



**FALL 2020**

***CASA CASSARA NEWSLETTER***

**CASA CASSARA WINERY**

***Inside this Edition***

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Current Port & Brandy Info ~ New Tasting Room Hours  
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**Tasting Room Fall / Winter Hours  
(through Memorial Day):**

Sunday	12:00 pm — 6:00 pm
Monday	12:00 pm — 6:00 pm
Tuesday	CLOSED
Wednesday	12:00 pm — 6:00 pm
Thursday	12:00 pm — 6:00 pm
Friday	12:00 pm — 7:00 pm
Saturday	12:00 pm — 7:00 pm



The end of summer and the beginning of fall mean that it is time to do some bottling and also time to harvest and crush fruit for later wine releases. We bottled our 2017 Estate Pinot Noir, 2017 Bennies Blend, 2018 Sam's Dago Red, and 2019 Viognier the third week of September and we are letting them settle into the bottle and we hope to share them with you in the near future. This year has been a challenge for many reasons and we continue to meet those challenges head on! Thanks for your support!

**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](http://www.ccwinery.com)

[www.facebook.com/CasaCassaraWinery/](https://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. We check IDs!



Click on SYV Wine Country logo for more information

## From Dan Cassara

Casa Cassara is trying to move out of COVID-19 mode, I have some plans in the works that hopefully will breathe some new life back into our Tasting Room and Wine Club.

First, by now most Wine Club Members have seen the new releases: 2019 Viognier, 2019 Grenache Blanc, 2019 Grenache Rose, 2018 Sam's Dago Red, 2017 Grenache and 2017 Syrah. I hope that you have had a chance to try them and like what we are doing. Soon you will see our 2017 Estate Pinot Noir and 2017 Bennie's Blend.

Second, I have put all the Library Wines on the website. I am most excited about the 2 different Verticals listed. We have two that consist of an Eight Bottle Estate Pinot Noir Verticals (2010 to 2017), and 4, Six Bottle Estate Pinot Noir Verticals (2012 to 2017) priced at \$400 and \$300, respectively. There are limited amounts of all these wines and in most instances the website will tell you how many are left and if there is no quantity listed it means that there is more than a case left, I can tell you that there are no more than 2 cases of any of the library wines. So, if you are interested do not hesitate. All the Library wines are also available in the Tasting Room as well. Because these are limited quantities, they are priced at Retail with *'no discount'*. I chose to do that instead of jacking up the prices.

Thirdly, I am revamping the Wine Club. I will be adding 2 or 3 more levels of club that you will be able to choose from but do not worry I will not be getting rid of the current club, just changing the name. Existing club members will not be required to move into any of the new clubs. I will have more on that later.

Next, I want to talk about changes in the Tasting Room. Casa Cassara has gone back to longer hours, but with one slight change. We are open Sun, Mon, Wed, and Thru Noon to 6:00 pm, and Fri & Sat Noon to 7:00 pm. The new twist is that we are only serving glasses of wine or bottles in the last hour every day. The reason for this is to allow the staff some time to start the end of day procedures. I am also hopeful that this will bring in some more of the locals. Speaking of staff, we have a couple of new additions; Celina will be helping Mary on Sundays, Kevin will be working Wednesdays and Phil will be working Thursdays and they will be alternating Fridays and Saturdays. I am usually around on Friday and Saturday.

Finally, a little bit about what is going on in the winery. The 2020 harvest brought Casa Cassara just under 20 tons of fruit for Mikael to process into wine. For the second year in a row, I was able to source some Nero d' Avola from my friend Demetrio Papagni in Madera. We are getting closer to having a Sicilian Varietal on the menu. Of course, we were able to keep most of our standard programs going apart from Nebbiolo.

That is all that I have for now,

*Dan Cassara*



## From Our Winemaker

What a roller coaster of a year we have had in 2020 but we survived several heat spikes and gathered this years fruit for production. The heat takes many tolls on the fruit we harvest for our wines to include less yield due to dehydration of the grapes and lower PH levels. Also this means none of the fruit lagged behind for harvest. We were all thankful that none of the fires in our area tainted any of the vineyards we harvest fruit from. Unlike Sonoma and Napa Valley we were spared what they had to go through. In fact several of the major winemakers in those two areas came from the north to buy fruit from several of our local vineyards.



We all continue to deal with the COVID-19 pandemic and for me and my crew it hit us just before bottling in September when one of my crew tested positive. That meant that all of us had to be tested as well and thankfully we were all negative and our team member made it through the virus as well. Obviously, this virus hampers our work efforts with having to wear masks but we did what we needed to do to avoid anybody else getting the virus and we were able to work around the Hollinger Collective during our crush and bottling operations as well as harvest at various vineyards.

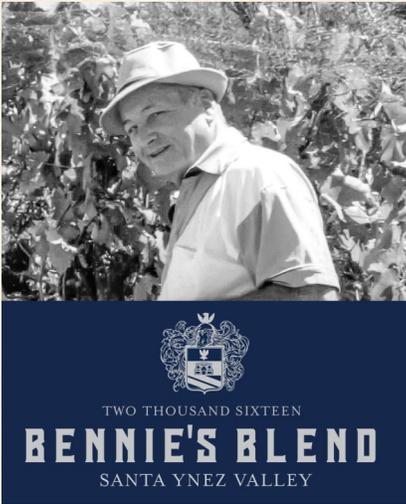
We do have some new releases on the horizon that I am very excited about. We harvested fruit from Evans Vineyard for our Sangiovese, Cabernet from Stag Vineyard, and Dan drove to Madera and Madera Ranch # 9 & # 10 owned by DP Enterprises DBA Papagni Wines and brought fruit back to Buellton for Nero D'Avola which is a Sicilian wine and that we are very excited about. We have some in barrel now that will be bottled next year and now more for the following year thanks to Dan.

As we move into fall and the Thanksgiving season most of us will be sitting down to some great meals and I hope you consider purchasing and having some of the great wines we have to offer you. Have a great holiday season this year!

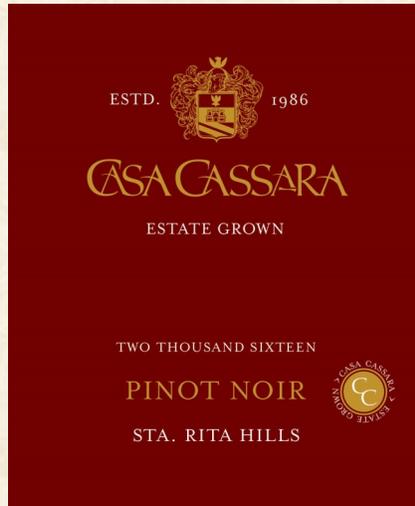
Aloha and Mahalo!

*Mikael Sigouin*

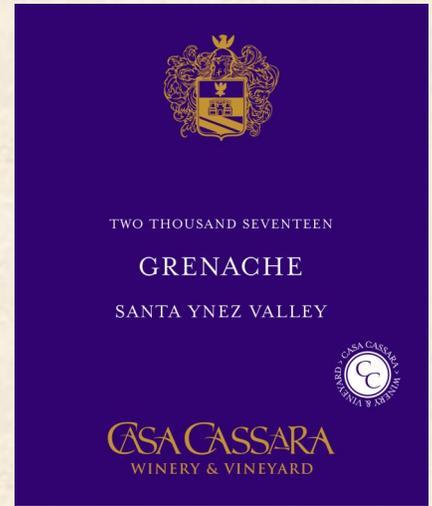
# Current Red & Rose Wines Available



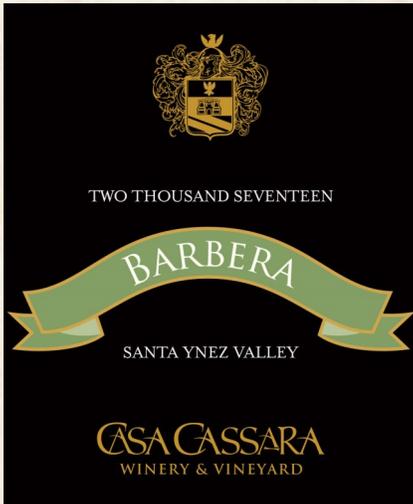
2016 Bennie's Blend



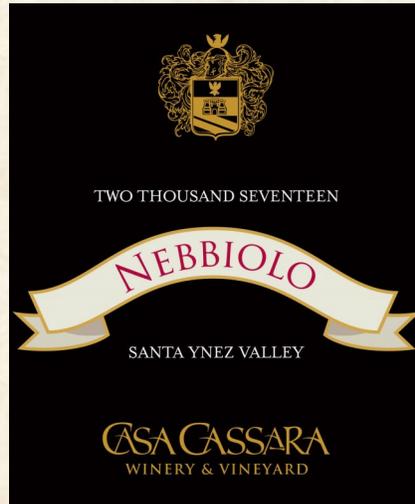
2016 Pinot Noir



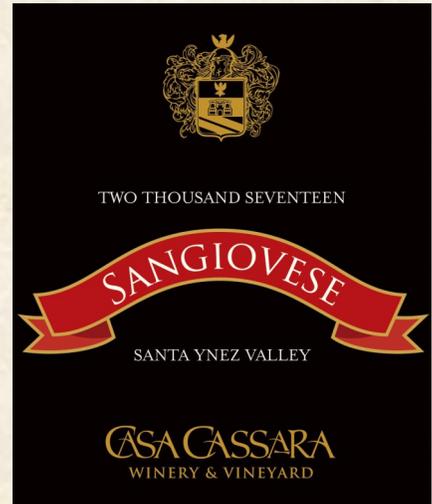
2017 Grenache



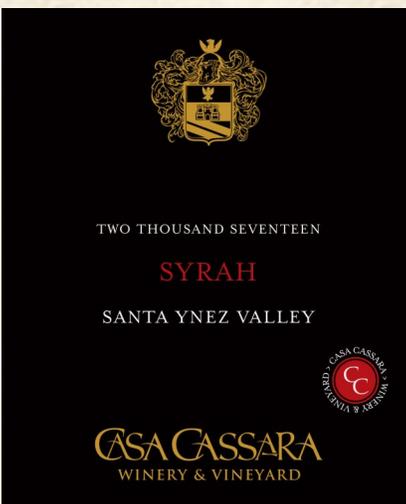
2017 Barbera



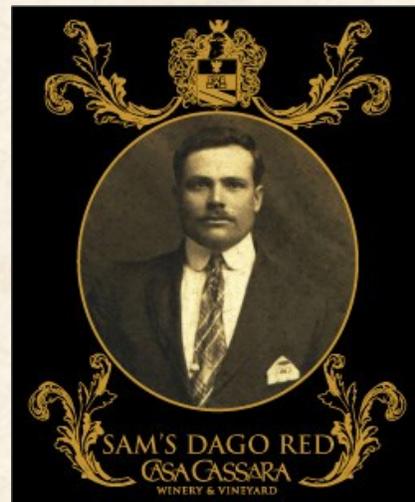
2017 Nebbiolo



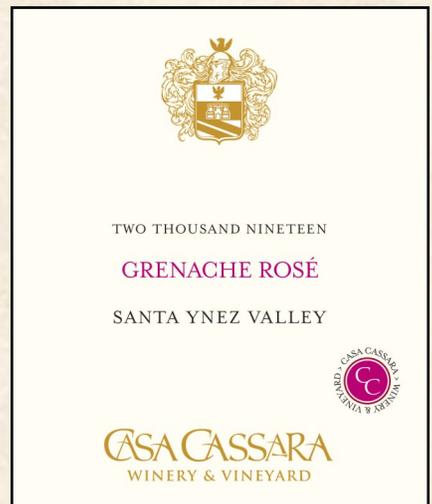
2017 Sangiovese



2017 Syrah



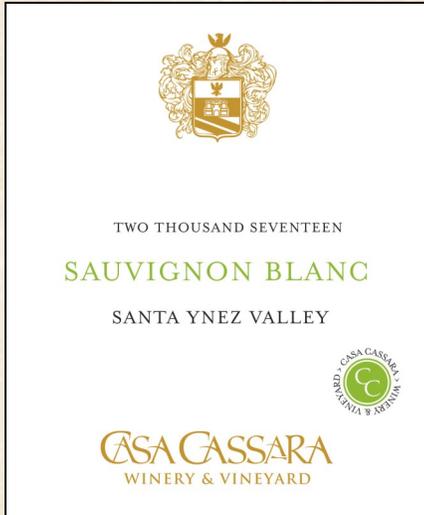
2018 Sam's Dago Red



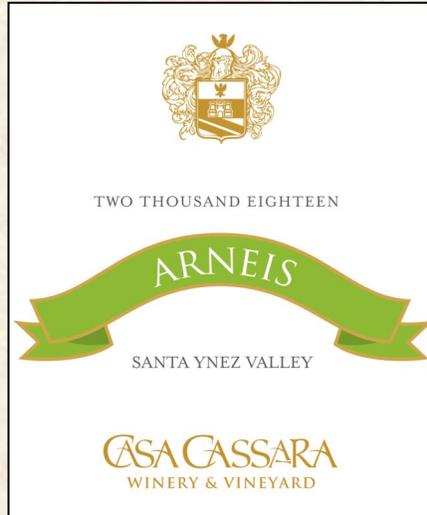
2019 Grenache Rosé

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

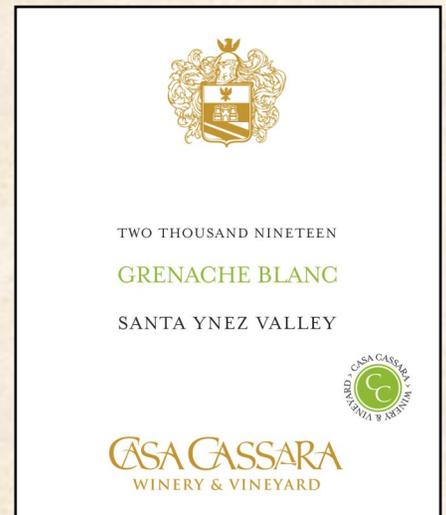
# Current White Wines Available



2017 Sauvignon Blanc



2018 Arneis

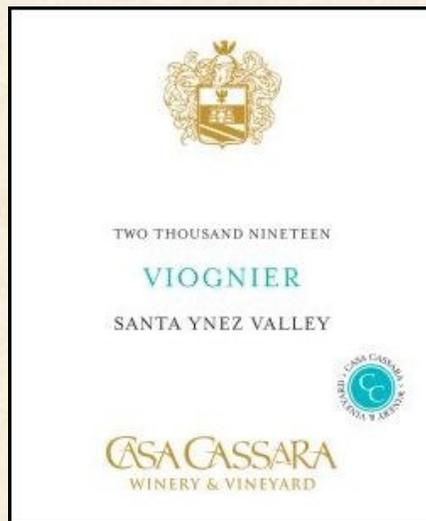


2019 Grenache Blanc

**We can ship your wine!**

**Shipping is available to the following states:**

AR, AZ, CA, CO, CT, FL, GA, ID, IL, IN, IA, KS, LA, MD, ME, MI, MN, MO, MT, NE, NV, NH, NJ, NM, NY, NC, ND, OH, OR, PA, RI, SC, SD, TN, TX, VA, VT, WA, CD, WI, WV and WY



2019 Viognier



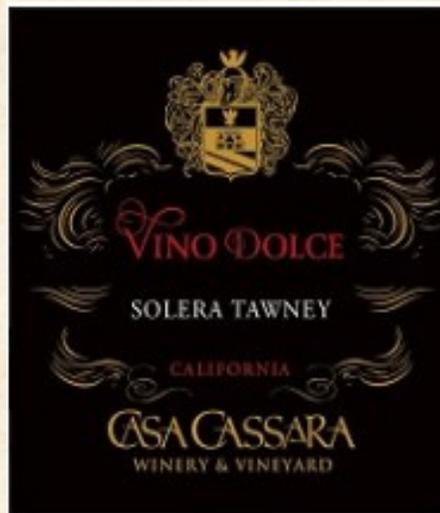
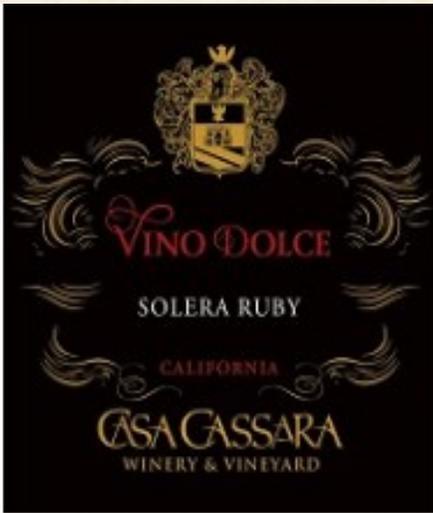
We are excited to have been able to reopen back in July with our covered area in the back of the Tasting Room. At this time we are not taking reservations. We are operating on a first come first serve basis but have limited seating. We ask that you enter through the front of the Tasting Room and wait for one of our staff members to escort you to the Tasting area. Thank you for your support and patience through these difficult times.

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 its 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.

# Current Port Wines & Brandy Available



Port wines are available in 375 ml or 750 ml bottles.

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.

## New Tasting Room Hours

We have new Tasting Room hours that went into effect on November 1st and there is a twist!

During the week from 5 pm—6 pm you may purchase a glass of wine or buy a bottle. On Friday's and Saturdays from 6 pm —7 pm you may purchase a glass of wine or buy a bottle. There are no 'tastings' during the last hour of our operating hours. We are still closed on Tuesdays. If you purchase a bottle during the last hour we will cork it at closing and you can take it home with you.



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

# Bottling in September 2020



2017 Estate Pinot Noir



2017 Bennie's Blend



2018 Sam's Dago Red



2019 Viognier





With the holidays just around the corner and family gatherings try this punch recipe using Casa Cassara Ruby Port and Brandy.

### **Brandy-Wine Punch**

#### **Ingredients**

1 liter well-chilled club soda  
1/4 cup Casa Cassara Ruby Port  
1 1/2 cups amontillado sherry (substitute with Marsala dry or sweet sherry depending on your taste)  
1/4 cup Cointreau  
2 chilled 750-ml bottles of sparkling wine  
1 1/2 cups of Casa Cassara Brandy  
1 cup fresh lemon juice  
Ice cubes  
1/2 cup superfine sugar  
Orange and lemon slices, for garnish

#### **Steps to Make it**

In a large punch bowl, stir the lemon juice with the sugar until the sugar dissolves. Add the brandy, sherry, port, Cointreau, sparkling wine and club soda and stir gently until blended. Add the ice and garnish with the fruit.

Enjoy!



### **Popcorn with Sesame-Glazed Pistachios**

This combination goes great with Casa Cassara Syrah! Try it over the holidays.

#### **Ingredients**

1/3 cup vegetable oil (or Canola)  
1/2 cup popping corn  
Kosher salt  
3 tablespoons extra-virgin olive oil  
2 tablespoons sugar  
2 tablespoons toasted sesame seeds  
2 tablespoons soy sauce  
1/2 teaspoon garlic powder  
2 cups shelled unsalted pistachios (about 8 ounces)

#### **Steps to Make it**

- Preheat the oven to 350 degrees and line a baking sheet with parchment paper. In a large saucepan, combine the vegetable oil and popcorn, cover and cook over moderate heat until the corn starts to pop. Cook, shaking the pan until the popping stops, 3 to 5 minutes. Transfer popcorn to a large bowl and season lightly with salt.
- Wipe out the saucepan, Add the olive oil, sugar, sesame seeds, soy sauce, garlic powder and 2 teaspoons of salt and cook over moderate heat, stirring until the sugar dissolves. Add pistachios and cook, stirring, for 1 minute. Scrape the pistachios onto the prepared baking sheet and bake for about 10 minutes, until bubbling. Scrape the pistachio mixture into the popcorn and toss well. Let cool before serving. Now enjoy with a glass of Casa Syrah!

# WE ARE SAFELY OPEN

- ✓ Signage
- ✓ Employee Training
- ✓ Employee Health
- ✓ Physical Distancing
- ✓ Routine Sanitation

This location is self-certified with the Santa Barbara County Public Health COVID-19 mitigation measures.



**RISE**  
REOPENING IN SAFE ENVIRONMENT

LEARN MORE AT:

[RecoverySBC.org](https://RecoverySBC.org)