

POCKET WATCH

THE OCCASIO WINERY NEWSLETTER



2011 SPRING

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NEW RELEASES

2010 Rosé of Pinot Noir

2008 Petit Verdot

FEATURED RECIPE

Spanish-Style Mussels in
Tomato and Saffron



THE HUMAN TOUCH.

At a recent winemaker's symposium, I learned of two techniques, that have me troubled.

In flash extraction, grapes are flash pasteurized at high temperature and then cooled in a vacuum (think cryo-vac). The vapors are put through chemical separators to remove excess water and unpleasant odors from mold- and sour / rot-infected grapes. This allows winemakers in wet regions to minimize the effects of a bad harvest.

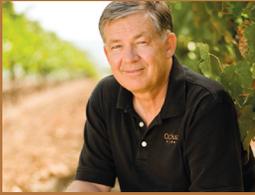
Computerized optical sorting selects grapes prior to fermentation. It eliminates the need for hand sorting. The winemaker can program the sorter to only accept grapes of a certain size and color. It is possible to machine harvest and computer sort, so that no human need touch or inspect the grapes at any point in the winemaking process.

Continued inside ...

Occasio Winery is committed to the heritage varietals of Livermore Valley and only uses grapes grown in the Valley.



...continued from front cover



These trends allow a winemaker to accept lower quality fruit (greater yields at lower prices) and reduce labor costs associated with hand sorting at the winery. But what is the cost to the wine? Better profit margins and greater uniformity comes at the price of less complexity and regional distinctiveness. Eliminate the Rutherford Dust and what distinguishes Rutherford from any other region of Napa Valley? And part of the intrigue of Zinfandel is a result of uneven ripening, where the human hand is better at determining the correct mix according to taste, not computer vision.

At Occasio, we adhere to the time-honored practice of hand selecting our grapes in the vineyard at harvest, and then hand sorting once again at the winery before stemming. Each cluster is hand inspected, and no grape is allowed that we wouldn't want to put in our mouths. We believe this human involvement at each stage in the winemaking process can be tasted in the wines that we craft.

Our current releases, the 2008 Ghielemetti Vineyard Petit Verdot and the 2010 Del Arroyo Vineyard Rosé of Pinot Noir, are exciting additions to our portfolio. Petit Verdot is an ancient Bordeaux varietal and has been most often used as a blending grape, providing color and tannin to Cabernets. In Livermore Valley, however, Petit Verdot expresses a rich mouth feel, with dark berry fruits and violet aromas. It is a marvelous wine on its own or paired with a variety of foods. The 2010 Rosé of Pinot Noir, the first peek of the 2010 wines, is a harbinger of spring and summer. By harvesting the Pinot only for our Rosé, we were assured the lower Brix and higher acidity necessary to craft a lighter bodied, fruit forward wine that pairs elegantly with just about anything. We hope you enjoy these wines as much as we have enjoyed making them.

John Kinney
Winemaker



NEW RELEASES



OCCASIO SOCIETY MEMBER ONLY WINE UNTIL APRIL 2011

2010 ROSÉ OF PINOT NOIR DEL ARROYO VINEYARD ♦ LIVERMORE VALLEY

50 CASES MADE

Harvest date	SEPTEMBER 7, 2010
Brix at harvest	23.6
pH at harvest	3.3

Our Rosé of Pinot Noir has a delightful nose of *strawberries and cherry blossoms*. The flavors are rich with *strawberry and ruby red grapefruit* with a *creamy finish*. This is a *marvelously refreshing* wine that will pair with the many foods of spring or summer, or is delightful on its own on a warm summer day.



EXCLUSIVE TO OCCASIO SOCIETY MEMBERS

2008 PETIT VERDOT GHIEMETTI VINEYARD ♦ LIVERMORE VALLEY

46 CASES MADE

Harvest date	OCTOBER 3, 2008
Brix at harvest	24.6
pH at harvest	3.5

Our 2008 Petit Verdot is ripe and delicious, layered with *spicy currant and blackberry* with notes of *mocha and violet* on the nose. The finish is a *fantastic medley of fruit and spices*, with wonderfully integrated tannins.

ANGELS WITH WINGS!

We mark the return of Angelica to the Livermore Valley in mid-April, when we release our much anticipated bottling of this elegant dessert wine – only 50 cases produced! This dessert-styled fortified white wine was introduced into California by the Franciscan Missionaries in the 1700s. We have painstakingly researched the archives of the Bancroft Library, digging up old records of the early missionaries and oral histories of pioneering California winemakers to recreate, with an Occasio twist, one of the most popular wines of the past century. This wine is developing in a wonderful fashion with hints of apple pie and exotic spices. It will make an excellent dessert wine, aperitif, or cocktail addition.

We invite you to join the Occasio Society

and allow us the opportunity to share our boutique winery, exceptional wines and wine country experiences with you. (See back for more details)

FEATURED RECIPE

SPANISH-STYLE MUSSELS IN TOMATO AND SAFFRON

PAIRS WITH OCCASIO ROSÉ OF PINOT NOIR

A dry, crisp Rosé wine is an excellent pairing with a wide variety of foods. Personally, when I think of our Rosé of Pinot Noir, I think of the Mediterranean, and of saffron infused fish stews. This is a recipe that my family has used from time to time when we are in the mood for fresh mussels. Don't forget to sample a little of the Rosé while the dish is being prepared



Recipe may not look exactly as pictured.

- 1-bunch scallions, finely sliced, including greens
- 3 cloves garlic, smashed and minced
- 1 can (28 oz) crushed tomatoes
- A nice pinch of saffron (to your taste)
- 1 cup wine (how about the Rosé you're drinking?!)
- 1 medium fennel bulb, slice thinly
- 4 pounds mussels (cleaned shells)
- Optional - 1 baguette, sliced into crouton-sized pieces (or buy ready-made croutons)

1. To make croutons, preheat your oven to 400° F. Brush the bread slices on both sides with olive oil and place on a baking sheet. Sprinkle with salt and bake for 7 to 10 minutes, or until desired finish.

2. Heat 2 tablespoons of olive oil in a heavy-bottomed sauté pan. Sauté the scallions and garlic on medium-high heat until they are soft but not browned. Raise the heat to high and add the tomatoes, wine and saffron. Bring to a boil, and then turn down the heat so that the mixture simmers. Cook for another ten minutes to blend the flavors.

3. Turn the heat back to high and add the fennel and the mussels. Cover and let steam until most of the mussels have opened, around 5 minutes, shaking the covered pan occasionally to stir the mussels. Take off the heat and discard any mussels that haven't opened. Taste the sauce for seasoning, and then divide the mussels in equal measures into four large bowls. Pour over the sauce and serve with the croutons. I personally reserve my croutons to soak up in the sauce after I'm finished with the mussels. Enjoy! Serves 4

JOIN US ON FACEBOOK

AND ENTER TO WIN A DINNER FOR TWO AT UNCLE YU'S.

WWW.FACEBOOK.COM/OCCASIOWINERY



Upon release to the Occasio Society Wine Club members in mid-April, 2011, Angelica will be featured in three culinary cocktails created by the mixologists at Uncle Yu's. Come to Uncle Yu's to sample your favorite cocktail, then tell us on the Occasio Winery facebook page which is your favorite, submit a name for your favorite, and you could be on your way to Uncle Yu's, where your named cocktail and dinner awaits! Watch us on Facebook and we'll keep you posted when to enter, and when the Angelica is ready!



UPCOMING EVENTS

February 25th, 6-8pm – Occasio Society New Release Reception – sample our Member exclusive Petit Verdot and Rosé of Pinot Noir, paired with appetizers from Campo di Bocce!

March 19th & 20th, Noon – 4:30 – Barrel Tasting – be the first to sample our two Port styled wines – one made with Petite Sirah, the other Zinfandel!

Mid-April – Occasio Society Angelica Release - This marks a return of Angelica to the Livermore Valley. We have painstakingly researched the archives of the Bancroft Library to recreate, with an Occasio twist, one of the most popular wines of the past century. This wine is developing in a wonderful fashion with hints of apple pie and exotic spices. It will make an excellent dessert wine, aperitif, or cocktail addition. Oh, and we only made 50 cases!

May 7th & 8th, Noon - 5pm – Occasio Angelica Public Release – just in time for Mother's Day, this beautiful wine will be a wonderful accompaniment to the final course!

More information, www.occasiowinery.com



RECENT AWARDS AND ACCOLADES

Our 2009 Sauvignon Blanc was named **EDITOR'S CHOICE**, *Wine Enthusiast*, December 2010.

• 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



2010 ROSÉ OF PINOT NOIR
 General Release Mid-April

DEL ARROYO VINEYARD,
 LIVERMORE VALLEY
50 CASES

Our Rosé of Pinot Noir has a delightful nose of strawberries and cherry blossoms. The flavors are rich with strawberry and ruby red grapefruit with a creamy finish.



2008 PETIT VERDOT
 Exclusive for Occasio Society Members

DEL ARROYO VINEYARD,
 LIVERMORE VALLEY
46 CASES

Ripe and delicious, layered with spicy currant and blackberry with notes of mocha and violet on the nose. The finish is a medley of fruit and spices, with wonderfully integrated tannins.



2008 SOTTO VOCE

DEL ARROYO VINEYARD,
 LIVERMORE VALLEY
100 CASES

The clone 4 Cabernet contributes notes of bright young fruit, cherry and currants, while Petit Verdot and Zinfandel provide layers of blackberry, spice, chocolate and tobacco.



2009 SAUVIGNON BLANC

DEL ARROYO VINEYARD,
 LIVERMORE VALLEY
200 CASES

A crisp minerality folded in with flavors of lemon blossom and tropical fruit. Lively acidity brightens the palate in this elegant Sauvignon Blanc.



2008 PETITE SIRAH

DEL ARROYO VINEYARD,
 LIVERMORE VALLEY
100 CASES

Our award winning 2008 Petite Sirah is a noble successor to our 2007 vintage. It is bold and meaty, showing layers of wild berry with hints of vanilla and spice.



2009 PINOT GRIS

DEL ARROYO VINEYARD,
 LIVERMORE VALLEY
175 CASES

Bright acidity, with peach, melon and hints of tropical fruit. Possessing a rounded mouth feel, this is an expressive wine with a long, balanced finish.

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 the girls' get togethers and the foodie friends!

Reservations required, \$30 per person, \$20 for Occasio Society members.

MERCHANDISE SPOTLIGHT

We just love local, seasonal jam producer Inna Jam! Dafna makes truly some of the best jam around, and paired with the right cheese, it's pure magic! Her jalapeno jam has developed a very loyal following! We feature these jams in our Guided Wine and Cheese Pairing – experience this wonderful treat in the Library Room.

