

POCKET WATCH

THE OCCASIO WINERY NEWSLETTER



2014 FALL

IN THIS ISSUE

NEW RELEASES

2011 Founder's Collection Merlot
2013 Founder's Collection Pinot Gris

FEATURED RECIPE

Fall Woodlands Risotto



THE CYCLE CONTINUES

Harvest arrived early this year, and with it, the sweet smell of fermentation that now fills the winery. This is an exciting time, as the new vintage arrives and the cycle continues, much as it has done since the beginning of time.

This harvest, all of our fruit will come from the hillsides surrounding our Valley. There is a reason for this. For thousands of years, the finest wines were from hillside vineyards. Pliny the Elder extolled the qualities of the wines from the slopes of Mount Falernus, especially the famed vintage of 121 BC, served sixty years later in honor of Julius Caesar's Spanish conquests. The Roman poet Virgil, writing at the dawn of the Roman Empire, made certain that Augustus understood, "Bacchus loves the open hills." Charles Wetmore even went so far as to call the Livermore hillsides and the wines they produced, "Lachryma Montis," or the tears of the mountains.

Continued inside ...

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



NEW RELEASES

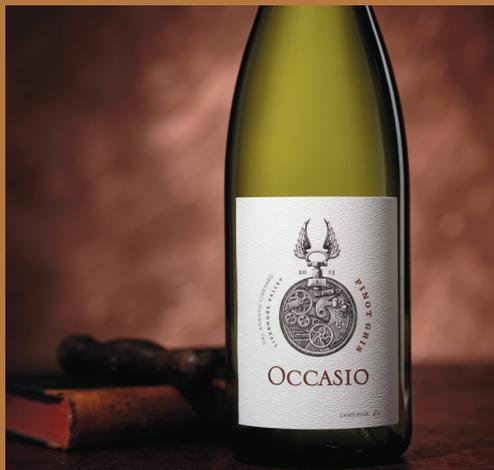


**2011 FOUNDER'S COLLECTION
MERLOT**

THATCHER BAY VINEYARD

148 CASES MADE—Harvest Date: November 1, 2011
Brix at Harvest: 24.2 pH: 3.6 TA: 0.51

A late harvest, in a difficult year, brings a stunning, muscular wine of layered, exotic spices. A complex, yet elegant, wine with a beautifully lingering finish.



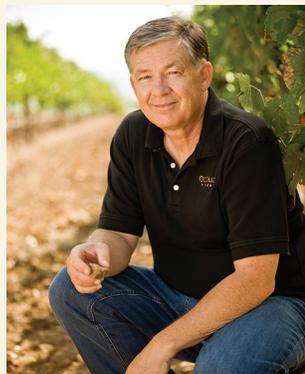
**2013 FOUNDER'S COLLECTION
PINOT GRIS**

DEL ARROYO VINEYARD

60 CASES MADE—Harvest Date: August 30, 2013
Brix at Harvest: 22 pH: 3.3 TA: 0.6

A mysterious juxtaposition of crisp and rich, akin to a slice of harvest apple with a dollop of lemon cream. Our Pinot Gris has consistently been the highest rated Pinot Gris in the Valley, and this vintage is drinking beautifully.

...continued from front cover



Today, science provides evidence to support these observations. Hillsides are more prone to erosion, and the soils are less fertile than in lowland vineyards. Likewise, water drains rapidly off the slopes. Both of these conditions force the roots to dig deep; there is a struggle to survive. The berries are often smaller, and the resultant wines are packed with flavors and prized minerality.

Climate is another reason to favor hillsides, especially with the Bordeaux varieties in Livermore Valley. Temperatures on our hillside vineyards average three degrees cooler than the valley floor, which, when averaged over the entire growing season, allows us to achieve greater fruit ripeness with lower sugars and higher acidity.

This quarter, we are releasing two wines from remarkably different hillside locations: our 2011 Founder's Collection Merlot and our 2013 Founder's Collection Pinot Gris. Our Merlot is born from the gently sloping, very unique, Thatcher Bay Vineyard, which is situated over a rare outcropping of iron rich clay loam soil, perfect for Merlot. Thatcher Bay owner Scott Burkart cane-prunes his vines - much more difficult to maintain than the more common spur-pruned vineyards that dominates the Valley. But, for Merlot, cane pruning is worth the effort - it speaks in the bottle.

Our 2013 Founder's Collection Pinot Gris begins life on the rocky, windswept northern slopes of Del Arroyo Vineyard, which has consistently produced Pinot Gris reminiscent of the finest in Alsace. Full bodied and complex, this wine continues to evolve with time in the bottle. I am amazed how well our 2008 vintage (the very first) tastes in library tastings of our wines.

As you enjoy these new wines, we celebrate five years at our Vasco location. In recognition, we are making several changes to better tell our story and forge our place in the illustrious history of the Valley. Late this fall, look for a new website, easier to navigate and packed with information about our wines and artisan products, winemaking, recipes, and history of our Valley. We will also be updating our Facebook page and newsletter, consistent with the new look of our website. In addition to changes in the way we communicate, we are also making major upgrades to our facility that will help us make even better wine. You can follow all of these happenings on our Facebook page, or on our blog postings accessible through our website or RSS feeds.

John Kinney
Winemaker



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

FALL WOODLANDS RISOTTO

My first taste of the newest vintage of our Thatcher Bay Vineyard Merlot released a cascade of memories of fall days during my student years spent searching the nearby woodlands for wild huckleberries and the elusive porcini mushroom. Our sacks filled with local bounty, we would return to the kitchen, where Mrs. G. would transform our harvest into homemade huckleberry pies and wild mushroom dishes. A favorite was a mushroom risotto, and though I never thought to ask the recipe, I remember it was a simple dish- mushrooms, some herbs, and cheese.

Mrs. G's recipe for mushroom risotto is lost in time, but I did come across a recipe that is so similar in taste and texture that, with a little alteration, bears a remarkable resemblance. It is adapted from a recipe in Jody Williams's cookbook, *Buvette: The Pleasure of Good Food*. She calls it Risotto Sotto Bosco, or "Forest's Floor." I substitute homemade vegetable broth and red wine (instead of water and white wine) to create an earthier flavor, and call it Fall Woodlands Risotto in honor of Mrs. G.

Melt 2 tablespoons of the butter in a heavy pot over medium-high heat. Add the shallot, porcinis, and herbs and cook (stirring) until just softened and beginning to turn golden brown (about 4 minutes). Add the rice and cook until it turns opaque (perhaps a minute or two). Add the red wine to the pot and cook until almost all of the liquid has evaporated. Add a pinch of salt and 1 cup of the boiling stock and cook, stirring continually, until the water has nearly evaporated. Repeat the process with a second cup of stock, and when that has nearly evaporated add the third cup. Cook, stirring, until this last addition of stock has nearly evaporated.

The rice should be just cooked through, but still have a bit of a bite. If it's too under cooked, add ¼ cup of the reserved stock. Turn off the heat and mix in the remaining butter along with the cheese. Fold in the berries, and season the risotto to taste with salt.

Serve immediately, perhaps with a small slice of Brie to accent the earthiness of the mushrooms.

Jody Williams, *Buvette: The Pleasure of Good Food*, Grand Central Lifestyle (New York/Boston). 2014



INGREDIENTS

- ½ stick of unsalted butter
- 1 small shallot, minced
- 2 firm fresh porcini mushrooms, sliced
- 4 fresh sage leaves, chopped
- 1 teaspoon fresh thyme leaves, minced
- leaves from a small sprig of fresh rosemary, minced
- 1 cup risotto rice
- ½ cup of dry red wine
- salt
- 3 – 4 cups boiling homemade vegetable stock (or chicken if you can't do homemade)
- ½ cup grated Parmigiano-Reggiano cheese
- perhaps a little Brie cheese to finish
- small handful of fresh blueberries (or huckleberries)

ACCOLADES

Recent Accolades, from the *Wine Enthusiast Magazine*

90 Points, Cabernet Sauvignon (Founder's Collection) 2011 Juicy with ripe tannins, it tastes lovingly handcrafted, detailed and focused in black currant, berry and leather. Though rich and luxurious it retains ample natural acidity to buoy its way through a meal or through several years of aging. — V.B. (8/1/2014)

90 Points, Petite Sirah (Founder's Collection) 2011 Petite Sirah has a long history in Livermore Valley and the Del Arroyo Vineyard from which this wine hails is planted to the heritage Concannon clone. Restrained and spicy, it offers velvety blackberry and raspberry fruit and a lingering tropical aroma, encased with a morsel of dark chocolate. With well-managed tannins, the wine begs to be set on the table... — V.B. (8/1/2014)

Gold Medal, Best of the Bay Wine Competition, **Telos (Founder's Collection) 2011**

UPCOMING EVENTS

125TH ANNIVERSARY PARIS EXHIBITION & RE-RELEASE

Oct. 4th & 5th, Noon - 5pm Occasio Winery

Celebrating the 125 year anniversary of the famed International Paris Exhibition, when Livermore's wines won the Grand Prix, and set the wine world aflutter.

THIS WEEKEND ONLY, we re-release our 2013 Heritage Collection Fumé Blanc & 2011 Founder's Collection Zinfandel, honoring the Heritage varietals that won Gold.

A rare opportunity to acquire these wines.

OCCASIO'S 5TH ANNIVERSARY CELEBRATION

Nov. 14th, 6:30pm (reservations required)

Cresta Blanca Room, Wente Winery

Join us on as we celebrate our fifth anniversary! Special Library and Heritage wines will be paired with a bespoke menu, while enjoying the exciting, toe tapping music of Le Jazz Hot.

Special announcements to be made in regards to surprises of the vintage variety!

This event will sell out quickly.

CLUB RELEASE RECEPTION

Nov. 20th, 6 - 8pm Occasio Tasting Room

Our final release of the year, including our final Heritage Collection wine of the year. Members will have the first opportunity to preview our artisan Christmas market, with lovely gift ideas.

OCCASIO AT DRAEGER'S COOKING SCHOOL!

Nov. 22nd, 2 - 5pm (reservations required)

Draeger's Blackhawk Plaza

Just in time for the holidays, we pair with the cooking school at Draeger's Blackhawk Plaza, to learn of the newest and tastiest appetizers/first courses of the season! Each dish will be paired with an Occasio wine. \$80, incl. tax, per person

We expect this event to sell out quickly.

GUIDED, SEATED TASTING OF NEW RELEASE WINES

Nov. 23rd, Noon - 4pm, seatings on the hour (reservations required) Occasio Winery Library Room

CHRISTMAS MARKET OPENS

Nov. 28th - 30th, Noon - 5pm Occasio Tasting Room

Visit early for wonderful gifts from local artisans and elegant holiday decorations. Runs to Christmas.

HOLIDAY IN THE VINEYARDS

Dec. 6th & 7th, Noon - 4:30pm Occasio Winery

A Livermore tradition, where wineries showcase their decorated tasting rooms with special wines, arts, crafts, holiday music, activities and more.

• T H E •
OCCASIO
 S O C I E T Y

Occasio Society wine club members receive access to some of the most allocated wines in the country, our Heritage Collection. This autumn, our members will receive an invitation to subscribe to another exclusive release, a micro lot, true luxury wine. Only members will be invited and the allocation will be fulfilled by a few fortunate members.

Other benefits members enjoy:

- ◆ All New and Current Release wines are offered at a 20% savings, both online and in the tasting room. Library wines are excluded from this savings, but only members have access to available Library wines.
- ◆ Complimentary guided tasting and pairing events, of New Releases and Library Wines
- ◆ Priority access and savings on guided wine and artisan cheese pairings in our Library Room
- ◆ Complimentary tasting for one member and one guest, in our Tasting Room
- ◆ 15% savings on all tasting room merchandise



OCCASIO
 W I N E R Y

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AWARD WINNING SMALL LOT WINES



**2011
 MERLOT**

THATCHER BAY VINEYARD,
 LIVERMORE VALLEY
148 CASES

NEW RELEASE. A late harvest, in a difficult year, brings a stunning, muscular wine of layered, exotic spices. A complex, yet elegant, wine with a beautifully lingering finish.



**2013
 PINOT GRIS**

DEL ARROYO VINEYARD,
 LIVERMORE VALLEY
60 CASES

NEW RELEASE. A mysterious juxtaposition of crisp and rich, akin to a slice of harvest apple with a dollop of lemon cream. Our Pinot Gris has consistently been the highest rated Pinot Gris in the Valley, and this vintage is drinking beautifully.



**2011
 PETITE SIRAH**

DEL ARROYO VINEYARD,
 LIVERMORE VALLEY
110 CASES

GOLD MEDAL 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.



**2011 CABERNET
 SAUVIGNON**

LIVERMORE VALLEY
5 CASES REMAIN

BEST OF CLASS, DOUBLE GOLD, 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.



**2011
 TEMPRANILLO**

DEL ARROYO VINEYARD,
 LIVERMORE VALLEY
8 CASES REMAIN

A rare gem, we harvest Tempranillo only in the coolest years. In 2011, the conditions in Livermore Valley were perfect for this variety. Only 40 cases of this wine were produced.



**2012
 CHARDONNAY**

DEL ARROYO VINEYARD,
 LIVERMORE VALLEY
19 CASES REMAIN

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 SAUVIGNON
 BLANC**

DEL ARROYO VINEYARD,
 LIVERMORE VALLEY
20 CASES REMAIN

Beloved by our loyal customers, this delicious Sauvignon Blanc combines bright citrus and vibrant tropical flavors with the crisp minerality that characterizes the gravelly terroir of Livermore Valley.



**2011
 OPPORTUNITY**

LIVERMORE VALLEY
18 CASES REMAIN

OPPORTUNITY smells of freshly picked orchids supported with loads of ripe, clean fruit. Full-bodied, medium sweet and very powerful and racy, the flavors last for minutes on your palate.



**2011
 ANGELICA**

DEL ARROYO VINEYARD,
 LIVERMORE VALLEY
6 CASES REMAIN

Angelica is 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.



5th Anniversary Celebration - Nov. 14th, 2014!

Cresta Blanca Room & Terrace, Wente Winery 6:30pm

On this very special evening, our Library and Heritage, award winning wines will be paired with a bespoke menu, and newsworthy announcements will be made in regards to upcoming vintages - it could be our most exciting news yet!

What better complement to this sure-to-be-magical evening, than the musical talent of the renowned Le Jazz Hot!! This premier group, of the Gypsy Jazz set, will have you humming, toe-tapping, and most likely dancing before the night is out! Their inspira-

tion is the music of Django Reinhardt and his roots in Gypsy culture, and the musically fertile Paris of the 1920's. It is sophisticated, yet it has a sentimental quality. It is Gypsy jazz, and the popularity of this music is growing around the world. *Have a listen! lejazzhot.biz*

THIS EVENT WILL SELL OUT QUICKLY - stay tuned through Facebook and our email news.