



CASA CASSARA NEWSLETTER

CASA CASSARA WINERY

SPRING 2021

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Solvang Chamber of Commerce 2020 Winery of the Year

**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 COVID-19 restrictions relaxing somewhat this past month we are extremely happy to have opened our tasting room once again albeit limited capacity. Currently, we are allowed 12 customers in the tasting room but we will continue to have patio seating available for at least another month with some adjustments after that time.. So you will have options when you come to Casa Cassara for a visit and you will still be able to enjoy some great wines! We look forward to serving you in either capacity.

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

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

I for one am ready to be done with all the Covid restrictions. I eagerly look forward to the June 15th and an end of the tier system. As of this writing Santa Barbara County is still in the Orange Tier which means that wineries that do not serve food, like Casa Cassara, can only put 25% of their capacity inside (or 37.5% if everyone is fully vaccinated). The next tier down is yellow, which will allow for us to put 50% of our capacity indoors. There still seems to be some confusion regarding the June 15th and end of the tier system and the end of the Federal mask mandate. I am anxiously waiting for some clarification from the state, CDC, or County of Santa Barbara as to what we will be able to do. One thing that Covid has taught businesses is that we need some outdoor space. The ability to set up a tent in the back parking lot



has been awesome, and I am thankful that the landlord and the other tenants in the building put up with the loss of the parking spots where the tent is located. It has become very apparent that outdoor space is going to be a part of the future for wineries and tasting rooms, so I am currently working with the landlord, City of Solvang, and ABC to see if we can put a patio out front. What I want to do is utilize the planting area to the East side of our front door to create a raised area with a railing around it where I can put four or five tables, and maybe some shade. Hopefully, I will have good news on that topic in the not-too-distant future. In the meantime, we are doing the best that we can, we utilize the tent out back on Friday through Sunday when we have two servers working and do our best to take care of customers indoors during the rest of the week when we only have one server working. Hopefully, this is not too big of an inconvenience for our customers.

To find out what the latest news about what we can do and when we are able to do it. Please go to our website at www.ccwinery.com and check out the pop-up box on the landing page.

There are two other things that I would like to add, first we will be moving to our summer hours and starting to be open on Tuesdays on Memorial Day Weekend and second, we are building up quite a collection of wine club shipments to be picked up. Now that the restrictions are loosening up and the weather is getting warm it is time to come to Solvang and pick up your shipments. To find out how many shipments you have that are waiting to pick up go to our website at www.ccwinery.com and choose 'My Account' from the top menu bar. Put your username and password in the proper boxes and choose 'Login'. On the next screen choose 'Order History' and choose the box that says, 'Entire History' and you will see all your orders and the pickup or ship status of each of them.

Thanks

Dan Cassara

From Our Winemaker, Mikael Sigouin

We completed our first bottling of the year in April and it was a collaboration with Casa Cassara, Kaena, and Section Wines. Things went very smoothly and we bottled the new 2019 Chardonnay and 2018 Tempranillo that Dan released in the Tasting Room on May 1. We also bottled a 2018 Rose Sparking wine and a 2020 Grenache Rose that will be released later in the year.

We will be bottling our 2019 Arneis in the near future and then again later in the year probably in the August / September timeframe. I plan on bottling the Italian wines during that period of time. We do have a couple of new wines coming out but I will keep you in suspense until later in the year when Dan is ready to announce what they are and we have some new wines coming out early next year. We are always looking ahead when it comes to releasing new wines and are excited about a couple that will come out in early 2022.

I recently purchased an expensive new 'toy' which was a Crossflow Filtration system that I am really excited about using on our wines. Without getting too technical, it is used to increase yields, reduce waste volumes and maintain more consistent *filtrate* quality. The automated systems provide a cost saving alternative to traditional *wine* clarification and I have used it a couple times since I purchased it and it is a great new piece of equipment to use on our wines.

It looks like we have another drought year ahead of us but I think we will be okay. I like odd numbered years when it comes to winemaking and some of the most successful wines I've made have come about during those years. Thus far things in the vineyards look pretty good despite the last of rain over the winter. I hope it will be better than 2020. We'll just have to wait and see what Mother Nature has in store for us with regard to yields this year.

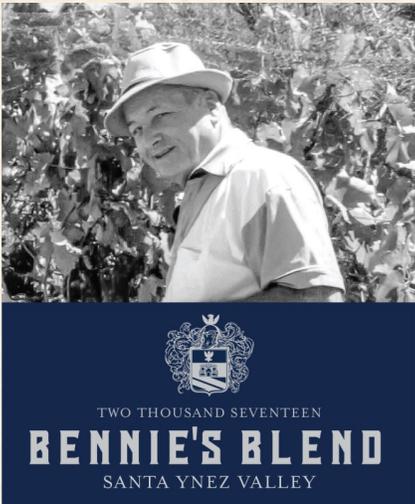
I'd like to remind Casa Cassara Wine Club members to make sure you pick up a complimentary tasting card at the Tasting Room from the staff and it will get you a free tasting at my winery, Kaena Wines. For those of you that don't know, Kaena Wines is my label. Please ask one of Dan's staff members about it the next time you are in the Tasting Room. I look forward to pouring for you.

That's it for this newsletter so I will say Aloha and Mahalo and it is a pleasure making wine for you!

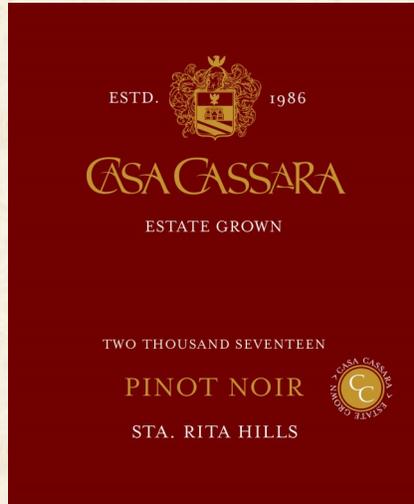
Mikael Sigouin



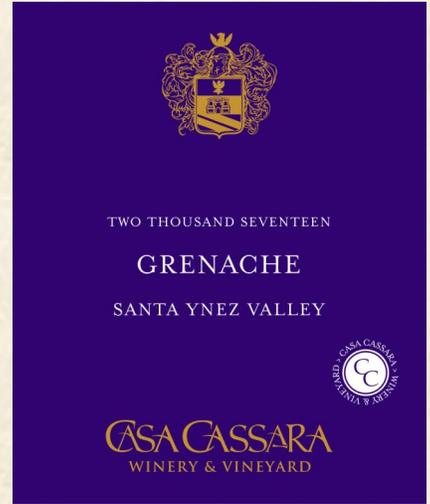
Current Red Wines Available



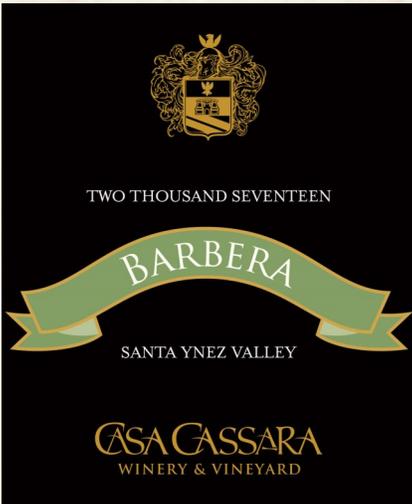
2017 Bennie's Blend



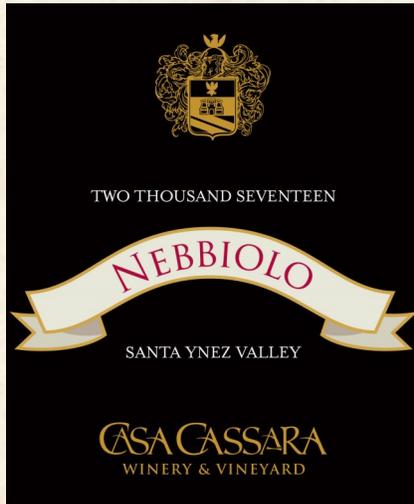
2017 Pinot Noir



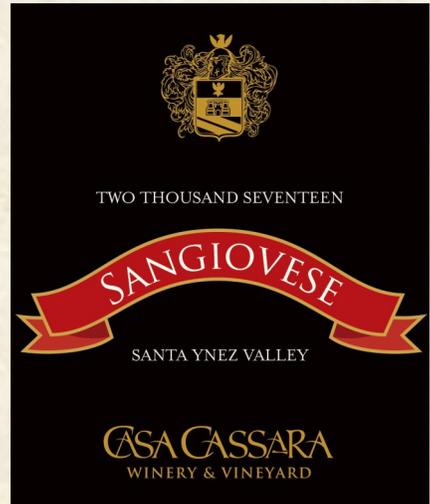
2017 Grenache



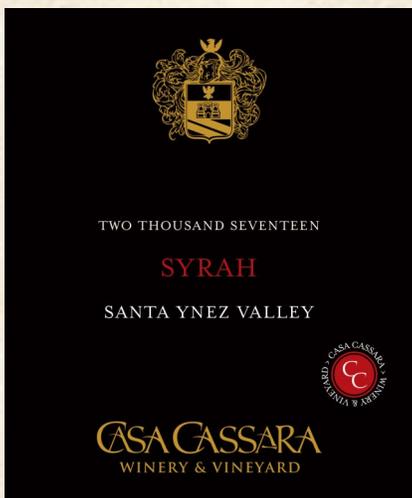
2017 Barbera



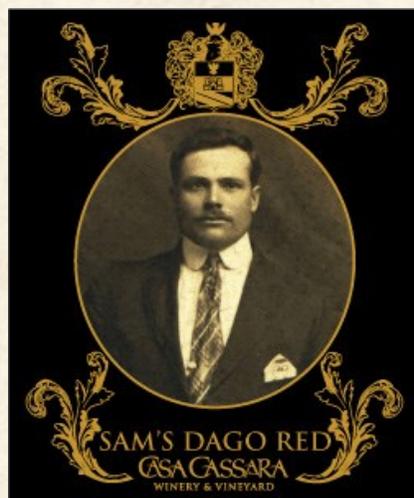
2017 Nebbiolo



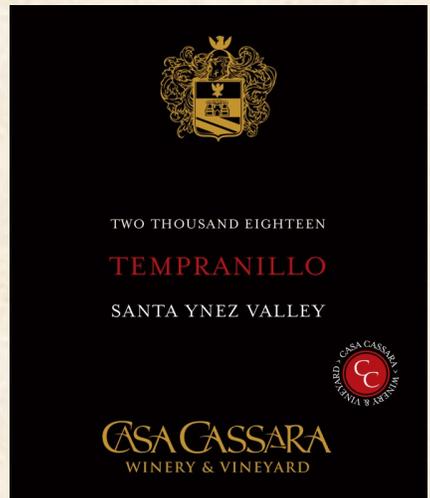
2017 Sangiovese



2017 Syrah



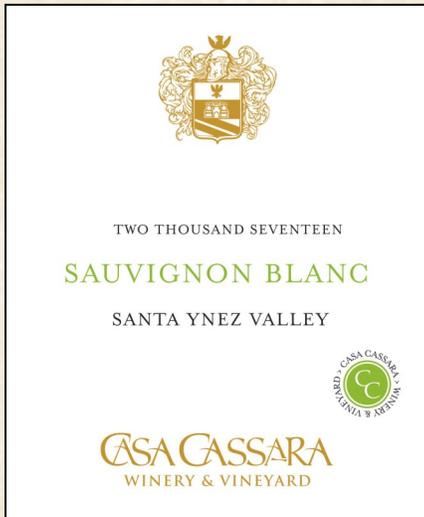
2018 Sam's Dago Red



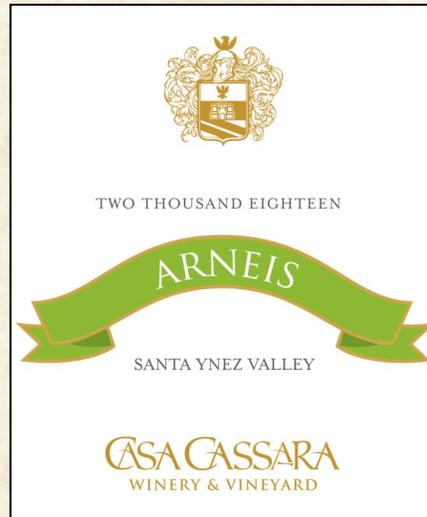
2018 Tempranillo

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

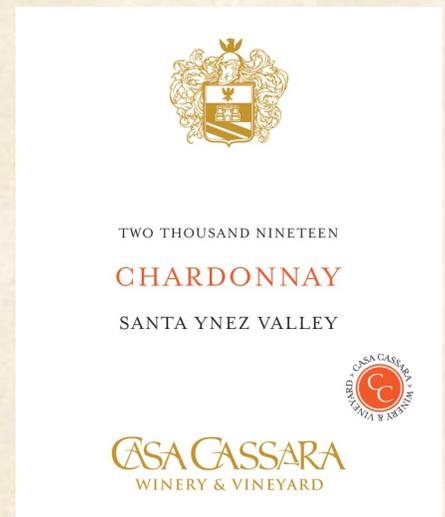
Current White & Rose Wines Available



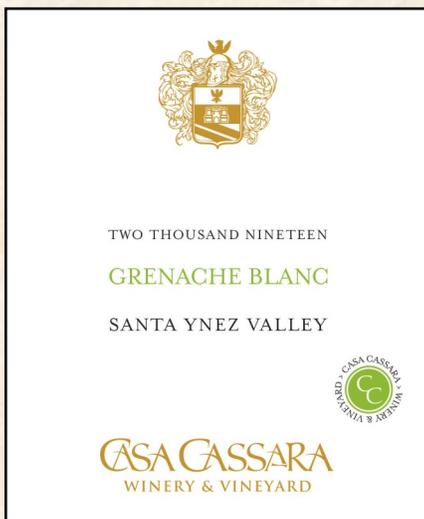
2017 Sauvignon Blanc



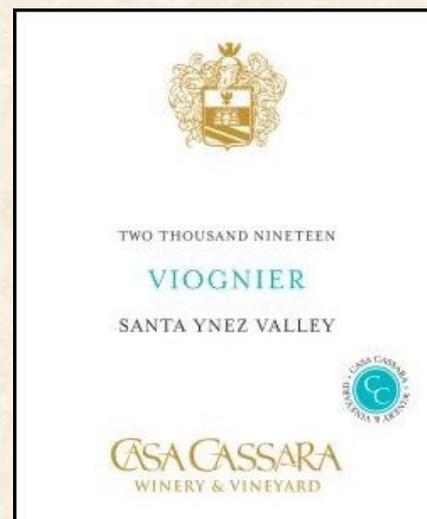
2018 Arneis



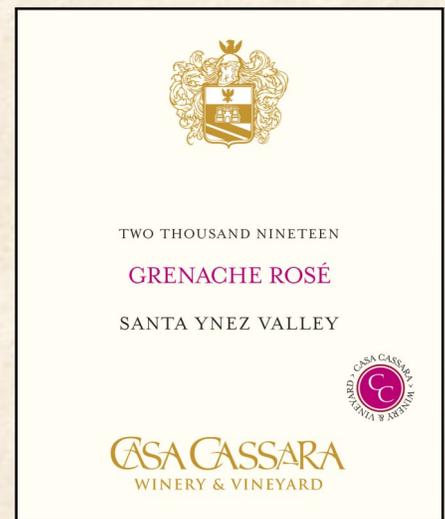
2019 Chardonnay



2019 Grenache Blanc



2019 Viognier



2019 Grenache Rose

We can ship your wine!

Shipping is available to the following states:

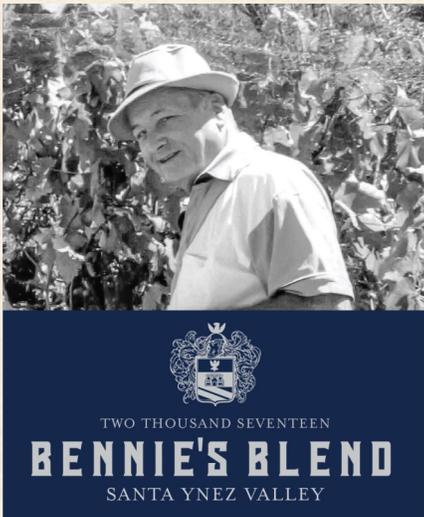
AR, AZ, CA, CO, CT, FL, GA, ID, IL, IN, IA, KS, LA, MD, ME, MI, MN, MO, MT, NE, NV, NH, NJ, NM, NY, NC, ND, OH, OR, PA, RI, SC, SD, TN, TX, VA, VT, WA, WI, WV and WY

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

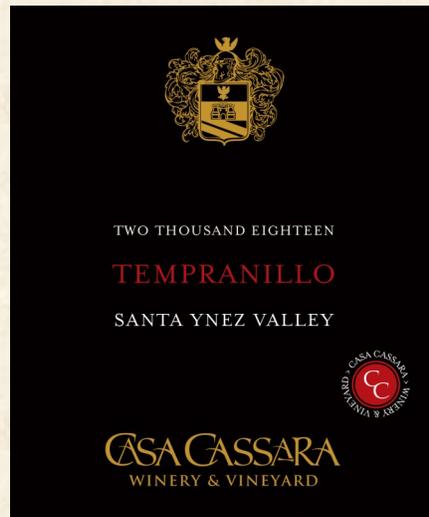
Refunds and Returns

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.

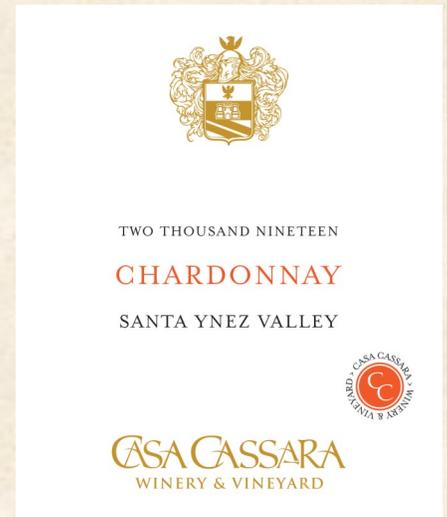
New Releases Available Now and Coming Soon



2017 Bennie's Blend



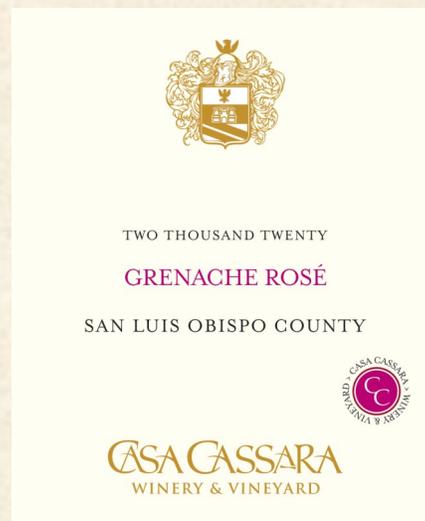
2018 Tempranillo



2019 Chardonnay



2018 Rose Sparkling Wine

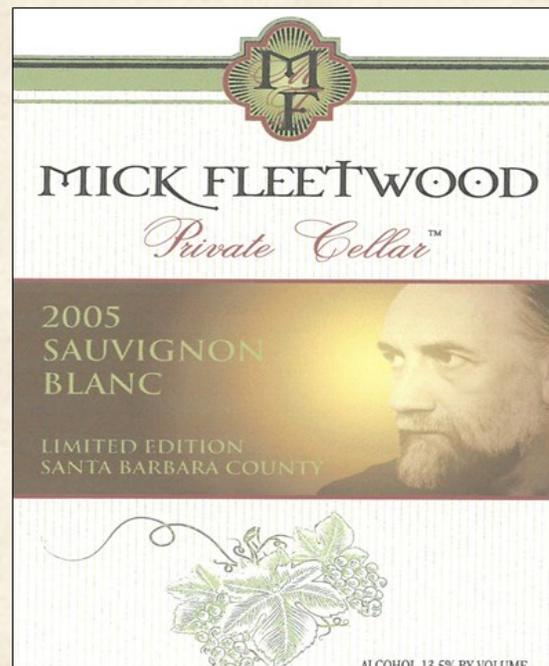
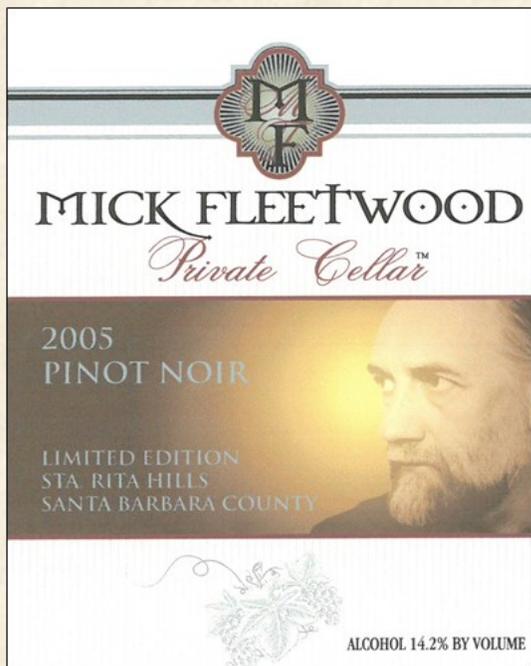
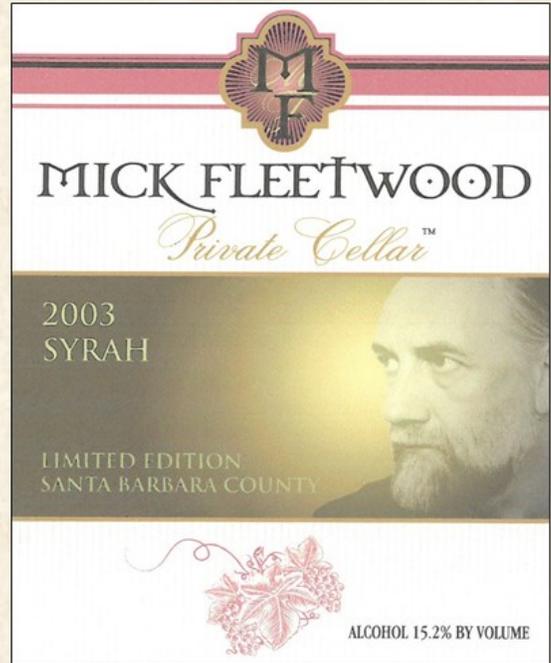
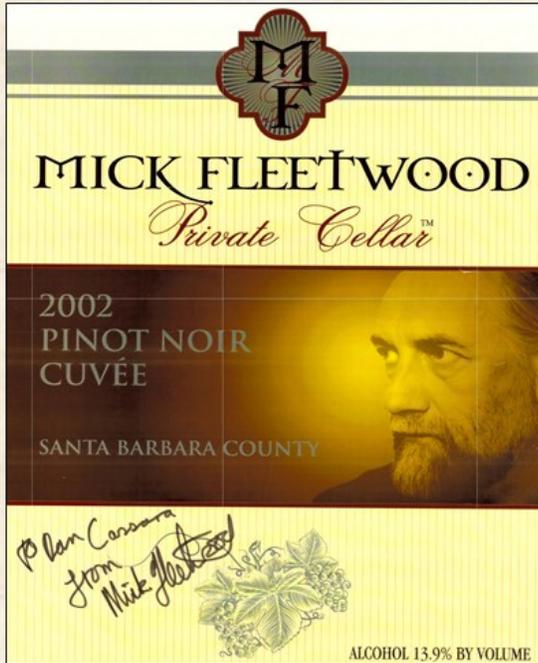


2020 Grenache Rose

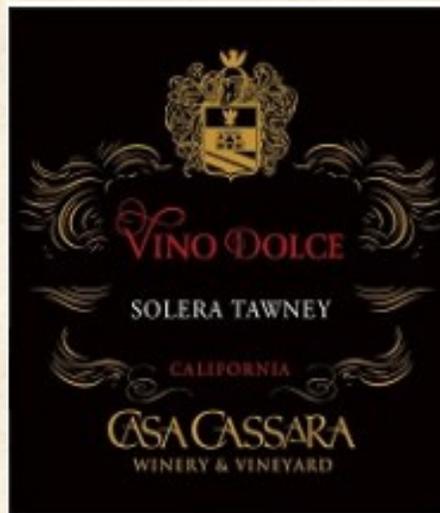
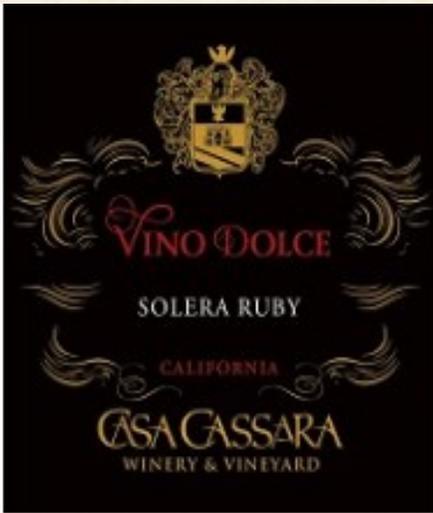


Did You Know?

Did you know that between 2002 and 2005, Casa Cassara Winery made wines for Mick Fleetwood who started the band Fleetwood Mac? Check out the autographed poster behind the bar on your next visit to the Tasting Room.



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.

Tasting Room Hours

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!

After Memorial Day we will be open 7-days a week until Labor Day.



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.

April Bottling



Mad Scientist Mikael working on blend percentages



Bottling was a collaboration of Casa Cassara, Kaena, and Section Wineries. Friends pulling together!



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 August.

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.

Chardonnay Day

Thursday Before Memorial Day in May: Show the "Anything But Chardonnay" crowd what they're missing out on. Get to know Chardonnay's many flavors. Try the new Casa Cassara Chardonnay.

Anniversary of the Judgement of Paris

May 24th: Get to know the day that the United States finally made their mark in the wine world. Try out a couple of favorite wine movies that cover the subject: Bottle Shock and Somm 3.

National Wine Day

May 25th: No need to get too specific on this day. Just find a bottle of your favorite winery, grape, or style, and enjoy. The perfect wine holiday!

June

The summer's here (for those of us in the Northern Hemisphere), and there are no limit of cold, crisp wines to celebrate this month with.

Prosecco Week

June 11th – 16th: For all its popularity and variety, there's something too appropriate about Prosecco getting an entire week all to itself.

Rosé Day

June 13th: The best part about celebrating rosé is that there are so many different styles to choose from! Pick your favorite and drink up. (apparently, there are 2 competing "Rosé days" – one is the Fourth Friday in June and the other is June 13th.) A great bottle of Casa Cassara.....

Wine Holidays Coming Up!

Grenache Rosé is perfect for this day.

Drink Chenin Blanc Day

June 20th: Never had a Vouvray or a Quarts de Chaume? Now's your chance. Also, if you're looking for the country that pours the most effort into Chenin Blanc, look for something from South Africa.

Lambrusco Day

June 21st: Another much-maligned wine, today's the day to try one of the many variations that this refreshing Italian offers.

July

The quantity of wine holidays found in July is undeniably replaced with quality.

Sparkling Wine Week

First Week of July: There are so many sparklers out there that a whole week to get through them all seems more than appropriate.

Shiraz Day

Fourth Thursday of July: The name of this day suggests a more New World approach, but we won't tell if you choose to celebrate with Syrah! Try a bottle of Casa Cassara 2017 Syrah.

August

Summer months aren't just for crisp, white wines (though there's plenty of those days to celebrate, too!)

Albariño Week

August 1st - 5th: You don't have to be in Rías Baixas to celebrate the second oldest wine festival in Spain (though it doesn't hurt!)

National White Wine Day

August 4th: Celebrate everything from Airén to Viognier: just make sure it's crisp and cold.

Pinot Noir Day

August 18th: Pinot Noir ranks among the most beloved red wines in the world: this is the day to rediscover why! The last of the Estate Pinot for Casa Cassara is available.

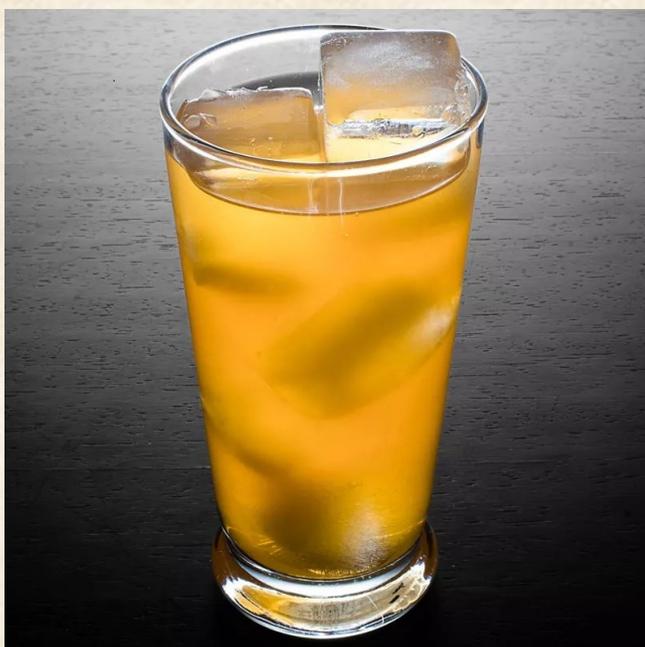
National Red Wine Day

August 28th: One good wine color deserves another! Pour yourself anything from a GSM to a Port.

Cabernet Sauvignon Day

Thursday Before Labor Day: Finally: a holiday for the most popular red grape in the world! Take the time to try a Central Coast Cab or even another great Bordeaux style wine.

Fun Wine and Food Pairing Recipes



Sauvignon Blanc White Wine Punch

Staying in line with our Wine Holidays for May, here is a great summer drink!

Ingredients

- 3 ounces **2017 Casa Cassara Sauvignon Blanc** wine (or more if you so desire!)
- 1/2 ounce Aperol (can purchase at BevMo)
- 1/2 ounce fresh grapefruit juice
- 1/2 ounce fresh lemon juice
- 1/4 ounce simple syrup
- Club soda

Steps

1. Add all the ingredients except the soda to a shaker and fill with ice.
2. Shake, and strain into a highball glass filled with fresh ice.
3. Top with soda.

This is an easy summer drink to fix and is very refreshing and with a Casa Cassara wine you can't go wrong! Enjoy!



Popcorn with Sesame-Glazed Pistachios

Ingredients:

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

Directions:

- Preheat your oven to 350° 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 the 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, about 3 minutes. Add the pistachios and cook, stirring, for 1 minute. Scrape the pistachios onto the prepared baking sheet and bake for 10 minutes until bubbling. Scrape the pistachio mixture into the popcorn and toss well. Let cool before serving.

This sweet-salty snack pairs nicely with a glass of **2017 Casa Cassara 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