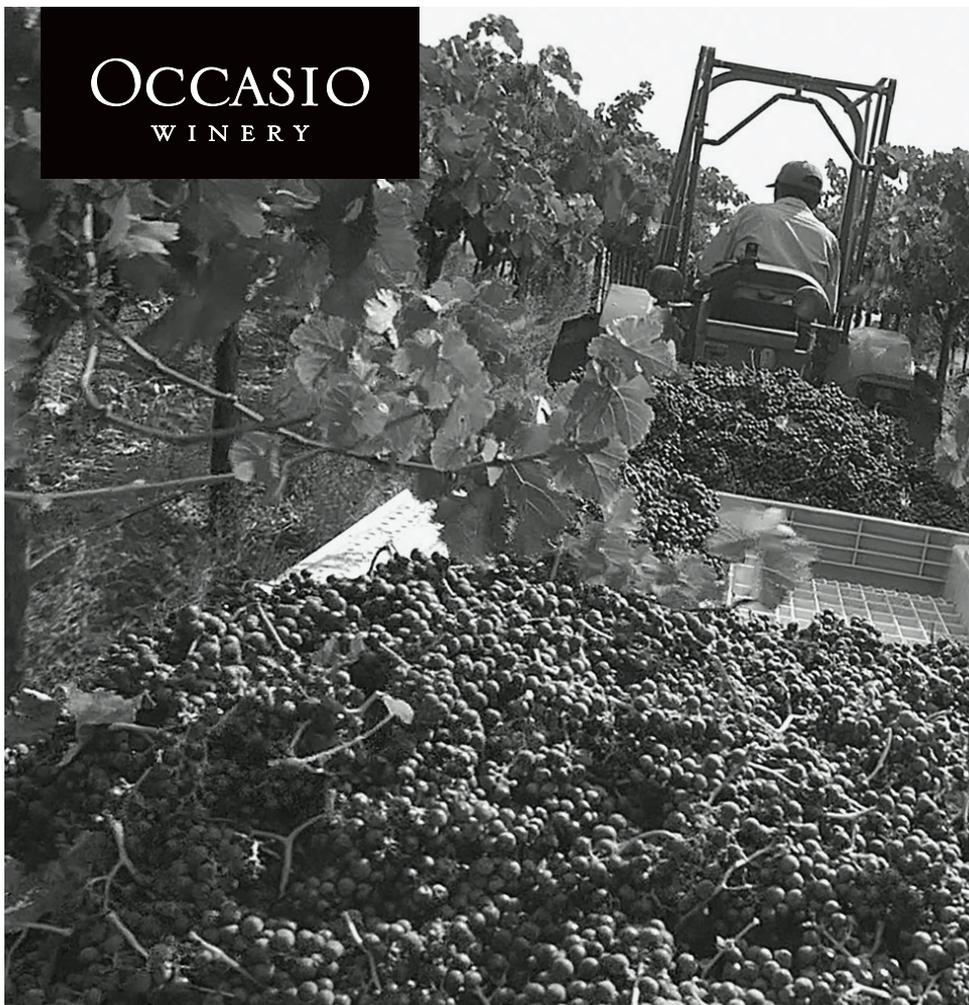


OCCASIO WINERY



FALL ISSUE

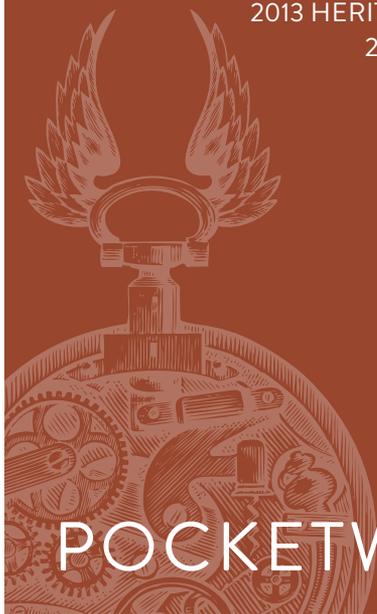
WINEMAKER NOTES

2013 HERITAGE COLLECTION CABERNET SAUVIGNON
2014 HERITAGE COLLECTION CHARDONNAY

TAKING THE RISK

GAZPACHO

FALL/HOLIDAY EVENTS



POCKETWATCH



WINEMAKER NOTES

I believe in the importance of provenance and purity, where I know the origin of everything that goes into my wine. Our winery is governed upon these principles.

This issue of the Pocket Watch marks our ninth harvest, and the eighth at our Vasco road facility. Still, I feel as if we are only getting started on our journey of rediscovery. Nine years ago, we took what then was considered a risky opportunity by dedicating ourselves to Livermore heritage cultivars, locally grown, and with a pedigree in our valley reaching back more than a century. Compounding the risk was our additional decision to build a winery where all of the equipment and winemaking techniques were customized for Livermore fruit and Livermore winemaking traditions.

I believed then, as I do now, that Livermore's exceptional winemaking past is worth reclaiming. It is possible to recapture the traditions that made us famous a century ago, while at the same time maintaining a sense of newness in our wines. I believe in the importance of provenance and purity, where I know the origin of everything that goes into my wine. Our winery is governed upon these principles.

The landscape has changed since our founding nine years ago. Today, Livermore Valley is growing some of California's finest fruit, and a majority of local wineries now proudly display wines made from Livermore Valley grapes. Growers are getting more money for their fruit, and Livermore wines are gaining recognition outside our valley. Yet, in spite of this success, our task of rebuilding our historic reputation has just started; there remains much to be rediscovered.

Going forward, it is incumbent upon us to search for identifiable Livermore characteristics in our wines that can provide a unique and notable counterpoint to other wine growing regions. This search will require considerable research and Occasio is uniquely positioned for this mission as we remain small and focused. Being small provides us an opportunity not offered to larger wineries – time.

Time affords us the opportunity to study and hone our craft.

This quarter we release two exceptional examples of Livermore history: the first, our 2013 Heritage Cabernet Sauvignon. Those of you who enjoyed the complex elegance of the 2012 vintage will be pleased even more with the 2013, which benefited from a picture perfect growing season and continued refinements to our farming and winemaking. The Cabernet is still youthful, and will benefit from many years of careful aging.

Our second release, the 2014 Heritage Chardonnay, is a tribute to the early days of Livermore. The extraordinary fruit that was the basis for our 91 point 2014 Founder's Collection Chardonnay is present in our Heritage release, but is enhanced by extended aging and stirring of the lees, in the exotic black-locust barrel coopered exclusively for our use, by French artisans.

– John Kinney



2013 Heritage Collection Cabernet, *Livermore Valley* DEL ARROYO VINEYARD

A rich and complex wine with ripe fruit, firm tannins and healthy acidity. With an intensity of flavor and power that commands attention, this is our finest cabernet yet.

Harvest Date	Brix	TA
Oct. 10-25, 2013	23.5	0.65
Cases Made	pH	Alcohol by Vol.
70	3.7	14.3%



2014 Heritage Collection Chardonnay, *Livermore Valley* DEL ARROYO VINEYARD

A beautiful, rich wine with yellow fruits that are concentrated, tightly textured and ripe. The special touch of a black locust barrel adds spice to the opulent fruitiness.

Harvest Date	Brix	TA
Aug. 23, 2014	23.3	0.65
Cases Made	pH	Alcohol by Vol.
65	3.5	13.8%

NEW
RELEASES

TAKING THE RISK



It is one of my great pleasures, to teach the Introduction to Winemaking course at Las Positas College each fall, a class equivalent to the introductory (VEN 3) class at UC Davis. It affords me the opportunity to keep current in the latest advances in winemaking, and, at the same time, provides me the excuse to look through the published masters' theses of Davis graduates.

These theses often address significant issues in winemaking that have been deemed too costly for the industry to study. An early example was the 1953 work of Joe Heitz (of Martha's Vineyard fame), with his publication of brandy quality and California port wines. There is also David Ramey's 1986 work on cold soaking and pressing of California Chardonnay. David is now considered one of Napa's most important producers of Chardonnay and Pinot Noir.

Our own Dave Hendrickson has now joined this list of illustrious winemakers with his recent publication in the American Journal of Enology and Viticulture (2016). Dave's work, along with others I have mentioned, reinforce the need for winemakers to keep their options open while making a wine. With each step, the ability of a winemaker to alter the course of the wine is reduced. In white wines like Chardonnay, hand harvesting, hand sorting, and whole cluster pressing (what I refer to as 'thrice-sorting') are examples of retaining the winemaker's ability to control the expression of variety and terroir.

I know that many wineries, either because of cost or volume, cannot afford to spend the time required to 'thrice-sort' their wines. But we can, and I think the wines are better for it.

RECENT ACCOLADES

93 POINTS

WINE ENTHUSIAST, AUGUST 2016
2013 Founder's Collection
Syrah

"...this wine is pure, dark and delicious!"

91 POINTS EDITOR'S CHOICE

WINE ENTHUSIAST, AUGUST 2016
2013 Founder's Collection
Cabernet Sauvignon

"This wine is agile and elegant...."

91 POINTS

WINE ENTHUSIAST, JULY 2016
2014 Founder's Collection
Chardonnay

"...complete and delicious!"

90 POINTS

WINE ENTHUSIAST, AUGUST 2016
2012 Heritage Collection
Cabernet Franc

"...lip-smacking freshness, lively tannins, a lot of complexity and a lingering finish."



FEATURE RECIPE

Gazpacho

Gazpacho is the chilled soup of summer, best when vine ripened tomatoes and sweet onions arrive at the markets. Everyone has a favorite recipe, but none, perhaps, as simple as mine. My recipe for gazpacho was inspired by Pierre Franey, one of the early French chefs to arrive in America after the war. You may not remember Chef Franey, but his decades long collaboration with Craig Claiborne revolutionized the food section of the New York Times. It was during this collaboration that Pierre Franey introduced Cuisine Rapide – the salvation for those desperate for something quick to put on their table.

My version of gazpacho is delicious as is, but can also be seen as a starting point for experimentation. To this base of heirloom tomatoes, red bell pepper, sweet onion, cucumber, basil, red wine vinegar, and olive oil, you can add sweet Brentwood corn, day-old French bread, or hot peppers. You can change the texture of the soup as well, either by puréeing or hand chopping. Roasting the vegetables is another variation. I have even been known to add some horseradish, celery, Worcestershire sauce and a shot of vodka for an heirloom Bloody Mary. **The possibilities are endless.**



INGREDIENTS LIST – don't worry about proportions

4 – 5 heirloom tomatoes – cored

1 red bell pepper – seeded

2 cucumbers – skinned and seeded

1 sweet onion – Walla Walla if available

1 clove hard-necked garlic (optional)

Handful of fresh basil

1 - 2 tablespoons red wine vinegar
(to brighten flavor)

¼ cup extra virgin olive oil

Salt to bring out flavors

Imagination – endless!

DIRECTIONS

I core the stem end of the tomato, chop it, and puree it with the skins in the food processor. I then take the tomato purée and run it through a hand-crank food mill to separate the skins and seeds from the juices.

Add the remaining ingredients to the food processor and purée – experimenting with texture. Add the pureed vegetables to the tomato broth and refrigerate, covered, until serving.



UPCOMING EVENTS

Wednesday, September 21

Wine Wednesday

Open after hours for wine and music on the patio.

Saturday, October 1

Opportunity Port Wine Release

Members only

Thursday, November 17

Winemaker Reception for Members' Release

Friday, November 18

Year End Celebration and Dinner at Murrieta's Well

Saturday and Sunday, December 3 - 4

Celebrating Holiday in the Vineyards in our tasting room

Saturday, December 17

Annual Port Wine and Smoking Bishop Party

Location to be determined.

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.

WWW.OCCASIOWINERY.COM

