



CASA CASSARA NEWSLETTER

CASA CASSARA WINERY

SUMMER 2020

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 – 5:00 pm
Tuesday	12:00 pm – 5:00 pm
Wednesday	12:00 pm – 5:00 pm
Thursday	12:00 pm – 5:00 pm
Friday	12:00 pm – 6:00 pm
Saturday	12:00 pm – 6:00 pm
Sunday	12:00 pm – 5:00 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. You will not be disappointed!

COVID-19 SAFETY REQUIREMENTS

Your safety and confidence are our priority so we will be taking preventative measures to keep our employees and our guests safe. Here is a list of the steps Casa Cassara Tasting Room will be taking for our collective safety.

- You must wear a face mask to enter the tasting room but are free to remove it after being seated.
- Limiting the number of customers in the Tasting Room on a first come first served basis, no reservations for now.
- We ask guests to conform to safety protocols which include face coverings and hand sanitizing.
- Screening our staff according to CDC guidelines prior to starting their shift.
- Thorough sanitizing of surfaces prior to and following your visit.
- Following all proper sanitizing and personal hygiene requirements consistent with CDC guidelines.
- Using limited contact protocols for all contacts and transactions.

We are all anxious to have you back in our tasting room enjoying our wines.

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 shipment is permitted by law.



Click on SYV Wine Country logo for more information

From Our Winemaker

Mikael is busy making wine for us for this edition and not laying around as seen in the photo to the right. He is busy working on bottling some of our new releases that are coming out during the summer.



From Dan Cassara

We are definitely living in some strange and unprecedented times. The Coronavirus pandemic has changed the world forever and it has affected the lives of all of us to include the wine industry. I have compared this pandemic to when the Twin Towers came crashing down on 9/11, SARS, or several other events that have changed the world around us.

On March 15th most of us heard the direction from Governor Newsom as he told us we were to close our winery immediately. So, we closed our doors and did not have any idea of when we would be able to open again to the public. Since then we have been open, closed, open with restrictions, and closed again. I have no idea what the rest of this year will look like or the future as we continue to learn more and more about this virus.

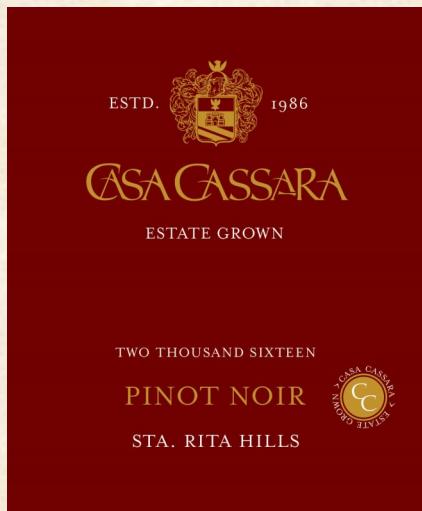
While our doors have been closed that does not stop our winemaker Mikael from continuing to process our wines. Through the summer we hope to have six new releases to include our 2017 Grenache, Syrah, Barbera, and Nebbiolo as well as our two new releases that will include our 2019 Grenache Rosé and Grenache Blanc.

During these past several months what I did not know, or anticipate, was the incredible response and support by you, our Wine Club Members. You have been amazing! It was great to hear from a lot of you and many of you asked how you could help and wanted to do more than just buy wine to support us. I genuinely appreciate all of you that have taken advantage of our curbside pick-up service while we were closed. We cannot thank you enough for all your support and kind words of encouragement. We look forward to the day we can re-open and operate within the various guidelines that the governing bodies allow us to do. Whatever we can do, we will do so with the safety of our employees and you, our wonderful Wine Club Members at the forefront of our decision making. Until we see you again, be safe and this too shall pass.

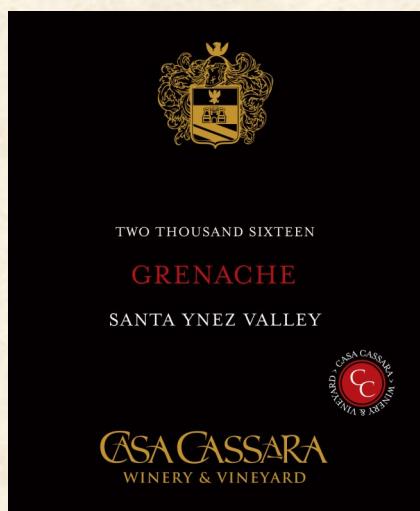
Dan



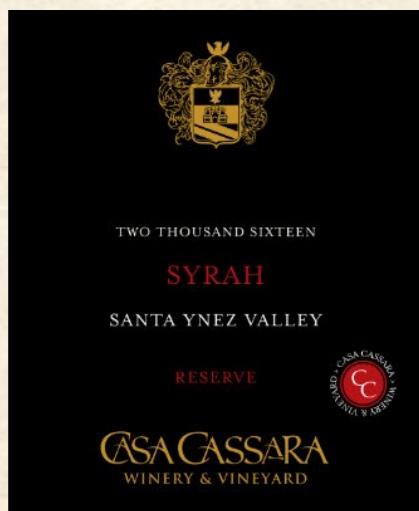
Current Red & Rose Wines Available



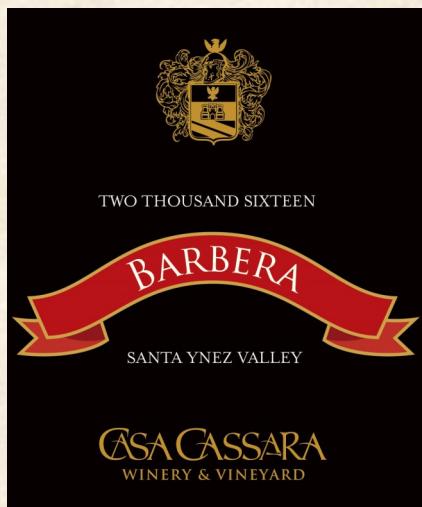
2016 Pinot Noir



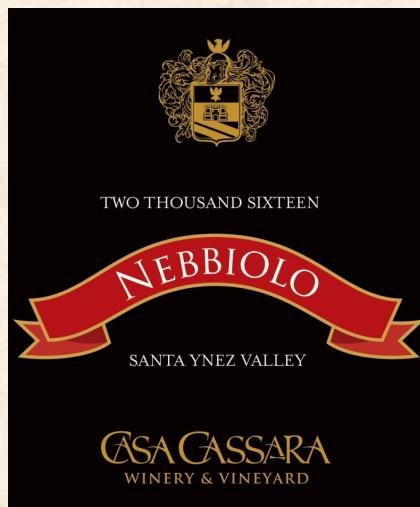
2016 Grenache



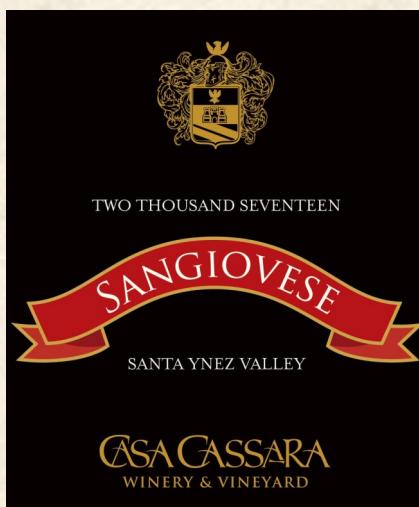
2016 Syrah



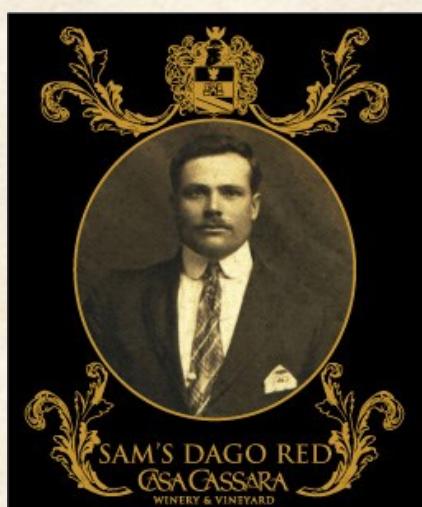
2016 Barbera



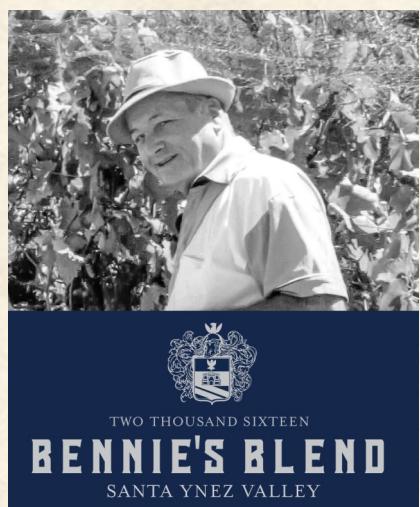
2016 Nebbiolo



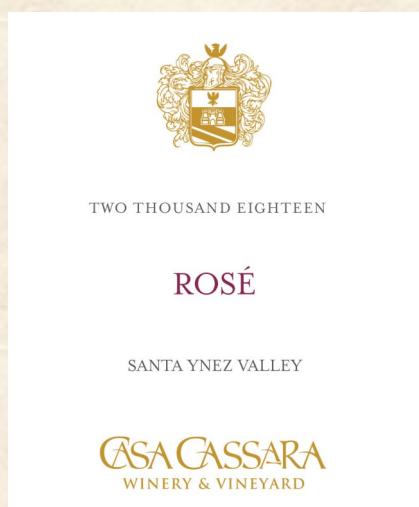
2017 Sangiovese



Sam's Dago Red



2016 Bennie's Blend



2018 Rosé

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



TWO THOUSAND SEVENTEEN

SAUVIGNON BLANC

SANTA YNEZ VALLEY

CASA CASSARA
WINERY & VINEYARD

2017 Sauvignon Blanc



TWO THOUSAND EIGHTEEN

ARNEIS

SANTA YNEZ VALLEY

CASA CASSARA
WINERY & VINEYARD

2018 Arneis



TWO THOUSAND SEVENTEEN

VIOGNIER

SANTA YNEZ VALLEY

CASA CASSARA
WINERY & VINEYARD

2017 Viognier

Current Port Wines & Brandy Available

VINO DOLCE

SOLERA RUBY

CALIFORNIA
CASA CASSARA
WINERY & VINEYARD

VINO DOLCE

SOLERA TAWNEY

CALIFORNIA
CASA CASSARA
WINERY & VINEYARD

BRANDY

80 PROOF

AMERICAN OAK

32 MONTHS

40% ALC/VOL

750ML

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

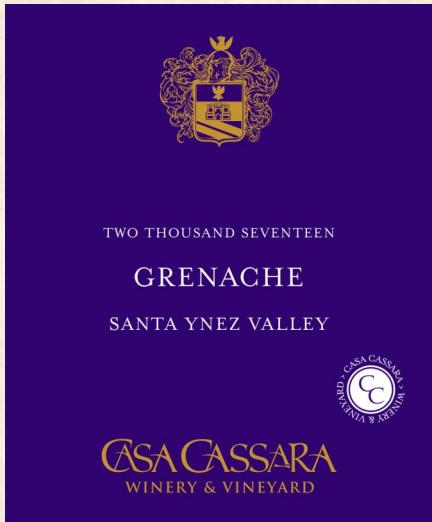
We cannot allow customers to taste our Brandy in the tasting room. We can legally sell it but cannot even have an open container of it on the premises.

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

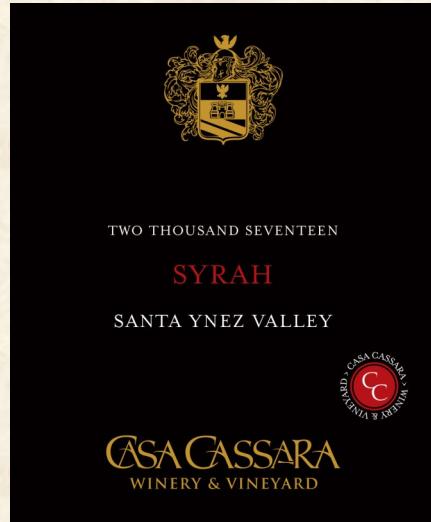
Refunds and Returns

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.

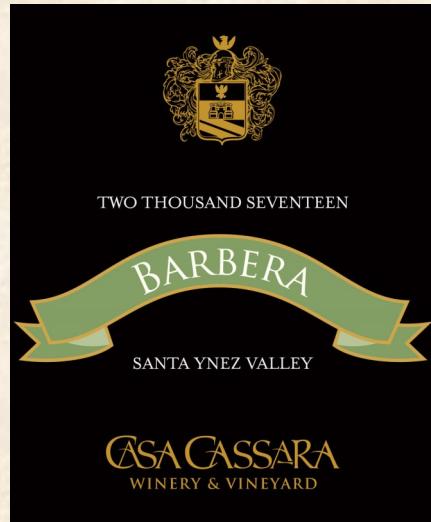
New Releases coming out this Summer



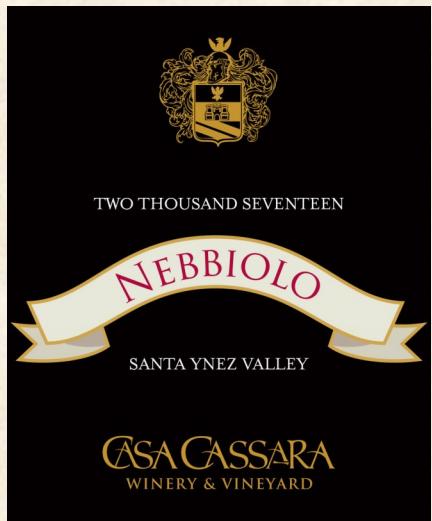
2017 Grenache



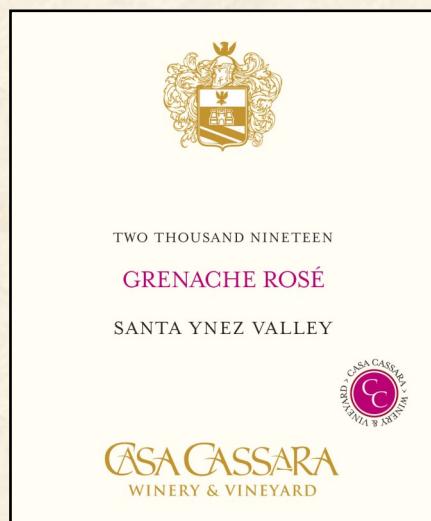
2017 Syrah



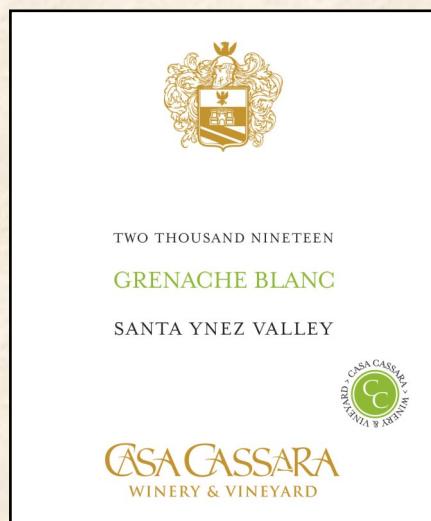
2017 Barbera



2017 Nebbiolo



2019 Grenache Rosé



2019 Grenache Blanc

Upcoming Events:

Unfortunately due to the current COVID-19 restrictions there are no events scheduled in the foreseeable future. Please check our website for any changes that might occur.



Oils, vinaigrettes, olives, and more available for purchase in the tasting room! Ask about some of these products on your next visit!



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.

Casa Frose'

Ingredients

1 bottle Casa Cassara 2018 Rosé (depending on the size of your blender you may want to add this last)

Optional: 1 bottle 2019 Grenache Rosé upon release

2 shots of Casa Brandy

2 tablespoons grenadine

2 cups ice

1 cup frozen strawberries (slightly thawed)

1 lemon, juiced

1/4 cup agave nectar, or to taste

Steps to Make it

- Combine ingredients in a blender and blend to desired consistency
- Pour into glasses and enjoy

Enjoy!



Want to have something to go along with a good bottle of Casa Cassara wine or maybe even a good Casa Port wine?

Banana Sizzles

3 tbsp butter, softened

2 tbsp Casa Brandy (or Rum as substitute)

1 tbsp orange juice

4 tbsp dark brown sugar

Pinch of ground cinnamon

4 bananas

Orange zest to decorate

Steps to Make it

- Cook your bananas with skin on over the grill until the skin is blackened
- In a medium sauté pan over medium heat, melt 3 tbsp of butter. Add 4 tablespoons brown sugar, and swirl until dissolved.
- Add orange juice, ground cinnamon, and brandy.
- Peel banana's and cut in half lengthwise
- Layout on a plate and drizzle the mixture from the sauté pan over the banana and sprinkle cinnamon and orange zest over the banana.
- Top with a little dab of creme fraiche or sour cream, and serve immediately.

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