



## ***CASA CASSARA NEWSLETTER***

**CASA CASSARA WINERY**

**WINTER 2021**

### ***Inside this Edition***

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**Solvang Chamber of Commerce 2020 Winery of the Year Award Winner!**

**Current Tasting Room Hours  
(through Memorial Day):**

Sunday	Noon - 6:00 pm
Monday	Noon - 6:00 pm
Tuesday	CLOSED
Wednesday	Noon - 6:00 pm
Thursday	Noon - 6:00 pm
Friday	Noon - 7:00 pm
Saturday	Noon - 7:00 pm



With the holiday's behind us now and a period of heavy rain in late January that just means we are getting closer to spring! 2020 was a very challenging year for all of us with the various COVID restrictions and the opening and closing during the year. 2021 started us off with the tasting room being closed until the end of January when we were able to put the tent back up again and open for wine tastings! Thank you for your support during the Dec 2020 - Jan 2021 closure and your purchases!

**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 to taste our wines under the tent located in the back**

**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

The end of an era...

We have recently released the 2017 Casa Cassara Estate Pinot Noir, that vintage is the last of the Estate Grown Pinot Noir. Now do not get too excited because we have Pinot Noir from 2018 through 2020 in barrels and we will be continuing to make Santa Rita Hills Pinot Noir in our unique style. The main difference is that we are now buying our Pinot Noir Grapes for future releases.

As many of you know my Dad, Bennie purchased the property in the Santa Rita Hills in 1981, it was consisted of a 35-acre parcel off the beaten path with water from a shared well and no electric power. In 1984 we completed work on the 5-bedroom, 4000 square foot Spanish Style ranch house. Two years later Dad planted Chardonnay and then Pinot Noir Grapes at the urging of Brian Babcock from Babcock Winery.

In 1995 we harvested enough Pinot Noir to make about 5 gallons of wine under the watchful eye of Brian Babcock. In 1996 and 1997 Brian bought the fruit and made Babcock Pinot Noir from the Casa Cassara Vineyard. The yield in 1998 was slim but in 1999 we created the first Casa Cassara Estate Grown Pinot Noir and except for 2009 we have made Estate Pinot Noir from the Estate Vineyard every year through 2017.

The Santa Ynez Valley has always been a great place to go to get away from the insanity that we lived in the Los Angeles area. My children learned to care for and ride horses there when they were growing up. The Cassara Family spent many weekends of fun and relaxation on our little piece of Heaven affectionately known to our family and friends as "The Ranch". Dad loved to come up and tinker with the grapes, his 30 fruit trees, and in his vegetable garden. He also spent a lot of time building what we called Bennie's great wall, a 2-foot-high planter that stretched from the main house to the entry gates of the property, almost 350 feet long. I finally had someone finish the last 50 feet of that monument which along with the Fireplace in the Great Room pay tribute to Dad's skills as a Brick and Stone Mason.

Bridget and I moved up to "The Ranch" in 2012 and after about a year of us getting settled in we moved Mom and Dad up from Long Beach, they spent their final years surrounded by the beauty of "The Ranch". Mom passed away in May of 2014 about 2 weeks before her 92<sup>nd</sup> birthday, Dad was at her side. Dad went to join her in December of 2015 he turned 92 four months earlier. Bridget is the saint who took care of them both right up until the end.

Bridget and I moved into a new home in Solvang in December 2019; we reluctantly took the better part of 2020 getting "The Ranch" ready to sell. After much soul searching, we recently entered into a Lease/Purchase agreement on the property. I am not sure how many of you know it but keeping up with the maintenance on a 35-acre estate is a lot of work. This is especially true when you factor in the 7 acres of Vineyards which despite our best efforts and great expense were producing less fruit every year. I am turning 70 this year and the idea of that much work was one of the factors that led me to the decision to sell. What does that mean for the future of the Casa Cassara Tasting Room? The answer to that question is: with less work to do at "The Ranch" and the location of our house in town we will be able to spend more time in the Tasting Room, so come down and see us.



*Dan Cassara*

## From Our Winemaker, Mikael Sigouin

Last year was a challenging year for all of us with COVID, the heat waves and the fires in our area. We thought that we would really be scrambling with the heat waves and then when the fires started, we then worried about the smoke permeating the grape skins, but it did not play out that way. Fortunately, with the ash clouds aloft and blocking out the sun it all worked backwards for us and we did not have to move as fast as we were fearing. In fact, the Pinot Noir and Sangiovese hung a little longer than normal on the vines, so it all worked out for last year's fruit. Since the November timeframe I have been getting blends together and working some of the 2017 labels not only for Casa Cassara but my own label Kaena Wine Company. So, we have been staying busy and we also have not had any COVID positive cases since the middle of last year with my crew.



I have also been spending some time with the Grenache Rose and I am excited about a couple of wines such as the 2019 Sangiovese that came from the Evan's Vineyard and the Nero D'Avola and Syrah that we have coming out later in the year. So, there are a lot of things to look forward too and Dan is also planning some different releases that have not been in the tasting room for a while or are going to be brand new such as the Nero D'Avola. This is going to be an exciting year for some of our wines. Right now, we do plan on doing some bottling in March and then again in the fall so you may see some of these new releases sooner rather than later.

I did manage to get away from the area over the holidays with the family and we went to Oahu, Hawaii to visit family and friends. It was great to just kickback after 2020 with family and friends and recharge the batteries. I did have a little paddle board incident with a huge wave that decided to pound me into the coral reef near Waikiki and Queens beaches, but I am all healed up and it was great to just relax with the family. I think we all need to take time and get away from the daily grind and just find some time to enjoy the things around us and relax with family, but we are back at it here at the Hollinger Collective getting ready for another season.

One thing that I was happy to see in January was all the rain we received. We could use a little more in the vineyards, but I am not sure we are going to see another week of rain and the 6 inches we received. During this time, we did get in a lot of maintenance on some of our equipment, did some tasting of the new wines, and we are gearing up for bottling next month so it is a process that never ends and there is always something new and some pleasant surprises with our wines.

Aloha and Mahalo and it is a pleasure making wine for you!

*Mikael Sigouin*

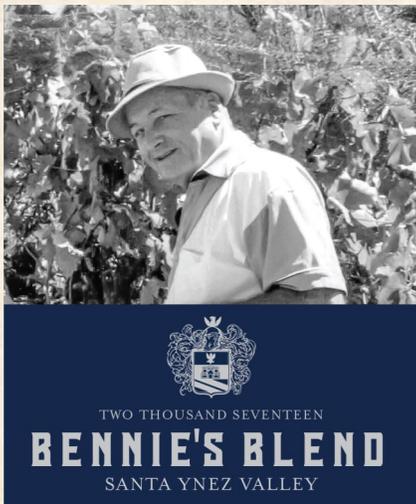
## Solvang Chamber of Commerce 2020 Winery of the Year Award



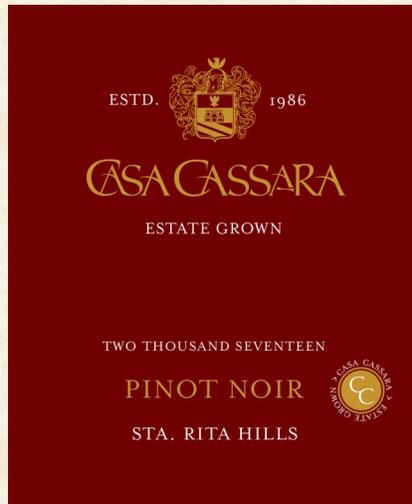
We're excited to announce that Casa Cassara Winery recently received an award from the Solvang Chamber of Commerce. This recognition speaks highly about the wines that Casa Cassara produces and our awesome Wine-maker Mikael Sigouin. It also speaks about our excellent Tasting Room Staff that includes Kevin, Mary, Phil, and Celina, and my best friend...my wife Bridget. But most of all this award would not be possible if it were not for all of our great Wine Club Members, our Customers, and the Solvang Community! Thank you!



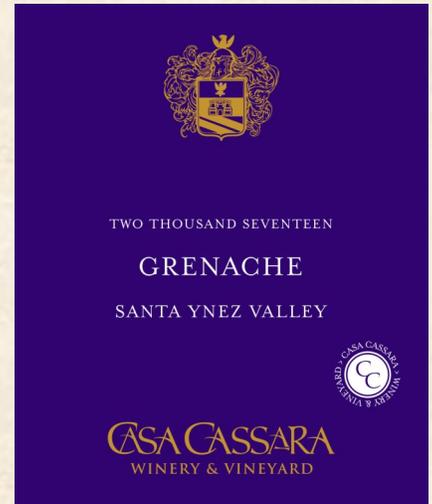
# Current Red & Rose Wines Available



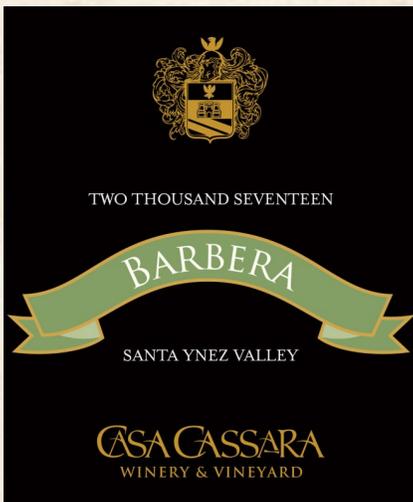
2017 Bennie's Blend



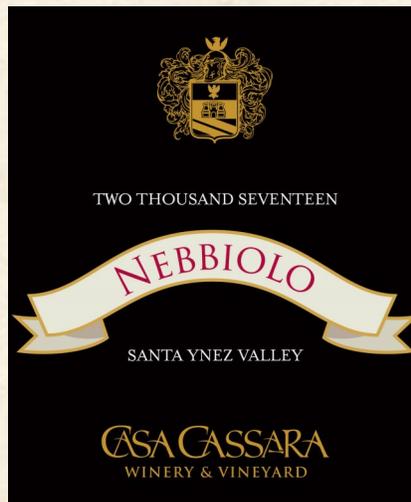
2017 Pinot Noir



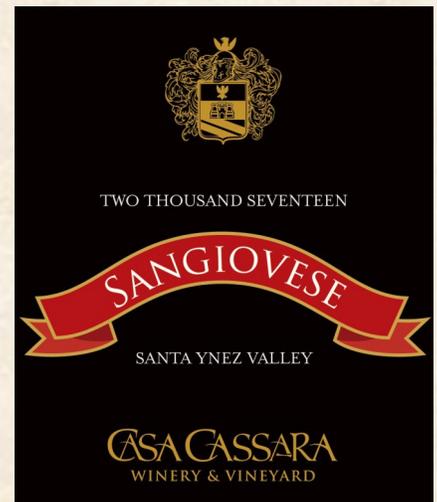
2017 Grenache



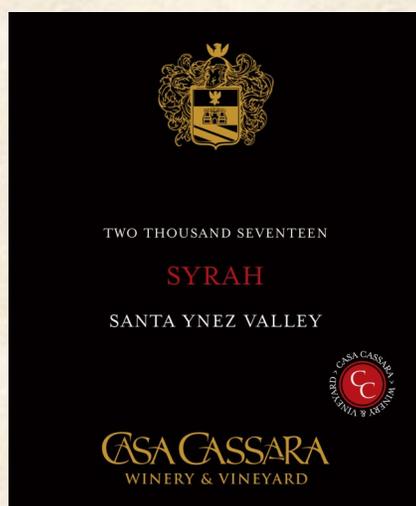
2017 Barbera



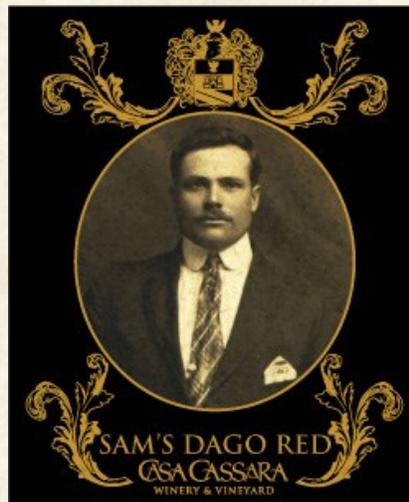
2017 Nebbiolo



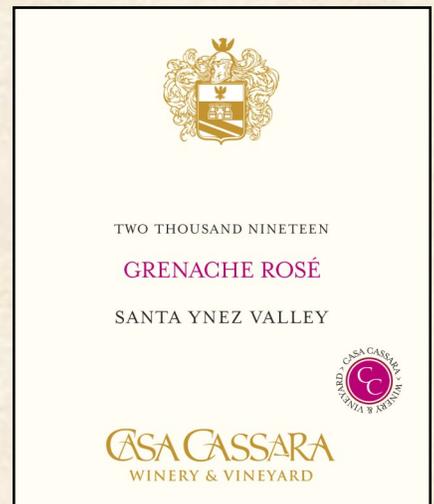
2017 Sangiovese



2017 Syrah



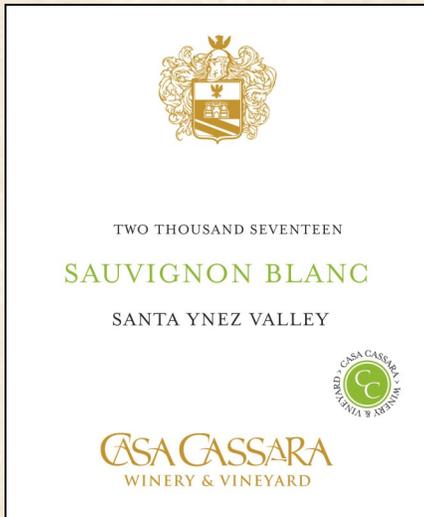
2018 Sam's Dago Red



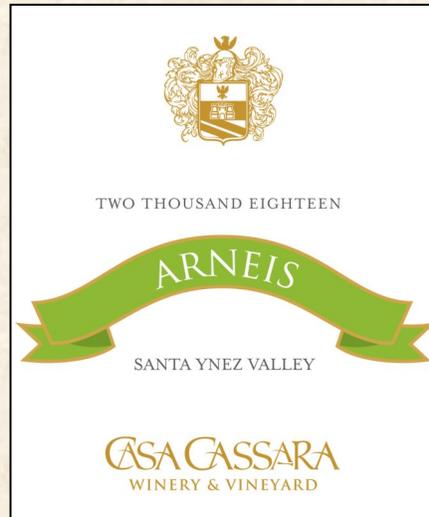
2019 Grenache Rosé

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

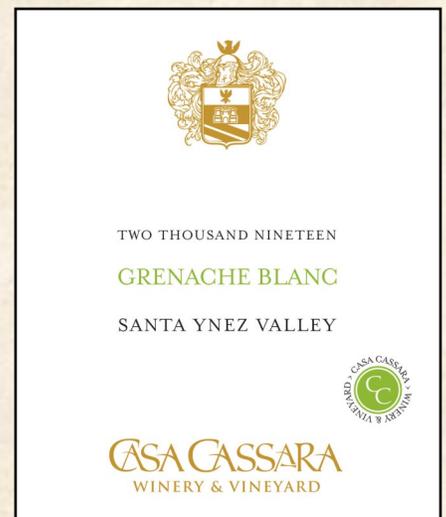
# Current White Wines Available



2017 Sauvignon Blanc



2018 Arneis

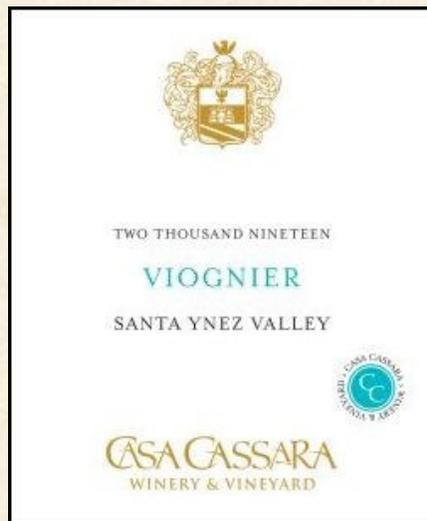


2019 Grenache Blanc

**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



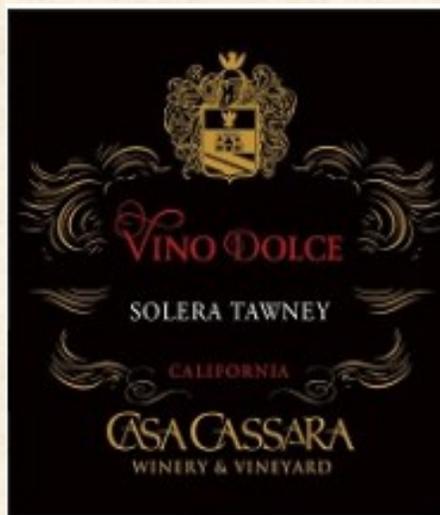
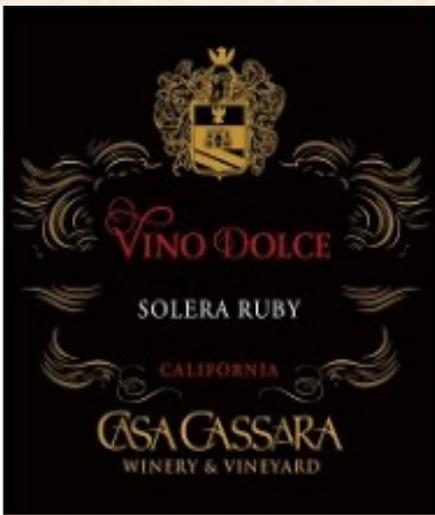
We are excited to reopen for wine tastings again at the end of January with our covered area in the back of the Tasting Room. **At this time we are not taking reservations.** We are operating on a first come first serve basis but have limited seating. We ask that you enter through the front of the Tasting 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 (except for Ruby) 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.

## Updated Tasting Room Hours

We have updated our Tasting Room hours that went into effect in late January due to current COVID-19 restrictions!

We are open Sunday, Monday, Wednesday, Thursday, Friday and Saturday. Hours for Sunday, Monday, Wednesday and Thursday are Noon - 6 pm. Hours for Friday and Saturday are Noon - 7 pm. The last hour of each day will be purchase by the glass or purchase a bottle only with no tastings available during this time. At closing, if you have purchased a bottle we will cork it for you so you can take it with you and enjoy at your leisure!



Oils, vinaigrettes, olives, and more are available for purchase in the tasting room! Ask about some of these products on your next visit or order from our website and we will ship it to you.

# *New Wine Clubs Available for 2021*

## ***Bronze Club*** (formerly Altitude Club)

3 bottles two times per year in April and October ~ 25% discount on wine ~ 15% discount on select merchandise ~ complementary tastings per visit for 2 ~ Options include: Assorted, Red, White, and Vino Dolce (port) ~ shipping at published rates

## ***Silver Club***

3 bottles three times per year in January, April, and October ~ 30% discount on wine ~ 20% discount on select merchandise ~ complementary tastings per visit for 4 ~ Options include: Assorted, Red, White, and Vino Dolce (port) ~ 25% discount on shipping rates

## ***Gold Club***

6 bottles three times per year in January, April, and October ~ 35% discount on wine ~ 25% discount on select merchandise ~ complementary tastings per visit for 6 ~ Options include: Assorted, Red, White, and Vino Dolce (port) ~ 50% discount on shipping rates

## ***Double Gold Club***

12 bottles three times per year in January, April, and October ~ 40% discount on wine ~ 30% discount on select merchandise ~ complementary tastings per visit for 8 ~ Options include: Assorted, Red, White, and Vino Dolce (port) ~ *Free shipping*

To make changes to your current Wine Club membership, please email [dan@casacassarainc.com](mailto:dan@casacassarainc.com) . If you would like to remain a Bronze Club member then you do not need to do anything. If you have any questions please email us or call the tasting room during our operating hours: Sunday, Monday, Wednesday, and Thursday from 12 pm - 6 pm; Friday and Saturday from 12 pm - 7 pm. We are currently closed on Tuesday through Memorial Day.

# *Wine Club Terms and Conditions*

There is no cost to join, you pay only for the wine you purchase and any shipping should you choose to have it shipped.

- You will receive a percentage discount on wines purchased depending on the club you choose.
- You will receive a percentage discount on select merchandise purchased depending on the club you choose.
- You are entitled to complementary tastings and depending on the club you choose that will dictate the number of guests per visit.
- You will receive shipments in accordance with the club you choose (Bronze in 2 per year in April and October and all others 3 per year in January, April, and October).
- The number of bottles per shipment depends on the club you choose (3, 6, or 12).
- Shipping charges will be added for all wine shipped with the exception of the ***Double Gold Club***.
- A minimum of a 3 shipment commitment to the wine club is required as part of the membership for all clubs. ***We may charge your credit card \$50.00 if you cancel before you receive your first 3 shipments.***
- ***Special note: All "Pick Up" orders must be picked up within 180 days or we will ship them at members cost unless other arrangements have been made.***

We ask you to choose Assorted, Reds, Whites, or Vino Dolce (Port) for your Wine Club selection, however you may change your selection of wines at any time.

Casa Cassara will automatically charge your credit card for each of your "Wine Club" shipments. Shipments will include either 3, 6, or 12 bottles of specially selected wines or you may log in to your account and customize the selection.

Notice of cancellation must be received ***prior to*** Casa Cassara charging your credit card for any normal Wine Club shipment.

To Cancel your membership or if you have any questions call (805) 688-8691 during our normal hours open, email [dan@casacassarainc.com](mailto:dan@casacassarainc.com) or you may mail us at P.O. Box 2007, Buellton, CA 93427

# *Wine Holidays Coming Up!*

Wine holidays might not be necessary to get us celebrating our favorite wines like a good bottle of Casa Cassara, but let's face it, any excuse is a good one. What follows is a list of some of the biggest wine days out there, in chronological order for the next few months. More in the next newsletter coming out in May.

## **February**

Winter's still going strong, but the memory of bleary eyed mornings is starting to fade. So the wine holidays are finally on their way!

### *Open That Bottle Night*

**Last Saturday in February:** Have you been sitting on a special bottle of wine, looking for the perfect excuse to crack it open? This is the time to open it up and share with friends.

## **March**

In like a lion, out like a lamb, March's wine holidays are the perfect combination of the chill of winter and the warmth of spring.

### *Mulled Wine Day*

**March 3rd:** It might seem funny to celebrate this cold weather treat in March, but we see it as a final hurrah.

### *Riesling Day*

**March 13th:** Whether you like them dry or sweet, Riesling is a constant crowd pleaser.

## **April**

April might not be flush with wine holidays, but the one it does have is a doozie.

### *Malbec Day*

**April 17th:** Whether you're celebrating with something French or Argentinian, there are no limit of ways to make a toast to Malbec.

## **May**

This is when the big holidays start coming: hope your cellar's stocked. If not why not stop by Casa Cassara and picking up a few bottles? There's plenty to celebrate!

### *International Sauvignon Blanc Day*

**First Friday in May:** Sauvignon Blanc wears many different faces: so celebrate in the way that makes the most sense. From the big and fruity Kiwi wines to the more mineral French. This official day originated from the Wines of New Zealand where Sauvignon Blanc is the country's most important grape!

### *Moscato Day*

**May 9th:** Moscato is about way more than just the painfully sweet stuff. Take the opportunity to learn more about this Italian classic.



### Simple Red Wine Spritzer

This Simple Red Wine Spritzer is a cool and refreshing drink you can enjoy any time of day! It is so easy and you can make in just minutes with just 2 ingredients! Well 3 if you count the ice.

#### Ingredients:

- 1 bottle *Casa Cassara Pinot Noir*
- 1 liter Sprite or 7-Up
- Ice

#### Directions:

- Fill glasses completely with ice
- Fill halfway with *Casa Cassara Pinot Noir*
- Top with Sprite or 7-Up
- Add a slice of lemon to the rim of the glass and enjoy!

Stir gently and serve. This is so simple why wouldn't you want to try it? You can try this recipe with all of Casa Cassara red wines.

### Roasted Pork Loin with Mango Glaze

#### Ingredients:

- 1/2 large mango, peeled and cut into 1/2 - inch chunks (1 cup)
- 2 tablespoons sugar
- 1 1/2 teaspoons tamarind paste (you can get this at Walmart or a Food Specialty Store or you can substitute with 1 teaspoon of apple vinegar and 1 teaspoon of brown sugar)
- 1 teaspoon Worcestershire sauce
- 1/2 teaspoon soy sauce
- 1 tablespoon of honey
- 1 teaspoon brown sugar
- 1/4 teaspoon crushed red pepper
- 1/2 teaspoon vegetable oil
- 1 garlic clove, minced
- Salt and freshly ground pepper to taste
- 1 tablespoon extra-virgin olive oil
- One 4-pound pork loin roast, tied
- 1/2 cup dry white cooking wine
- 3/4 cup chicken stock or low-sodium broth

#### Directions:

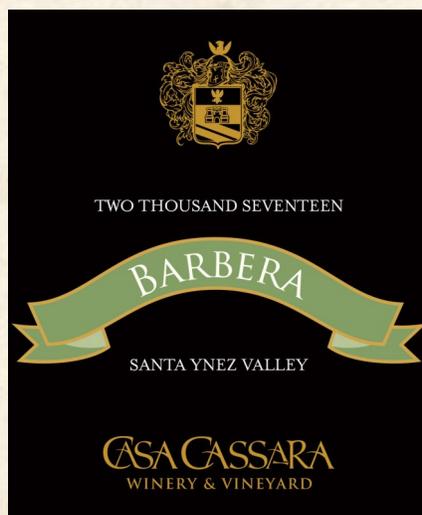
- Preheat your oven to 300°. In a blender, combine the mango chunks with the sugar, tamarind paste, Worcestershire sauce, soy sauce, honey, brown sugar and crushed red pepper and puree until smooth.
- In a small saucepan, heat the vegetable oil until shimmering. Add the garlic and cook over moderate heat until fragrant, about 1-minute. Add the mango puree, (**continued on next page...**)

## Roasted Pork with Mango Glaze (Continued)

season with salt and pepper and bring to a simmer. Cook over low heat until slightly thickened, about 5-minutes.

- In a large ovenproof skillet, heat the olive oil until shimmering. Season the pork roast with salt and pepper. Add the roast to the skillet and cook over high heat turning occasionally with tongs until browned all over or about 7 to 10-minutes.
- Transfer the skillet to the oven and roast the pork for about 45-minutes or until your meat thermometer registers 130° after being inserted in the thickest part. Brush the mango glaze all over the roast, turning to coat it evenly. Continue to roast the pork until your meat thermometer registers 135° after inserting it into the center of the pork.
- Light the broiler. Brush some of the mango glaze and pan drippings over the pork and broil 8-inches from the heat for about 5-minutes or until the glaze thickens up and is a nice golden brown. Transfer the roast to a cutting board, loosely cover with a piece of foil and let rest for 15-minutes.
- Now pour off the fat from the skillet and set the skillet over moderately high heat. Add the white cooking wine and while cooking scrape up any browned bits. Transfer to a small saucepan and simmer the juice until reduced by half, about or 5-minutes. Add the chicken stock and simmer until slightly reduced, about 3-minutes longer. Season the juice with salt and pepper to taste.
- Slice the roast in 1/3-inch thick slices or to your desired thickness. Serve with the juice either over the meat or on the side.

This entrée goes great with *Casa Cassara Barbera*. Enjoy!



# 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)