

OCCASIO

WINERY

“Reflecting on Livermore’s past with an eye to the future.”

FALL ISSUE

WINEMAKER NOTES

2012 HERITAGE COLLECTION CABERNET SAUVIGNON

2012 FOUNDER’S COLLECTION MERLOT

2014 FOUNDER’S COLLECTION SAUVIGNON BLANC

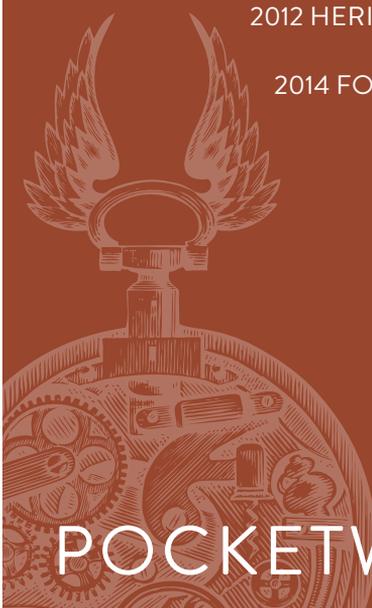
THE CYCLE CONTINUES

RANGE FED BONE-IN RIB EYE

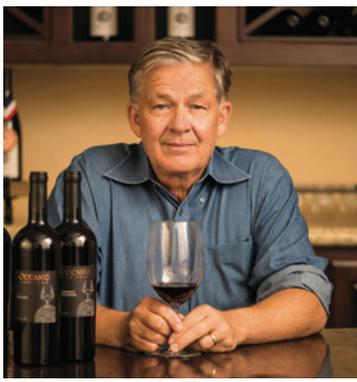
WESTERN STYLE RECIPE

FALL EVENTS

HARVEST PHOTOS



POCKETWATCH



WINEMAKER NOTES

The *California Board of State Viticultural Commissioners* was established in 1880, tasked with identifying exceptional cultivars and best winemaking practices for every winegrowing district in the state. The newly established Livermore Valley was one of these districts. Though there were no commercial wineries in Livermore Valley when the district was established, in less than a decade our pioneering growers and winemakers were able to place the Livermore district among the finest winegrowing regions in the world.

Decades worth of data supplied to the Commission provide a detailed picture of how our fruit was grown, how it was harvested, and how these legendary wines were made. Of importance, also, are the tasting notes, richly textured portraits of how the wines were perceived, and how wine styles were adapted to the *terroir*.

I cannot overstate the value of these records. Like Burgundian winemakers have used the writings from the ancient monasteries, I use the records of the

Livermore district to isolate the signals of *terroir* above the noise of changing fashion. I work to balance *terroir* and style, undertaking the least possible reworking of the traditional methods to keep our wines true to our *terroir* yet modern and relevant.

In this release are three wines that emphasize purity of fruit, fine-grained (almost dusty) tannins, and elegant mouth feel – hallmarks of Livermore *terroir*. We lead off with our 2012 Heritage Collection Cabernet Sauvignon, which I feel highlights how wonderful Livermore Cabernet can be when grown and crafted for our Valley. Next is our 2012 Founder's Collection Merlot from Thatcher Bay Vineyard, a Gold Medal winner at this year's San Francisco Chronicle Wine Competition. Recognition is building that Thatcher Bay is one of California's finest vineyard sites for producing serious merlot. We are proud to source our fruit from there. Finally, for those who appreciate the white wines of Livermore Valley, I am happy to release the 2014 vintage of our Founder's

Collection Sauvignon Blanc. Sourced from the Del Arroyo Vineyard and fermented in stainless steel, this wine has hints of the grassiness and tropical fruit that Livermore sauvignon blancs are known for.

With this release of three of Livermore's most prized varieties – Cabernet, Merlot, and Sauvignon Blanc – we mark our sixth anniversary as a winery. We remain dedicated to rediscovering the heritage varieties and winemaking practices that made Livermore famous. Thank you for sharing my belief in our Valley, and for joining me on this quest.

– John Kinney



NEW RELEASES

2012 Heritage Collection Cabernet Sauvignon, *Livermore Valley*

A rich wine with a youthful vitality displaying red berry and dark chocolate flavors accented with hints of dried herbs.

Harvest Date	Brix	TA
Oct. 4 – 12, 2012	23.75	0.64
Cases Made	pH	Alcohol by Vol.
70	3.6	14.6%

2012 Founder's Collection Merlot, *Livermore Valley* THATCHER BAY VINEYARD

An impressively structured wine with aromas of black cherry and cedar accompanied by layered flavors of currants, herbs, and spices. No wonder it won Gold at this year's Chronicle Competition!

Harvest Date	Brix	TA
Oct. 2, 2012	23.85	0.62
Cases Made	pH	Alcohol by Vol.
190	3.7	14.8%

2014 Founder's Collection Sauvignon Blanc, *Livermore Valley* DEL ARROYO VINEYARD

Hints of apple blossom and pear supported by nice acidity – a classic Livermore Sauvignon Blanc.

Harvest Date	Brix	TA
Aug. 20, 2014	23.5	0.68
Cases Made	pH	Alcohol by Vol.
50	3.4	14.1%



PIONEERING MICRO FARMING

The Cycle Continues



Occasio's harvest season began in the early morning hours of August 18, the earliest in our six years. That morning, our team handpicked a scant half-ton of Pinot Noir for what will become our Founder's Rosé. Still cold in the dawn's first light, we raised champagne-filled glasses to the sky to toast the new harvest, a tradition started by Paul Masson, passed down through Martin Ray, and continued at Occasio each year.

As I am writing this, we have harvested our Pinot Noir, Sauvignon Blanc, Chardonnay, Malvasia Bianca, Malbec, and Syrah. I anticipate all of our wines will be ready to lie down by the end of September, quite a change from the wet fall of 2011 when fermentations were still underway at Thanksgiving.

The seeds to an early harvest were sown last spring, when warm dry days led to an early bud break. Fortunately, there were no spring frosts, as our lowest temperature was 34°. Unfortunately, May was cool during the critical period

of fruit set, leading to widespread shatter (poor crop yield) because some flowers remained unpollinated. Yields are down this year, even in our carefully managed vineyards.

The rest of our growing season was ideal for rapid ripening. We had only three days where the temperature exceeded 100°, and most days were in a moderate range from the mid 50's to the low 90's. In August, our highest temperature was 101°, and the lowest was 56°. Thus, ripening never shut down. During the day, skins ripened and sugar accumulated, and in the evening the vines metabolized the malic acid, a classic Bordeaux ripening cycle.

Historically, low diurnal temperature swings with moderate temperatures have produced great vintages. Looking at the harvest thus far, I think that 2015 will produce the finest wines this century – although there might not be much to go around.

RECENT ACCOLADES

91 POINTS

WINE ENTHUSIAST, SEPTEMBER 2015
2011 Founder's Collection Merlot

"An elegant but firm wine that will be appetizing at the table now through 2020."

90 POINTS

WINE ENTHUSIAST, AUGUST 2015
2012 Founder's Collection Cabernet Sauvignon

"saturated with color and tannins, ripe and generous in flavor..."

GOLD

2015 SAN FRANCISCO CHRONICLE WINE COMPETITION
2012 Founder's Collection Merlot



FEATURE RECIPE

Range fed bone-in rib eye Western Style



I paid a visit to the new Whole Foods Market nearby. The meat counter is filled with grass fed beef, believed to be better both for you and the environment than the grain fattened meats found at most stores. Growing up, the only meat I knew was grass (or range) fed. Prepared properly, the meat carries the sweetness of the open range. The key is not to overcook it!

I purchased a bone-in rib eye, and went home to prepare it following an old recipe from my great aunt. She used a cast iron pan over open flame. I like to use cast iron, but finish the steak in a warm (400°) oven. Please note that a grass fed rib eye is done when the internal temperature reaches 130°.

INGREDIENT LIST

- | | |
|------------------------------------|----------------------------------|
| 2 lbs. bone-in rib eye (grass fed) | 6 garlic cloves (smashed) |
| Salt | 4 strips of lemon peel (no rind) |
| 2 sprigs rosemary | Olive oil |
| 6 sprigs thyme | |

Use a grinder or mortar and pestle to create a dry paste. Salt the meat, then rub both sides with half of the mixture. Wrap the meat and refrigerate it for 4 hours to overnight.

Reserve the other half of the rub, and mix it with about three tablespoons of butter. This will be used for finishing the meat.

Cooking -

Remove the rib eye from the wrap, and let it warm to room temperature. Brush off the rub and pat the meat dry with a paper towel. Rub the meat with olive oil, then sear in a cast iron pan for two minutes on each side.

Remove from the flame, turn the meat one more time and add the butter/rub mix. Place in a warm oven to finish for 3 – 4 minutes (until internal temperature reads 130° – medium rare).

Remove from oven and let the meat rest on a platter for 10 to 15 minutes to firm. I like to cut the meat from the bone, slice it, and then reassemble on a platter surrounded by potatoes, like our simple roast potato recipe featured in our *Spring 2013 Pocket Watch Newsletter* available on our web site.

And, don't forget the wine. This grass-fed rib eye is excellent with red wine, especially our 2012 Heritage Cabernet Sauvignon or our 2012 Founder's Merlot.

UPCOMING EVENTS

Thursday, September 10, 6 – 8 PM Winery and Tasting Room

Members' release reception for new wines.

2012 Heritage Cabernet Sauvignon, 2012 Founder's Merlot, and 2014 Founder's Sauvignon Blanc. Members only

Friday – Sunday, September 11 – 13, Tasting Room

Our new releases will be showcased. Be the first to sample these new wines.

Wednesday, September 30, 5 – 8 PM, Tasting Room

Wine Wednesday — our last wine Wednesday of the year, when we will be open after hours to help you wind down from a hectic September. Enjoy our new wines and take a tour of our operations — as an early harvest will be winding down as well.

Saturday & Sunday, October 17 – 18, Tasting Room

Members' guided tasting through five vintages of Cabernet Sauvignon. Complimentary for our members and their guests.

Thursday, November 19, 6 – 8 PM, Winery and Tasting Room

Members' release reception for new wines.

2012 Heritage Petit Verdot, 2013 Founder's Cabernet Sauvignon, 2014 Heritage Fumé Blanc. Members only

Saturday and Sunday, November 21 – 22, 12 – 5 PM, Tasting Room

Members' preview of our new "Reserve" tasting menu. Members only



We are 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 varietals, those with more than a century of excellence in Livermore.

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