



CASA CASSARA NEWSLETTER

CASA CASSARA WINERY

SUMMER 2021

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Tasting Room Hours and Update ~ Notes from Dan & Mikael
Current and New Releases ~ Current Port & Brandy Info
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Solvang Chamber of Commerce 2020 Winery of the Year

Current Tasting Room Hours

(through Labor Day):

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



We are fully open in the Tasting Room with new tables and chairs but more importantly we still have great wines that you are use to us serving you! Come by the Casa Cassara Tasting Room for a visit and you will find a very layback, and a friendly atmosphere and staff that is eager to serve you. We look forward to serving you!

We are over halfway through the year and so far it has been much better than what we all went through during 2020. With that said, we have some exciting wines coming out over the next few months that we are looking forward to providing to you. We hope you stop by the tasting room and look at our new labels on some of our great tasting wines. You will not be disappointed. As we head towards fall the days will start to get shorter and soon the holidays will be upon us. We will have some great gift ideas coming your way soon not to mention the new 2018 Sparkling Rose that will be released just in time for Thanksgiving, Christmas, New Year's and Valentine's Day. Check out our website often for new items coming your way. In the meantime we hope that you will visit our tasting room and if you can't then visit our website and place an order.

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

During this time of year besides being in the middle of our busy season in the Tasting Room, we are focusing on bottling and looking ahead to harvest. Bottling this year has come with its challenges because glass is hard to find. We have had to push our July bottling date back to August and our August back to September. We hope that the September bottling will not interfere with harvest.



As many of you know we are working on updating our *'Bennie's Blend'* and *'Sam's Dago Red'* labels and expanding that style label to more wines. With our graphic designer at UVA Designs I am working on what I call *"La collezione de familia"*, the family collection. We will be updating the current Bennie's and Sam's labels and adding *"Padrino"* with a picture of my Uncle Angelo who is Godfather to my little brother for the *Sangiovese*, and yes *"Capo"* with a picture of yours truly for the new *'Nero d' Avola'*. In the future I hope to put my Aunt Clara on the *Arneis* and my Uncle Frank on the *Nebbiolo*. I am also hoping to find a picture of my Grandpa Sam's brother Francesco for the *Barbera*.

In the winery we are working on the next of the *Vino Dolce* with the next batch of *Ruby* style, the next batch of *Tawney* style and a new *Crème Sherry*. We also have our *Sparkling Rose* which we hope to have out for the Holidays.

Since I am turning 70 this month, I want to share a quote from Joan Collins who said:

"Age is just a number. It's totally irrelevant unless, of course, you happen to be a bottle of wine."

Thanks

Dan Cassara

From Our Winemaker, Mikael Sigouin

Things have been hectic over the past several weeks. Like a lot of wineries right now it has been very difficult to purchase glass so we can bottle wines that are ready, and it seems like the whole country and world for that matter are on hold. Dans supplier was finally able to find enough bottles so we could get started this year but then we had equipment problems with our bottling line. The big picture is that we started late due to no glass and then a couple more weeks were added to that to hold us up until August 19 – 20 when we finally were able to bottle. We bottled the 2019 Arneis, 2019 Sam's, more of the 2018 Tempranillo since it has been a big seller for us, 2018 Syrah, and 2018 Grenache. We plan on bottling more wines in early September if all goes well and then we get right into harvest. The vineyards are looking pretty good this year, but I can tell you that due to the drought conditions we will get less yield.



I would like to let everyone know that I have opened a new location for Kaena Wines which most of you know is my label. I have hired Daniel Laura as my Assistant Winemaker who I met back in 2010 when I was at Beckman. Tasting Room Managers are Kip Antonelli-Friedman at our new Tasting Room and Robert Chetwood is at the Los Olivos Tasting Room. These are exciting times for us and for those of you that don't know we are still open in Los Olivos, but our new location is where Shoestring Winery and Vineyard were located on Highway 246 between Buellton and Solvang. This comes at a time when we hit our 20th Anniversary, so we are reaching a milestone. We would love to see you visit either one of our tasting rooms in the near future and check out some Kaena wines.

I also recently custom planted Nebbiolo at Tierra Alta Vineyards so I am excited about that as well and we'll start seeing some fruit in about 3-years that we will be able to use in some capacity.

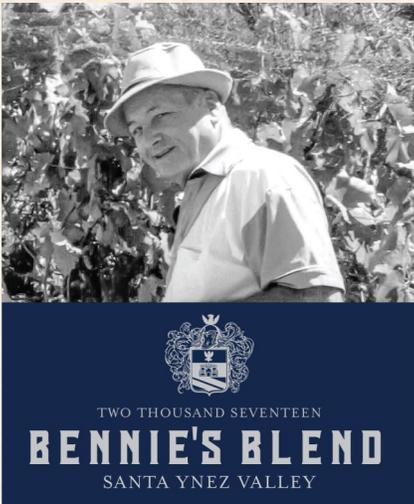
Dan and I are continually looking into the future for new wines that we can release to our Wine Club members, and we are looking at the possibilities of a Pinot Grigio, Vermentino, a Super Tuscan, Cabernet Sauvignon, and possibly a Dolcetto and Montepulciano. Keep in mind these are just possibilities and we still need to find and purchase the fruit but none the less these would be awesome additions to our wine lists so stay tuned in the upcoming year for more information. We will also be releasing our Casa Cassara 2019 Nero d'Avola and our 2018 Rose Sparkling Wine just in time for the Holidays.

Phil from Dan's tasting room staff is also coming up with some ideas for our Wine Club members that we are tossing around and we hope to provide sometime after harvest so that is something you will want to be looking for before the end of the year.

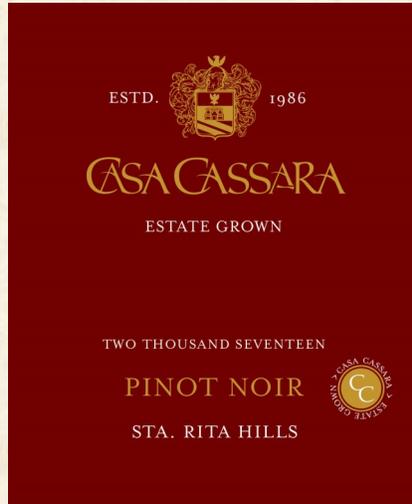
That's it for this newsletter so I will say Aloha and Mahalo and it is a pleasure making wine for you!

Mikael Sigouin

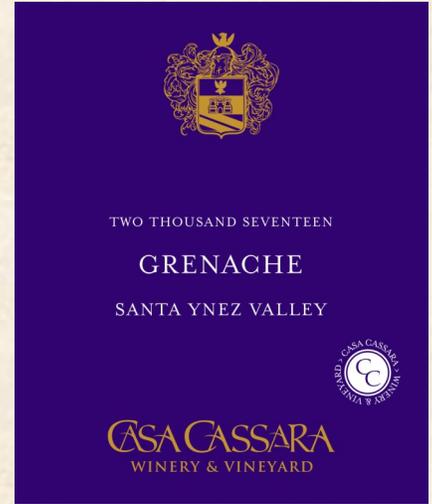
Current Red Wines Available



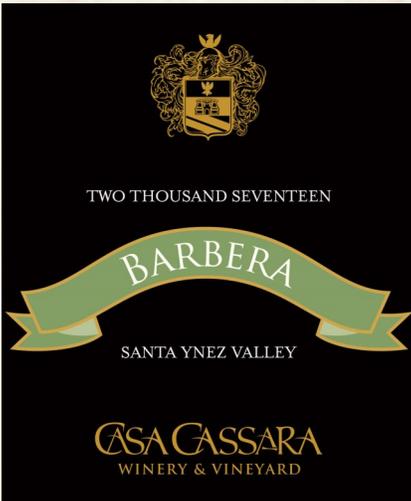
2017 Bennie's Blend



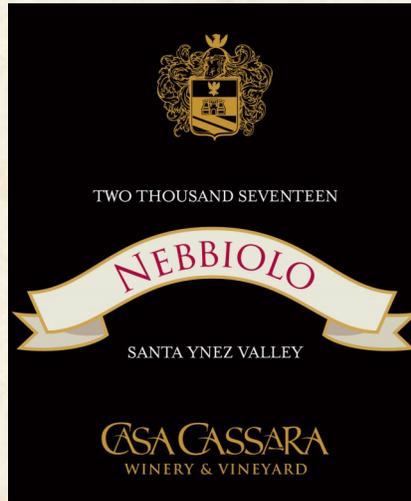
2017 Pinot Noir



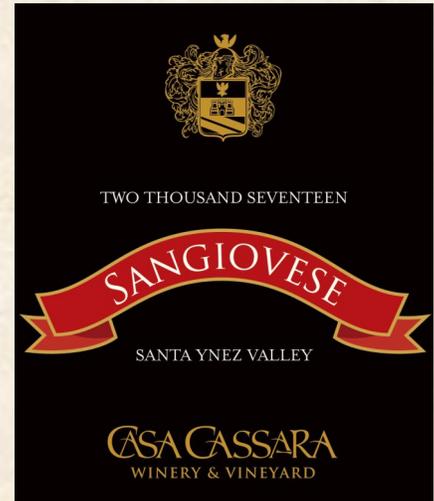
2017 Grenache



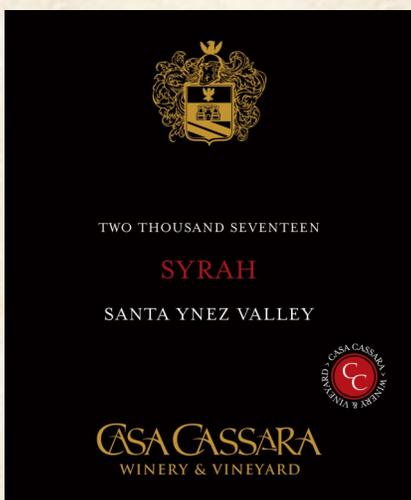
2017 Barbera



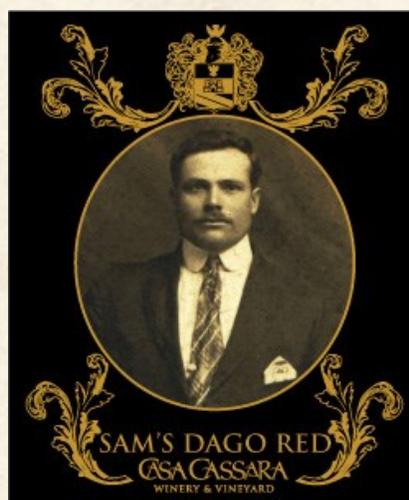
2017 Nebbiolo



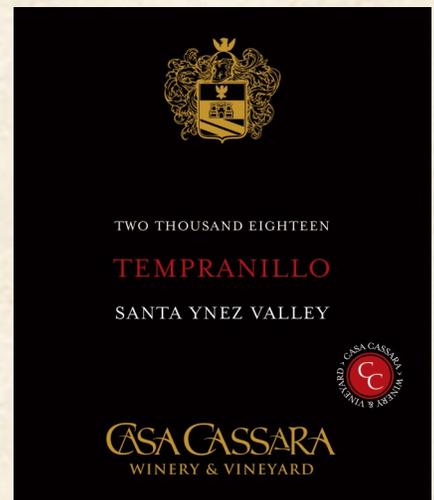
2017 Sangiovese



2017 Syrah



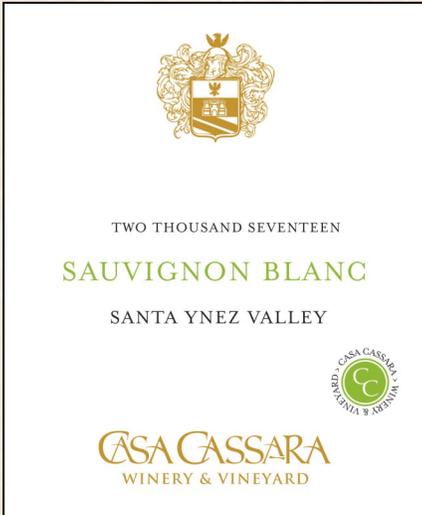
2018 Sam's Dago Red



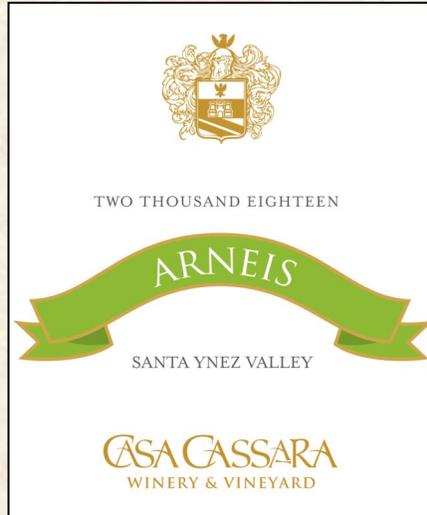
2018 Tempranillo

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

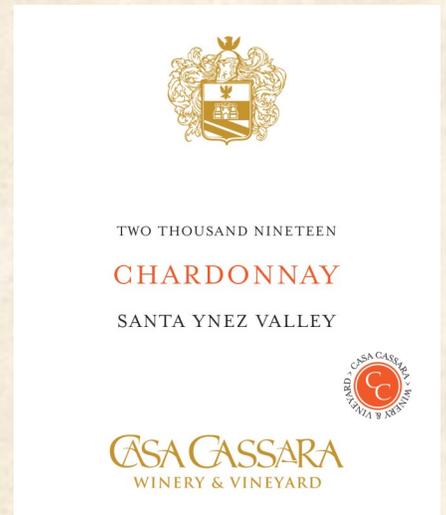
Current White & Rose Wines Available



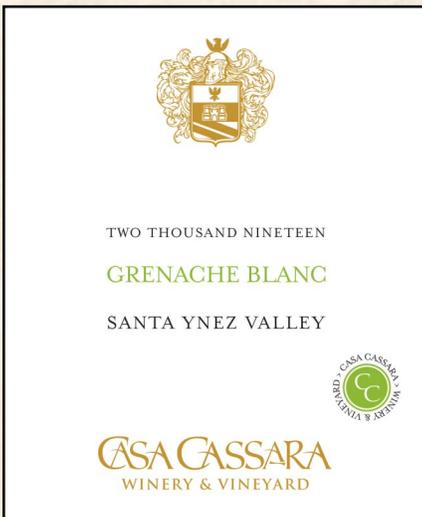
2017 Sauvignon Blanc



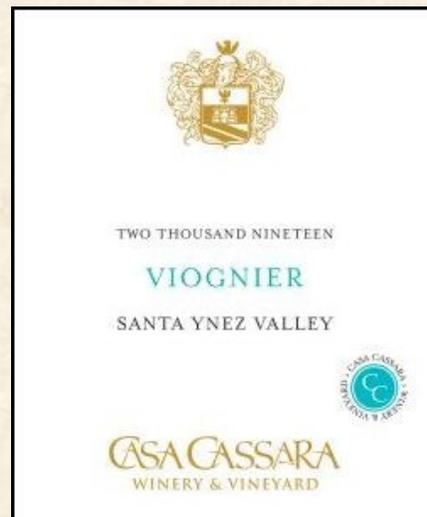
2018 Arneis



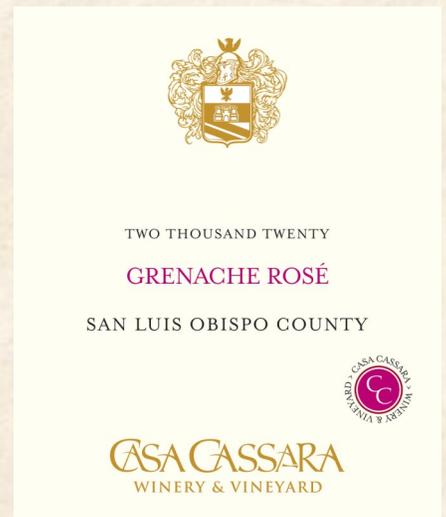
2019 Chardonnay



2019 Grenache Blanc



2019 Viognier



2020 Grenache Rose

We can ship your wine!

Shipping is available to the following states:

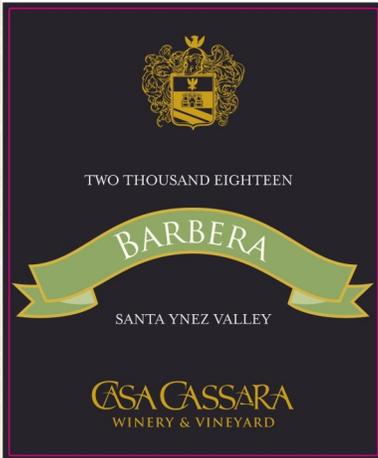
AR, AZ, CA, CO, CT, FL, GA, ID, IL, IN, IA, KS, LA, MD, ME, MI, MN, MO, MT, NE, NV, NH, NJ, NM, NY, NC, ND, OH, OR, PA, RI, SC, SD, TN, TX, VA, VT, WA, WI, WV and WY

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

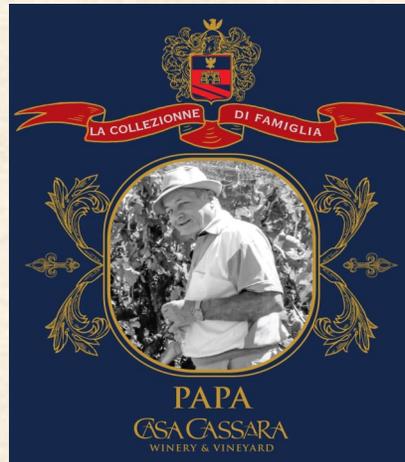
Refunds and Returns

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.

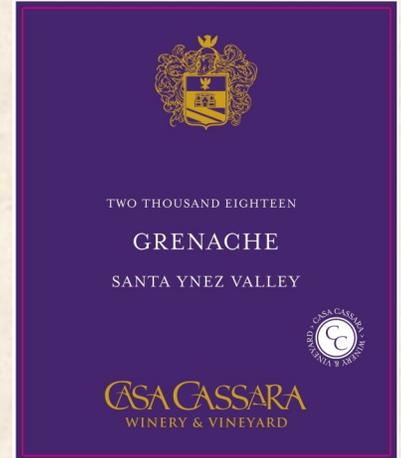
New Releases Coming Soon



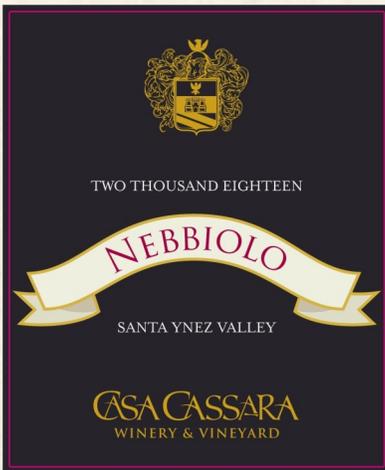
2018 Barbera



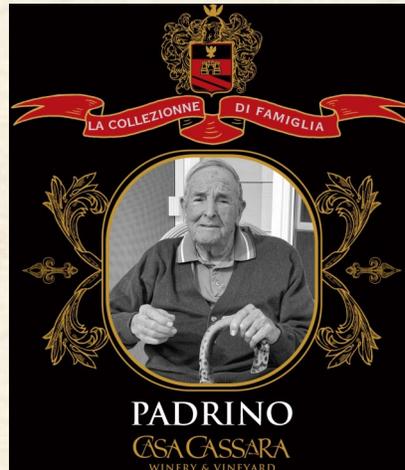
2018 Bennie's Blend



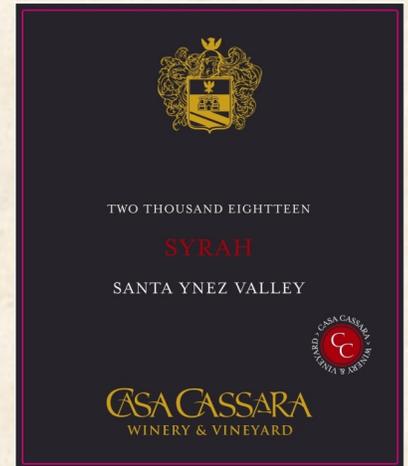
2018 Grenache



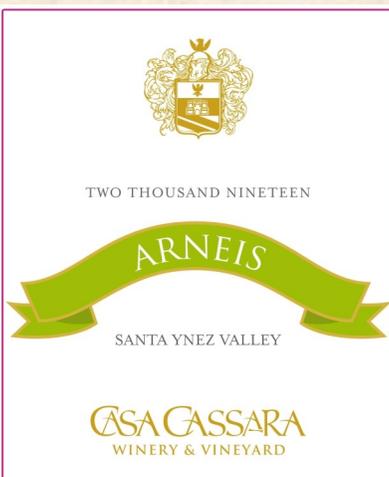
2018 Nebbiolo



2018 Sangiovese



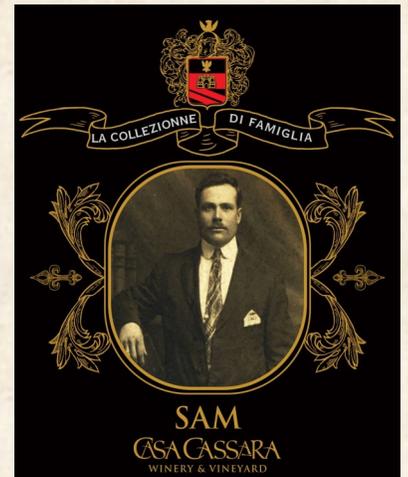
2018 Syrah



2019 Arneis



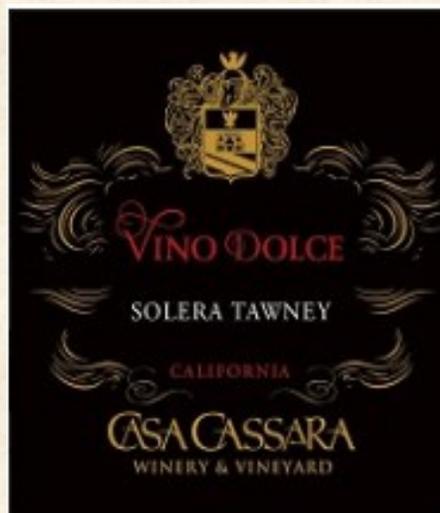
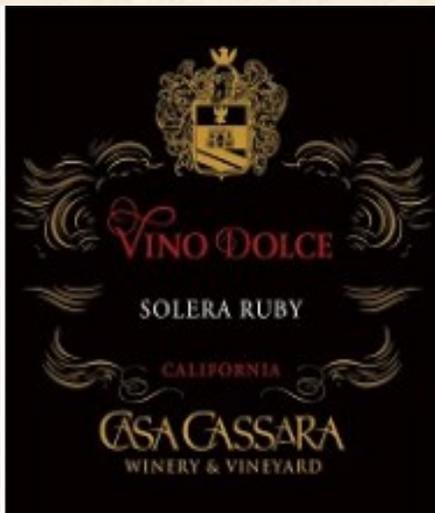
2018 Rose Sparkling Wine



2019 Sam's Dago Red

We may have new labels for our 'Family Collection' but they are still the same great wines!
Look for more Family Collection additions in the future!

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 currently open Sunday through Saturday. Hours for Sunday through Thursday are Noon - 6 pm. Hours for Friday and Saturday are Noon - 7 pm. Last pours on Sunday through Thursday will be at 5:40 pm and last pours on Friday and Saturday will be at 6:40 pm!

After Labor Day we will be open 6-days a week, closed on Tuesdays.



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.

CC Merchandise in the Tasting Room



Come by the Tasting Room and pick up a cap, T-Shirt, Hoodie or Wool hat! Tasting Room sales only as we do not ship clothing items.

Casa Cassara Baseball Cap or Wool Hat for \$15.00

Men's Short Sleeve T-Shirts - S, M, L, XL for \$20.00 and XXL and XXXL for \$25.00

Ladies T-Shirts - S, M, L, XL for \$20.00 and XXL for \$25.00

Unisex Hoodie - LG, XL, XXL for \$40.00

Supplies won't last long so come on by! Wine Club discounts apply with purchase.

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.

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.

September

Fall is here: time to settle down and taste your way toward the end of the year.

International Grenache Day

Third Friday of September: Finally: a wine holiday that both the French and the Spanish can get equally excited for!

October

Time for the harvest! The perfect time for more wine celebrations.

Pinotage Day

Second Saturday of October: There's no question that Pinotage deserves a closer look these days: this is the perfect opportunity.

Carignan Day

Last Thursday in October: If you're not terribly familiar with Carignan, you're not alone. Take advantage of a day like today!

Wine Holidays Coming Up!

November

The year's coming close to an end, but there are still lots of opportunities for wine celebration.

Merlot Day

November 7th: Have you ever uttered the words, "I'm not drinking any f@\$!ing Merlot?" Use today to atone! We can't find any mention of this day prior to 2011 and the person who seems convinced that it's on November 7th is winecellarinsider.com.

Tempranillo Day

November 9th: Make some tapas and celebrate Spain's most famous grape: perhaps a little Rioja is in order? Tempranillo Day was started by TAPAS or Tempranillo Advocates in the hopes of getting even more attention on this splendid Spanish grape.

Zinfandel Day

Third Wednesday of November: Whether your wine's from Puglia or Lodi (or Croatia), there are countless ways to celebrate Zin! National Zinfandel Day is advocated by ZAP (Zinfandel Advocates and Producers) who also hold a huge Zinfandel tasting in San Francisco every year.

Beaujolais Nouveau Day

Third Thursday of November: Whether you see it as a tradition or a clever marketing ploy, this is the day for drinking something truly young and fresh.

Carménère Day

November 24th: Carménère might originally be from France, but we'd recommend celebrating today with one of the great bottles from Chile.

December

Another year down! But never fear: you've got a whole new year of celebrating wine to look forward to!

Cabernet Franc Day

December 4th: Not to be outdone by its more famous child: Cabernet Franc definitely deserves some celebration of its own.

Prohibition Repeal Day

December 5th: Another holiday where it doesn't matter *what* you're drinking, so long as you *are* drinking.

Sangria Day

December 20th: You might think of Sangria as more of a hot weather drink, but any opportunity to mix a pitcher is a good one in our eyes!

Champagne Day (aka NYE)

December 31st: There truly couldn't be a more perfect day to celebrate Champagne than New Year's Eve. Cheers!

Fun Wine and Food Pairing Recipes

Spanish Tinto de Verano

Ingredients

- **Casa Cassara Tempranillo**
- Sweet Vermouth
- European orange Fanta, Italian orange soda or Orangina
- Schewepe's lemon sour soda or Italian lemon soda
- Orange slices for garnish (you can also substitute lemon or lime slices)

Instructions

1. Fill your glasses halfway with ice cubes
2. Pour **Casa Cassara Tempranillo** and fill the glass to the 1/3 to 1/2 mark, depending on your personal taste and how much in wine flavor you like
3. Add a splash of sweet vermouth, about 1 tablespoon per glass
4. Pour in orange soda to fill 1/4 to 1/3 of the glass.
5. Pour lemon soda to fill the remaining 1/4 to 1/3 of the glass.
6. Float thin orange slices on top for garnish. You may substitute with limon or lime if you prefer.





Brown Sugar Smoked Salmon

*You won't believe how easy this Brown Sugar Smoked Salmon is! The rub is absolute perfection for a piece of salmon. It's ready in less than two hours with just five simple ingredients and your smoker! This dish goes great with a bottle of **Casa Cassara Grenache!***

Ingredients

- 2 pounds fresh salmon

For the smoked salmon rub:

- 1 tsp salt
- 1 tsp pepper
- 1 tsp dill weed, dried
- 2 tbsp brown sugar

Instructions

1. Heat smoker to 250 - 275 degrees F.
2. Combine salt, pepper, dill and brown sugar to form the rub. Pat gently onto top of salmon. If time allows, place salmon in refrigerator to dry brine for about an hour.
3. Smoke salmon on smoker for one hour until it hits 145 degrees F.

Notes

- I prefer to use pecan, oak, or cherry wood. Choose wood with subtle flavor.
- We use dill WEED (the green leaves), not dill seed. Dill seed will likely be too overpowering of a flavor.

*Now enjoy this dish with a bottle or two of **Casa Cassara Grenache!** It is wonderful!*