

OCCASIO  
WINERY



## SUMMER ISSUE

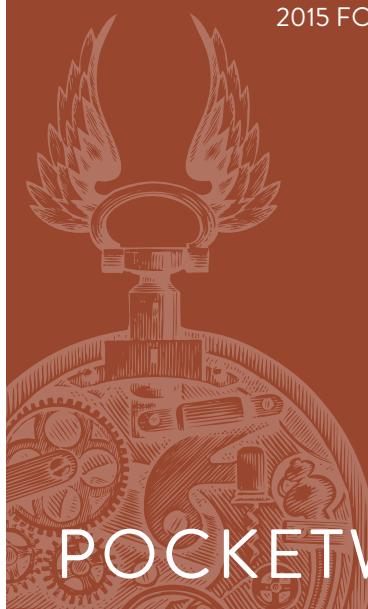
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WINEMAKER NOTES

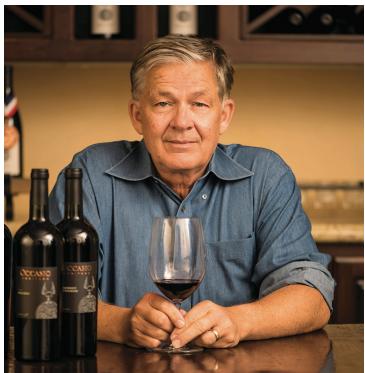
2015 FOUNDER'S COLLECTION SAUVIGNON BLANC  
2013 HERITAGE COLLECTION MALBEC

TWO CLASSIC WINES

ARGENTINE EMPANADA



POCKETWATCH



## "Finding our voice...."

I founded Occasio winery with the intention of focusing only on Livermore fruit, and of recapturing the greatness of our Valley's early years. I had spent years studying the *terroir*-style winemakers of my generation, like David Ramey, Celia Welch, Bob Levy and the late Henri Jayer. From them, I gained an appreciation of the difficulties of crafting *terroir* driven wines.

The first six years of Occasio have been about learning this craft. Going forward, it will be about discovering our voice, the unique voice that is Livermore Valley. It is why, towards the end of 2014, I spent considerable resources to prepare my winery for the next steps on our journey.

It began with the farming, what I call "farming for Livermore." It continues with investments in new personnel and equipment, and a radical rethinking of an already exceptional barrel and aging program.

The results of these investments are beginning to show in our new releases. Our 2014 Founder's Chardonnay was rated 91 points for the *Wine Enthusiast Magazine*'s July 2016, issue. This rating is important to us, not only because it is one of the highest ratings for a Livermore Chardonnay, but because it demonstrates a developing understanding among outsiders, of Livermore's historic *terroir*.

Continuing with more recent releases, our 2015 Rosé of Pinot Noir, released

last February, was praised for its brightness and purity, while our 2015 Malvasia Bianca, released last March, earned accolades for the complexity and exotic qualities in our Livermore fruit. All of these new wines have benefited from our new investments.

With each new release, we continue to find our voice. This voice is apparent in the two new wines in our spring release: the 2015 Founder's Collection Sauvignon Blanc and our 2013 Heritage Collection Malbec. You can read more about these wines later in this newsletter. I am excited with both of these new wines, and hope that you will enjoy them with your family and friends.

– John Kinney

# WINEMAKER NOTES



### 2015 Founder's Collection Sauvignon Blanc, Livermore Valley DEL ARROYO VINEYARD

Hints of citrus supported by bracing minerality — a classic Livermore Sauvignon Blanc.

Harvest Date	Brix	TA
Aug. 25, 2015	22.2	0.68
Cases Made	pH	Alcohol by Vol.
55	3.3	13.1%



### 2013 Heritage Collection Malbec, Livermore Valley DEL ARROYO VINEYARD

Savory and expressive, with flavors of dried berry, cedar and mocha, all supported by fresh acidity.

Harvest Date	Brix	TA
Oct. 23, 2013	24	0.55
Cases Made	pH	Alcohol by Vol.
70	3.7	14.5%

NEW  
RELEASES

## TWO CLASSIC WINES



Two new wines debut in May—our 2015 Founder's Collection Sauvignon Blanc and 2012 Heritage Collection Malbec. These wines will appear on our tasting room menu beginning April 28, the night of our spring release party.

Sauvignon Blanc, arguably, is Livermore's most famous white wine, and for good reason. The soils and climate are ideal for growing this cultivar; both lend unique flavor profiles to the finished wines that are found nowhere else. Depending on the vineyard, flavors trend from citrus to tropical. The herbaceous grassiness, which sometimes overwhelms French and New Zealand wines, is muted here. There is just enough to announce its varietal character, but not so much that it clouds the freshness of the fruit.

Occasio Sauvignon Blanc originates in the rocky hillsides of the Del Arroyo Vineyard, where climate favors citrus flavors of lemon, lime and grapefruit. Our farming and winemaking practices preserve the freshness of the fruit through bottling. Hand harvest, gentle pressing and cold fermentation help us capture a bracing minerality that is sought after in the finest wines. Truly, this wine is a picture of its *terroir*.

Malbec is one of the many Bordeaux varietals planted in Livermore in the 1880s. Quite popular as a blending grape, where it added color and backbone to Cabernet, a few of our locals championed it on its own, like Theodore Ghier, who felt that Malbec was one of Livermore's finest varietals.

With prohibition, interest in California Malbec waned. Today, we are most likely to associate Malbec with Argentina, where the wines from Mendoza are reacquainting us to this varietal. The best of these Mendoza grown wines awaken us to the potential of coastally-grown domestic Malbec from the climatic margins, where the weather is cool enough to preserve acidity yet warm enough to insure ripeness.

Occasio Malbec is sourced from the Ghielmetti Vineyard, a hidden acreage tucked within a coastally moderated valley in the Altamont Hills. Here, we are able to grow a Malbec that showcases fresh fruit framed with herbs and spices. Hand harvested and minimally processed, we age the wine for eighteen months in a mix of new and once-used French oak barrels. This gentle period of élevage helps to soften the tannins and brighten the fruit, preserving a long and satisfying finish.

There we have it, the release of two classic wines, each with a distinct history.

**Both of these wines deserve to be called heritage varietals, and both deserve a place at your table this summer.**

### RECENT ACCOLADES

#### 91 POINTS

WINE ENTHUSIAST, JULY 2016

2014 Founder's Collection Chardonnay

#### GOLD MEDAL

2016 TRI VALLEY UNCORKED

2014 Founder's Collection Chardonnay

#### GOLD MEDAL

2016 TRI VALLEY UNCORKED

2013 Founder's Collection Syrah



### FEATURE RECIPE

#### Argentine Empanada



Though Malbec is a French cultivar and one of the Bordeaux varieties, today it is most often associated with Argentina. There is no dispute that Argentine food captures the soul of Malbec, and few Argentine dishes are so flavorful and easy to prepare as empanadas. When exploring recipes for empanadas, I came across a copy of the Vatican Cookbook that the Swiss Guard published this year to raise money to help end world hunger. Here, I found the recipe for empanadas provided by Pope Francis for his table. The pine nuts and raisins combine with the Malbec to create a truly spiritual meal.

#### INGREDIENTS LIST

##### For The Filling

- ½ pound ground Beef
- ¼ cup pine nuts
- ¼ cup chopped salt-cured black olives
- ¼ cup raisins
- 2 eggs, beaten

##### For The Pastry

- 1 egg yolk, beaten for glaze
- 1 sheet puff pastry dough

#### DIRECTIONS

Combine While the oven is heating to 375°F, brown the ground beef and drain off the fat. Transfer the beef to a bowl, and toast the pine nuts (no oil) at low heat for about 2–3 minutes. Add the pine nuts along with the chopped olives, raisins and two eggs to the meat and mix. Adjust seasoning to taste.

Using a cookie cutter (about 3 inches diameter) cut out round disks. Place a tablespoon of the empanada mixture into the center of the dough and fold over, pressing the edges shut with a fork. Coat the empanadas with the egg yolk and place them into the oven to brown—about 10 minutes. I like to cover the bottom of a flat baking pan with parchment to prevent sticking.

Based on a recipe from the *Vatican Cookbook – 500 Years of Classic Recipes* published by the Pontifical Swiss Guard, 2016.



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A. Bud break after a shower  
at Del Arroyo Vineyard.

B. Steam cleaning a  
barrel after use.

C. Drawing a sample of  
our 2015 Chardonnay.



C

*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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