



ALTITUDE NEWSLETTER

CASA CASSARA WINERY

SUMMER 2019

Welcome to Casa Cassara Winery and our Wine Club Newsletter. Thank you for joining us and the Altitude Wine Club. We hope you enjoy your membership and Club discounts.

Tasting Room Summer Hours (through Labor Day):

Monday	12:00 pm – 6:00 pm
Tuesday	12:00 pm – 6:00 pm
Wednesday	12:00 pm – 6:00 pm
Thursday	12:00 pm – 6:00 pm
Friday	12:00 pm – 7:30 pm
Saturday	12:00 pm – 7:30 pm
Sunday	12:00 pm – 6:00 pm



Summer is upon us and as we look forward to this year's harvest in the fall, you will find that we have some great wines available for you to purchase in the tasting room or you can order them online from our website. Winemaker Mikael is busy in the bodega getting our new releases ready that will be coming out this summer. Come by and see us in the tasting room and taste our great wines available to you!

Library Wines

Dan Cassara will be posting information about some of Casa Cassara's Library Wines that will be available for purchase during the August 24 - 25 event at the Tasting Room. Please check in on the Casa Cassara Winery Facebook page as we near the event in August. You won't want to miss out on the opportunity to purchase some great wines and at some great prices!

Visit us:

Casa Cassara Winery and Vineyard
1607 Mission Drive #112
Solvang, CA 93463

www.ccwinery.com

www.facebook.com/CasaCassaraWinery/

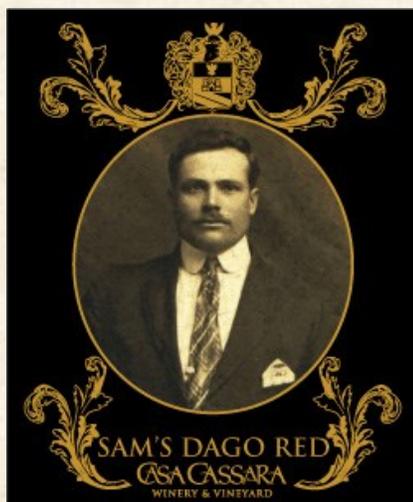
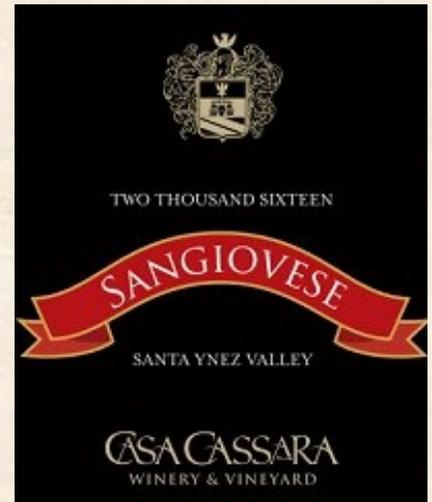
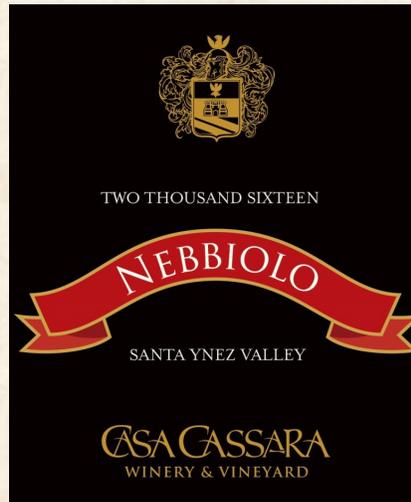
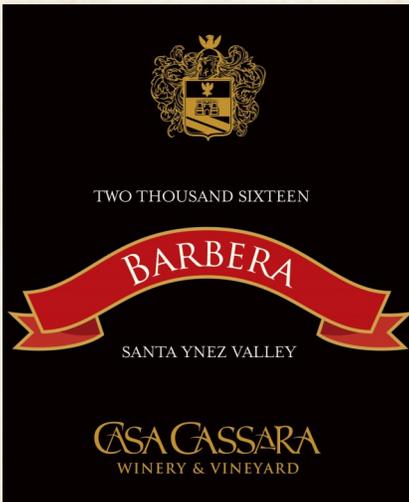
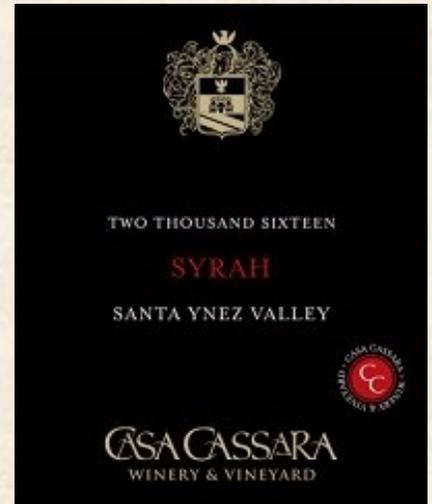
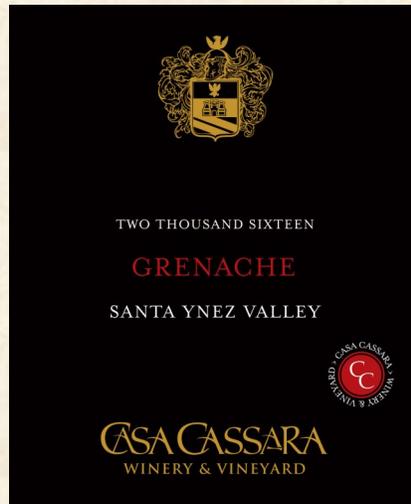
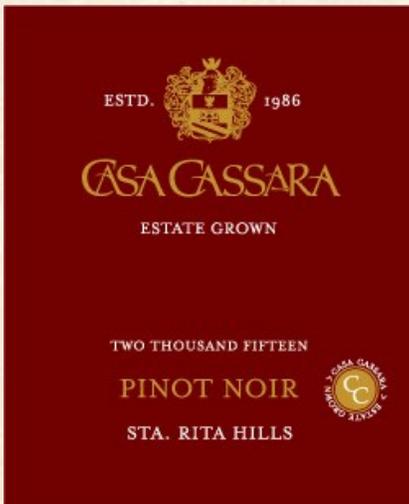
Warning: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages during pregnancy can cause birth defects.

You must be at least 21 years of age to join Casa Cassara Altitude Wine Club and live in a state where direct ship-



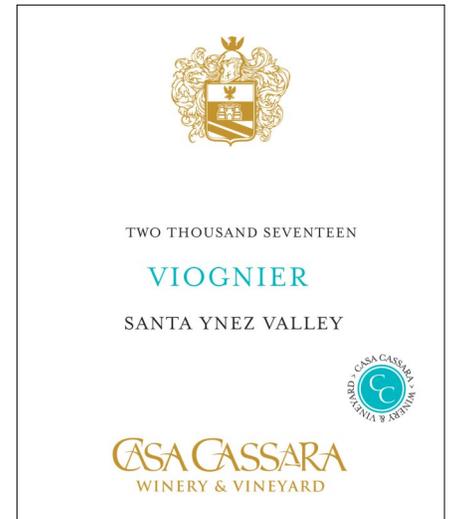
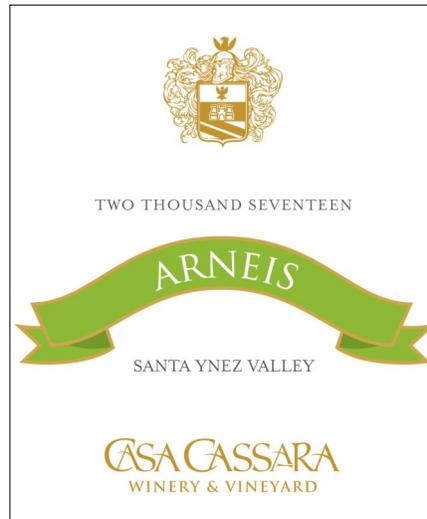
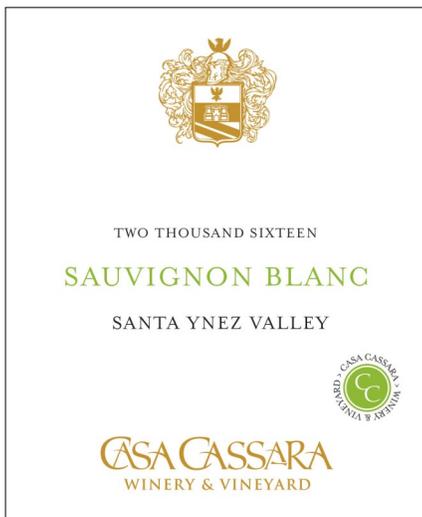
Click on SYV Wine Country logo for more information

Current Red & Rose Wines Available

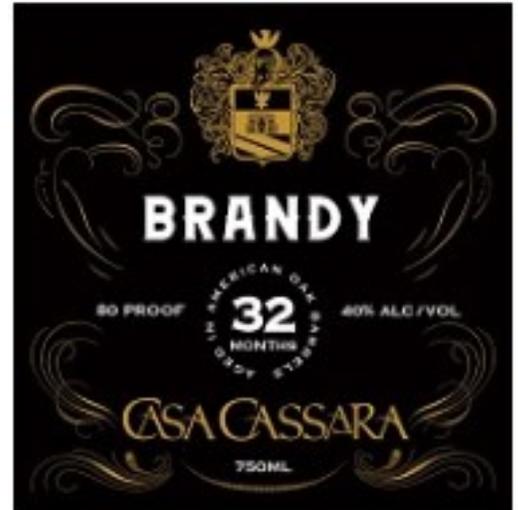
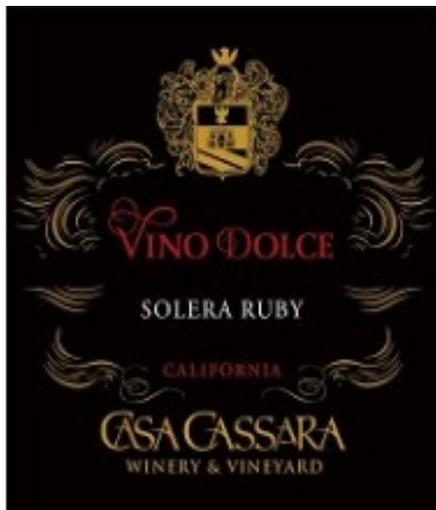


Please visit our website at <https://www.ccwinery.com/wine-store/> for tasting notes and more information about each of our wines

Current White Wines Available



Current Port Wines & Brandy Available



Due to ABC Regulations we cannot ship our Brandy. All orders placed will be for pickup at the Tasting Room Only!

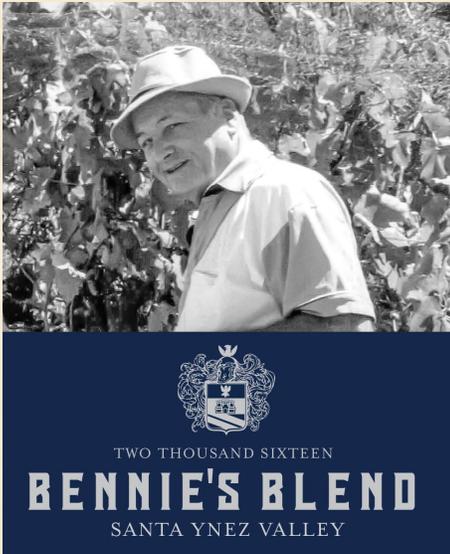
We cannot allow customers to taste our Brandy in the tasting room. We can legally sell it but cannot even have an open container of it on the premises.

Please visit our website at <https://www.ccinery.com/wine-store/> for tasting notes and more information about each of our wines

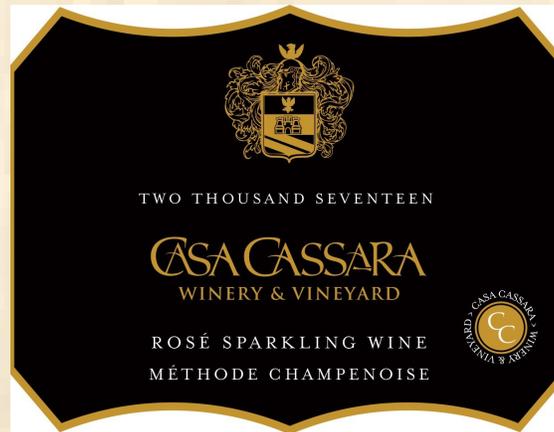
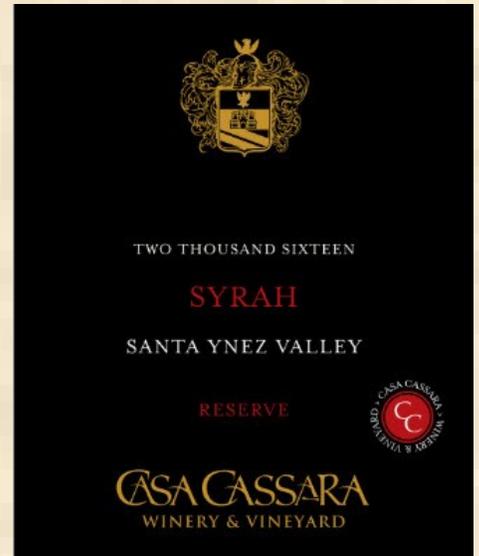
Refunds and Returns

Casa Cassara stands behind our wines. We are family oriented and we stand by the quality of our wines. We will gladly replace any wine that you the customer find defective. Please contact our Tasting Room at (805) 688-8691 to discuss your options.

New Releases Coming out this Summer



CASA CASSARA
WINERY & VINEYARD



Upcoming Events:



Come Join us at the Tasting Room:

Saturday, August 24

Stone Ground Pizza with
John Martinez and we will
have Cookies paired with
Wine

Sunday, August 25

Cookies paired with Wine

Click on Wine Country logo for more information



Summer time means having a nice cool drink in your hand as you relax around the BBQ grill. Try this one. While this recipe is very simple, there are many ways that you can adapt it to your personal taste as well use of seasonal fruits.

White Wine Sangria

Ingredients

- 1 bottle Casa Cassara Sauvignon Blanc
- Optional: 1 bottle Casa Cassara Arneis
- 2/3 cup white sugar
- 3 oranges (cut into thin slices)
- 1 cup orange juice
- 1 lemon (cut into thin slices)
- 1 lime (cut into thin slices)
- 6 strawberries (cut into thin slices)
- Optional: Kiwi, blueberries, raspberries, mango
- 2 ounces Casa Cassara Brandy
- 2 cups ginger ale (or club soda)

Steps to Make it

- Gather the ingredients
- Remove the seeds from any of the fruit and toss it in the pitcher
- Pour the wine into the pitcher
- Add the brandy, orange juice and sugar and mix well until the sugar is dissolved
- Chill to marry all the flavors
- Add the ginger ale or club soda just before serving so the sangria retains its sparkle
- Top off with a sprig of fresh mint

Enjoy!



Want to have something to go along with a good bottle of Casa Cassara wine? Try this recipe.

Strawberry Goat Cheese Bruschetta

Ingredients

- 1/2 cup Casa Cassara balsamic vinegar
- 12 slices Italian bread
- 1 tablespoon olive oil
- 1 pound strawberries, washed and diced
- 2 teaspoons fresh thyme leaves, plus more for serving
- 1 cup goat cheese, room temperature
- Salt and freshly ground pepper to taste

Directions

- Heat vinegar in a small skillet over medium-low heat. Simmer until reduced by about half, 8 to 10 minutes. Remove from heat and allow to cool to room temperature.
- Prepare a grill for high heat. Place bread slices on a foil-lined baking sheet and drizzle with olive oil.
- Combine strawberries and thyme in a small bowl and set aside.
- Grill bread on the preheated grill until browned, about 3–4 minutes per side.
- Spread goat cheese on toasted bread. Add black pepper, salt, and reduced vinegar to the strawberry mixture. Spoon over the goat cheese topped bruschetta. Garnish with additional thyme.

Serve with your favorite Casa Cassara wine or their soon to be released Rose Sparking Wine!

Recipes by Phil adapted from various recipes from the web to his liking