sur lie for six months, this is a Fumé in a Montrachet style. The wine is creamy, but bright with aromatics of caramel and vanilla and balanced by a refreshing acidity. Available only to members.
	<b>2011 PETITE SIRAH</b>	DEL ARROYO VINEYARD, LIVERMORE VALLEY <b>170 CASES</b>	<b>GOLD MEDAL</b> at the 2014 San Francisco Chronicle Wine Competition, our Petite is complex, with a mixture of Middle Eastern spices, red and black fruit, and a vibrant acidity. Enjoy its long finish.
	<b>2010 HERITAGE MALBEC</b>	LIVERMORE VALLEY <b>35 CASES REMAIN</b>	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. Available only to members.
	<b>2010 TELOS</b>	LIVERMORE VALLEY <b>56 CASES REMAIN</b>	<b>DOUBLE GOLD</b> 2014 SF Chronicle Wine Competition; 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.
	<b>2011 ZINFANDEL</b>	DEL ARROYO VINEYARD, LIVERMORE VALLEY <b>85 CASES REMAIN</b>	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.
	<b>2011 CABERNET SAUVIGNON</b>	LIVERMORE VALLEY <b>105 CASES REMAIN</b>	<b>BEST OF CLASS, DOUBLE GOLD</b> , 2014 SF Chronicle Wine Competition; This wine is full bodied with floral scents and elegant balance. A vibrant minerality underlies ripe currant and berry fruit.
	<b>2010 MERLOT</b>	THATCHER BAY VINEYARD, LIVERMORE VALLEY <b>33 CASES REMAIN</b>	<b>GOLD MEDAL</b> , 2013 SF Chronicle Wine Competition; 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.
	<b>2012 CHARDONNAY</b>	DEL ARROYO VINEYARD, LIVERMORE VALLEY <b>53 CASES REMAIN</b>	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.
	<b>2012 PINOT GRIS</b>	DEL ARROYO VINEYARD, LIVERMORE VALLEY <b>40 CASES REMAIN</b>	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.
	<b>2012 SAUVIGNON BLANC</b>	DEL ARROYO VINEYARD, LIVERMORE VALLEY <b>75 CASES REMAIN</b>	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.
	<b>2011 OPPORTUNITY</b>	LIVERMORE VALLEY <b>25 CASES REMAIN</b>	Our Port-styled wine from Petite Sirah expresses loads of ripe, clean fruit with undercurrents of chocolate and coffee. Full bodied, medium sweet, powerful and racy, with a long, lingering finish.
	<b>2011 ANGELICA</b>	DEL ARROYO VINEYARD, LIVERMORE VALLEY <b>10 CASES REMAIN</b>	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



**GOLD MEDAL**

2014 SAN FRANCISCO CHRONICLE WINE COMPETITION

2014  
 SPRING

| **IN THIS ISSUE** |

**NEW RELEASES**

2012 Heritage Fumé Blanc

2011 Petite Sirah

**FEATURED RECIPE**

Braised Beef in Roman Style



## JUDGMENT DAY

Each January, the San Francisco Chronicle hosts the largest wine competition in the country, where, this year, more than 1500 wineries from around the country submitted over 5000 different wines for judging. Into this massive competition, we submitted a selection of our current wines — it's an act of faith, as there is no way of knowing how your wines will compare against countless others from some of the finest winegrowing regions in the country. Submission requires trust in your winemaking ability as well as faith in your terroir, your vineyard selections, and your growers. It requires a belief that your wines can be heard above all the noise.

I try to put the competition out of my mind, but admit to a certain amount of anxiety as news begins trickling in on the last day of judging. Fortunately, we received wonderful news. Our 2011 Livermore Valley Cabernet (introduced to members last October) was

*Continued inside ...*

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

...continued from front cover



awarded **Best of Class** in a category dominated by Napa Valley wines from warmer vintages. Not to be outdone, our new red blend TELOS (included in our members' Winter Release), received a **Double-Gold!**

In addition, our 2011 Del Arroyo Vineyard Petite Sirah received a **Gold Medal**, and members will receive this in their spring release — I had actually decided on this release long before we learned of its Gold status. It has been three years since we included Petite in a club shipment, and, as this is one delicious wine, I felt it was time to reacquaint our members with how wonderful Petite can be when grown in Livermore Valley, the ancestral home of this wine in the United States. Concannon was the first to plant this variety in Livermore, and our vines are direct descendants of these mother vines, having adapted to our climate and soils for over a century.

Not to be overshadowed, the white wine in this release is our 2012 Heritage Fumé Blanc. It is 125 years ago this summer that a similarly styled Livermore wine, crafted by Charles Wetmore at Cresta Blanca, was awarded the Grand Prize at the 1889 Paris Exposition. Our 2012 Heritage Fumé is based upon meticulous research into the viticulture and wine-making practices from these early days, modified only by our improving ability to capture the essence of our *terroir* in our finished wines. Fewer than 50 cases of this wine are available, so I encourage you to indulge while you can! Think of laying some aside, since our Fumé is crafted to improve with bottle age over the next several years.



## NEW RELEASES



### 2012 HERITAGE FUMÉ BLANC

DEL ARROYO VINEYARD  
LIVERMORE VALLEY

50 CASES MADE

Harvest date September 21, 2012  
Brix at harvest 24; pH: 3.4; TA: 0.58

This is a classic Fumé Blanc, aged *sur lie* in the Montrachet style for six months in French oak. Creamy and bright, this wine has bright notes of apple and lemon custard accented by caramel and vanilla.



SCAN FOR IMMEDIATE ACCESS!



### 2011 PETITE SIRAH

DEL ARROYO VINEYARD  
LIVERMORE VALLEY

170 CASES MADE

Harvest date October 21, 2011  
Brix at harvest 24.8; pH: 3.4; TA: 0.67

Complex in Middle Eastern and baking spices, this wine has a juicy mouthfeel of red and black fruit all balanced by a vibrant acidity and a long, pleasant finish.

## ACCOLADES

*San Francisco Chronicle Wine Competition 2014*

**DOUBLE GOLD, BEST OF CLASS 2011 CABERNET SAUVIGNON Livermore Valley**

**DOUBLE GOLD 2010 TELOS Livermore Valley**

**GOLD 2011 PETITE SIRAH Del Arroyo Vineyard, Livermore Valley**

*Forbes Magazine, 2011 OCCASIO PETITE SIRAH AS ONE OF THE BEST RED WINES FOR VALENTINES DAY in "Petite Sirah I Love You: The Best Red Wine for Valentine's Day," by Katy Kelly Bell.*

## FEATURED RECIPE

### BRAISED BEEF IN THE ROMAN STYLE

PAIRS WITH PETITE SIRAH

This is a dish from antiquity, a hearty meal perfect for a hearty wine like Petite Sirah. We have modernized it to include readily available ingredients like celery and carrots, but have left the Roman tradition of cloves and bay laurel. (To make it more authentic, substitute pork for beef, and use colored carrots — red, yellows and purples!). Use some of the Petite in the braising liquid, and the rest to enjoy with the meal. As an added bonus, we have included Mrs. K's mashed potato recipe on our website (under News, then Recipes) — just ladle some of the meat and juices over the potatoes for a complete meal.



#### INGREDIENTS

Olive oil (as needed for browning)  
2 pounds of preferred braising meat like chuck or brisket cut into 2" pieces  
¼ pound of unsmoked bacon (like pancetta), cut into small pieces  
2 large onions chopped  
5 carrots, chopped  
4 celery stocks, peeled and chopped  
4 cloves of garlic, smashed and chopped into a paste  
½ teaspoon ground cloves  
1 small can of tomato paste (3 or 4 Tbs)  
1 bay leaf  
1 teaspoon dried thyme  
1.5 cups of beef stock  
1.5 cups of Petite Sirah  
Salt and Pepper to taste

Place a large Dutch oven over a high flame and add some olive oil. When hot, add the meat in batches and brown all sides. (Please note, it is important to dry the meat with a paper towel before adding to the oil in order to allow it to brown instead of steam!) Remove the meat to a small plate, and add a little more olive oil to the Dutch oven. Reduce the heat to medium and add the bacon, rendering fat and flavors, then add the onions, carrots, and celery, and allow the onions to sweat without browning. At this point, add the garlic, cloves, thyme and bay and allow the mixture to simmer for two or three minutes while stirring. Now add the liquid ingredients and stir to deglaze the sticky elements at the bottom of the pan. Bring the Dutch oven to a simmer and return the beef. Let it continue to simmer covered on low heat for another 2 – 3 hours until the meat is tender, checking the liquid level every hour (add water if it is getting too dry). **Serves 4**

## PAST EVENTS



Winemaker Dinner at Uncle Yu's in Livermore

## UPCOMING EVENTS

**AFTER HOURS MEMBERS' RELEASE RECEPTION FOR NEW WINES**  
February 13, 5–7pm in the Tasting Room

**GUIDED INTRODUCTION TO OUR NEW WINES**  
February 15–16, 12–5pm in the Library Room (reservations required)

**SAN FRANCISCO CHRONICLE WINE COMPETITION GOLD MEDAL PUBLIC TASTING**  
February 15, 1:30–5pm at the Festival Pavilion, Fort Mason Center, San Francisco

**MEMBERS' GOLD MEDAL TASTING**  
March 22–23, 12–5pm in the Library Room  
A guided tasting through last year's Gold Medal winning wines.

**MEMBERS' VERTICAL: A CAB RETROSPECTIVE**  
April 26–27, 12–5pm in the Library Room (Reservations required)

**AFTER HOURS MEMBERS' RELEASE RECEPTION FOR NEW WINES**  
May 8, 5–7pm in the Tasting Room  
2011 Heritage Cabernet Sauvignon and 2013 Rosé of Pinot Noir

**GUIDED INTRODUCTION TO OUR NEW WINES**  
May 10–11, 12–5pm in the Library Room (reservations required)

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)