

OCCASIO
WINERY

"This could be the finest white wine vintage of the century!"

WINTER ISSUE

WINEMAKER NOTES

2013 FOUNDER'S COLLECTION CABERNET SAUVIGNON

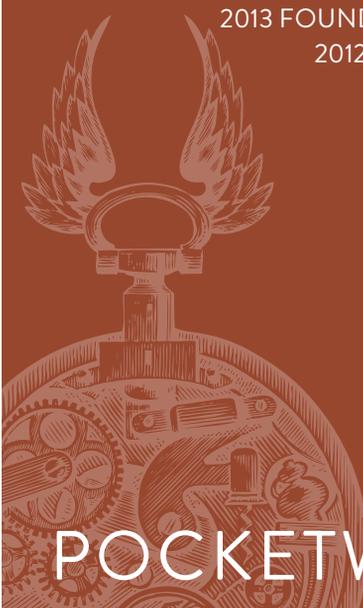
2012 HERITAGE COLLECTION CABERNET FRANC

2014 HERITAGE COLLECTION FUMÉ BLANC

REFLECTIONS ON THE 2015 HARVEST

ROAST PRIME RIB WITH COFFEE RUB

WINTER EVENTS



POCKETWATCH

WINEMAKER NOTES

Every year, Thanksgiving provides us the opportunity to gather with family and friends in order to catch up on news and to share old stories. Thanksgiving is also a chance to pause and rest before the coming storm of the holidays. It is my favorite weekend of the year.

Growing up in rural Idaho, children were allowed to sit politely with the grownups at the Thanksgiving table. I felt like a grownup for the day, and looked forward to the stories that would be shared with the meal. My grandfather would tell of a particularly troublesome horse of his that always slipped his saddle while riding, and my

dad would share stories about hitching up the teams of horses on his grandfather's farm for the harvest, and how the fall weather always seemed to be colder and the distances a little farther in those days.

My grandmother would tell her story of being locked in a vault for what seemed hours during Filer Idaho's one and only bank robbery, although newspaper articles at the time reveal it was only 15 minutes before the bank manager realized the doors to the vault were unlocked. And, my great aunt would tell of the hardships of cooking for the farmhands during harvest without the aid of modern conveniences.

As each story unfolded, the dishes were passed around – grandmother's bread and chestnut stuffing, my great aunt's cranberry sauce, baked Idaho potatoes, and my mother's famous green beans. Over the years, these dishes took on the stories that were shared. Today, when we remake one of these recipes, memories of these stories, the times, and the people who told them come flooding back.

Anthropologists tell us that it is food's ability to stimulate memory that makes it an essential element in rituals. Food reminds us of where we came from, and who we are. This is why my wife and I like to select old recipes from both sides of our family to share pride of place with our

Thanksgiving turkey. Mrs. Kinney's green beans, Connie's rolls, and Kathryn and Dell's potatoes now become part of the tradition of storytelling that we can pass on to our children.

Three Livermore classics make up our final club release of the year. All are Bordeaux varieties, and all are members of the same family, as Cabernet Franc and Sauvignon Blanc are the parents of Cabernet Sauvignon.

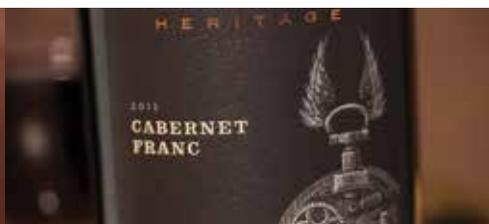
Headlining the release is the 2012 vintage of our Heritage Cabernet Franc. We continue to explore the depths of the Del Arroyo Vineyard and its abilities with this cultivar, each year getting closer to its full potential. Still a young wine, give it some time to open and then enjoy its densely layered richness of blackberry and red current, framed with subtle notes of dark chocolate and coffee.

Also in this release is our 2013 Founder's Cabernet Sauvignon. This is the first time we are including the Founder's Cabernet in a club release, and it is about time! Our Founder's Cabernet Sauvignons have been awarded Best of Show, Best of Class, or Double Gold in every entered competition, and all have been rated 90 points or higher by the editors at Wine Enthusiast. Yet few of our members, especially those who live

far away, have had an opportunity to experience what we believe are some of the finest Cabernets in California. With 2013, look for a Cabernet that is saturated with color and tannins, and is ripe and generous in flavor. Aromas resemble dark chocolate, blueberries and cedar shavings, while flavors run to fresh blackberry, cinnamon and clove. The texture is still young from tannins, which helps it stand up to the rich foods of the holidays. This is a wine meant to enjoy now, or to lay down for several years.

The last wine in the release is our 2014 Fumé Blanc, a barrel fermented Sauvignon Blanc. This wine has a rich tradition in Livermore Valley, the first vintage having been crafted by Charles Wetmore in the 1880s to challenge the European supremacy with this cultivar. By stirring the lees and then leaving it rest, Wetmore created a defining Livermore style of Sauvignon Blanc that would earn the Grand Prize at the 1889 Paris Exposition against more than 25,000 wines from around the world. It is in this spirit that we craft our Fumé Blanc, a living testament to the traditions of Livermore Valley.

– John Kinney



NEW RELEASES

2013 Founder's Collection Cabernet Sauvignon, *Livermore Valley*

A rich wine with ripe fruit and dark chocolate flavors, firm tannins and acidity lift it and keep it lively through the finish. It tastes great now but will improve through 2020.

Harvest Date	Brix	TA
Oct. 10 – 25, 2013	23.4	0.65
Cases Made	pH	Alcohol by Vol.
125	3.7	14.1%

2012 Heritage Collection Cabernet Franc, *Livermore Valley* DEL ARROYO VINEYARD

Alive in blackberry and red currant, this wine defines the Livermore *terroir*. A worthy candidate for cellaring, this wine is enjoyable now but will continue to develop for many years.

Harvest Date	Brix	TA
Oct. 17, 2012	23.2	0.60
Cases Made	pH	Alcohol by Vol.
70	3.7	14%

2014 Heritage Collection Fumé Blanc, *Livermore Valley* DEL ARROYO VINEYARD

A balanced dry white wine that hints of the time it spent in oak, providing a woody, sweet vanilla touch to a nose of lemon grass and almond.

Harvest Date	Brix	TA
Aug. 20, 2014	23.3	0.68
Cases Made	pH	Alcohol by Vol.
40	3.4	14.1%

PIONEERING MICRO FARMING

Reflections on the 2015 Harvest



This has been the earliest, and fastest, harvest in memory. The Malvasia Bianca has been bottled, and the other white wines are now being made ready. We hope to have the Sauvignon Blanc and Rosé bottled by Thanksgiving. Our red wines have been pressed out and put in the barrels. Soon, our busy winery will settle down as the wines prepare for their long winter's nap. Finally, there is time to reflect back on the 2015 harvest.

Pinot Noir began our harvest season on August 18th. The fruit, picked only for our Rosé of Pinot Noir, possessed a beautiful balance of acidity and sugar. Color and flavor were intense, perhaps the finest we have seen and a testament to hard work in the vineyard and graceful August weather. Sauvignon Blanc, Malvasia Bianca, and Chardonnay followed in rapid succession, all filled with vibrant flavors. This could be the finest white wine vintage of the century! These wines will start appearing on our tasting menu next spring.

It will be a year before we can assess the red wines. Yields in many of the cultivars were down significantly due to the poor fruit set caused by cool May weather. Most affected were Cabernet Sauvignon and Merlot. In the right hands, these varieties will produce concentrated and complex wines, although their supply will be limited. Look for the first of these wines to appear in Fall, 2017.

Early and near simultaneous harvests in Livermore and Napa, coupled with the fire in Lake County, taxed harvest crews to the limit. The resulting shortage of labor and strain on resources would have been disastrous if not for the cooperation and resource sharing among our Livermore wineries. This spirit of teamwork reminds us that Livermore is still family owned, with a tradition of comradery that dates back to its founding in the 1870s. I can't help but believe that this spirit of comradery will be present in all of our Livermore wines from the 2015 vintage.

RECENT ACCOLADES

91 POINTS

WINE ENTHUSIAST, DECEMBER 2015

2012 Heritage Collection Cabernet Sauvignon

"A tempting, well-balanced wine from a tiny artisan winery, this is medium bodied but packs in a great array of ripe fruit and dark chocolate flavors. Firm tannins and acidity lift it and keep it lively through the finish."

ALDER YARROW - LIVERMORE RECONSIDERED

PALATE PRESS NOVEMBER 2015

2012 Founder's Collection Cabernet Sauvignon

"A focus on elegance - texturally fascinating."



FEATURE RECIPE

Roast Prime Rib with Coffee Rub

Taste and smell are unique in their ability to conjure up memories and make them fresh. Scientists tell us it is because our flavor receptors are directly linked to the parts of our brain associated with memory and experiences. This may be true, but Proust explained it best in his often cited but rarely read novel, *In Search of Lost Time*, "But when from a long-distant past nothing subsists, after the people are dead, after the things are broken and scattered, taste and smell alone...bear unflinchingly, in the tiny and almost impalpable drop of their essence, the vast structure of recollection."

A short while back a friend gave us a tin of "java" rub. When I opened it up, the smell of the coffee and spices brought me back to a long ago time when I was a graduate student. A friend had opened up a small restaurant, and for opening night had prepared a prime rib roast to celebrate. Unlike traditional marinades with garlic and rosemary, she made use of coffee grounds – Hills Brothers in those days – a mixture her husband had perfected on moving to California. It's a perfect meal for the holiday season, and a perfect pairing with our new releases. So give it a try, and create some of your own memories.

Roast Prime Rib of Beef with Jack's Coffee Rub
Cooking method adapted from Lynne Curry – Food 52

INGREDIENTS LIST

1 – 5 to 6 lbs. boneless beef rib roast patted dry

FOR THE RUB

2 Tablespoons whole roasted coffee beans

1 Tablespoon black peppercorns

1 Tablespoon sea or Kosher salt

2 teaspoons dried garlic

2 teaspoons ground cumin

Preheat the oven to 300°.

Grind the dry ingredients in a coffee or spice grinder. Rub the entire roast with the coffee rub and place on a rack with the fatty side up. Let the roast sit at room temperature for an hour. Roast the beef until an instant read thermometer registers 115° in the center. Remove from oven and tent loosely with foil. Turn up the oven temperature to 475°. When the temperature is reached, uncover the roast and return it to the oven. Roast until the internal temperature reaches 130° (medium rare), about 10 minutes.

Remove roast from oven and let rest for 20 minutes. Enjoy.



UPCOMING EVENTS

Saturday, November 21, 5 – 8 PM

Winery and Tasting Room

Members' release reception for new wines catered by
Chef Eduardo Posada

Members only

Saturday and Sunday, December 5 – 6, 12 – 5 PM

Winery and Tasting Room

Holiday in the Vineyards

Saturday, December 12, 11 – 4 PM

Tasting Room

Smoking Bishop and Port Wine Seminar

Saturday, January 30, 11 – 4 PM

Tasting Room

Blending Master Class

Thursday, February 11, 6 – 8 PM

Tasting Room

Members' release reception for new wines

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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