



CASA CASSARA NEWSLETTER

CASA CASSARA WINERY

FALL 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



The Tasting Room is starting to look like pre-COVID days with lots of customers coming in that have not been to see us in several months due to the pandemic. It is great to have them come by and try out some of the new wines and also purchase some oils, olives, and merchandise items. We hope to see you soon and we look forward to serving you!

Fall is here! We have finished with harvest and crush and our fruit from this year is now heading to barrels. We can only imagine and hope that the product will be worth the wait and as in year's past....I am sure the wait will be worth it!

To get you ready for the holidays we will have our 2018 Rose Sparkling Wine available which is wonderful for Thanksgiving, Christmas, New Year's, and Valentine's Day. The staff is also working on some gift box ideas and you will receive an email from Dan when we are ready to release them.

Dan has also started "*La collezione de familia*", or the Family Collection and you won't want to miss out on picking up a bottle or two of these great wines. There will be more additions made to this collection in the future so check the website often!

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

As I sit down to write this, Thanksgiving is 12-days away and it seems that the time is flying by unless you are waiting for grapes to ripen. Casa Cassara is still waiting for Grenache Noir and Montepulciano to be picked so that we can officially call harvest over, and it looks like this week's warm weather will allow that to happen by November 16 or so. Did someone say that we would be harvesting grapes up until Thanksgiving? Speaking about harvest this year I was able to get some Pinot Noir and Grenache from the Casa Cassara Ranch Property which we are leasing to a family friend. It has been 4 years since I have had grapes from that property where Dad planted Pinot Noir in 1992 and I planted Syrah and Grenache to use in the Bennie's Blend in 2017.



All of you who come into Solvang at this time of year know about the Scarecrow contest. Most of the businesses in town compete by putting up their own version of a scarecrow for the month of October. This year after many years of trying, Bridget finally won one of the categories for the Scarecrow Contest. Her skeleton in the straw hat and Casa Cassara shirt pouring wine behind the bar won in the category Spookiest.

Casa Cassara continues to have a large selection of wines on our menu for your tasting pleasure. Our current release of Sparkling Rose is available now and we should have enough to carry us through Valentine's Day. By the time you read this we should have 3 of the 4 new "Family Collection" labels available in the Tasting Room. The labels and the wines we have already released are being well received. Those of you who were paying attention noticed that I made a reference to Montepulciano in the first paragraph of this newsletter. Yes, I am working on putting more Italian Varietals on the tasting menu. In the future look for a Super Tuscan and a Montepulciano. Things here are always changing.

Speaking of changes, you will notice a couple of new faces working behind the bar in the tasting room, along with Briana, Celina, Debbie, Kenni, Mary, Phil, and Sarah we have added Dawna, Natalie and occasionally Kelly. Kevin (moustache) has decided to take some time off to spend with his grandchildren. Please come in and introduce yourself to our new staff members. All of us at Casa Cassara are looking forward to a Safe, Busy, and Happy Holiday season. With the help of the Solvang Chamber of Commerce, we will be celebrating the Season in true Solvang Style. Again, this year I will be making my Holiday Glogg on December 11 & 18 for the holiday "Shop Local" promotion. All of us at Casa Cassara hope that you have a Happy Holiday Season and remember if you cannot come up to visit, it might take a little longer this year but we can ship your Holiday Wines to your door.

Dan Cassara

From Our Winemaker, Mikael Sigouin

We are finally done with harvest for 2021 and we were a little surprised when we had rain in October. Also, the fruit had some high acidity but all-in-all it was a good year. We picked the last remaining fruit on November 17th. We still have about 15% of the fruit that needs to ferment and be pressed.

Even though the drought continues for us here in California it really did not affect our yields at all due to the irrigation / drip setup that all the vineyards have.



We were able to purchase fruit from the Casa Cassara Ranch and we will be working on a couple new wines to include a Rose from the ranch and a 2019 Super Tuscan so look for those to be released in the spring if all goes well.

For those of you that are wine club members at Casa Cassara I would encourage you to stop by my new Kaena Tasting Room that is located where the old Shoestring Tasting Room and Vineyard were located on Highway 246. Dan and I have setup a complementary tasting between our two tasting rooms for Wine Club members. It is still a work in progress, and I am still trying to build up my staff for this new Tasting Room. Our Los Olivos Tasting Room is still open as well.

Phil told me that some customers have asked about which wines we use stainless for in our processing and for those of you that are curious I use stainless for the current Rose and the Arneis. All of the other Casa Cassara wines are processed and aged in Oak barrels.

We have also been working with some different vineyards this year and been a little surprised at the yields such as Sangiovese where we had over five tons of fruit. As a result, there will be plenty of Sangiovese in the future.

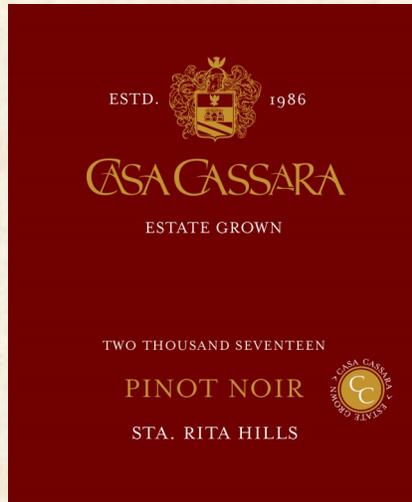
That is, it for this newsletter so I will say Aloha and Mahalo and it is a pleasure making wine for you!

Mikael Sigouin

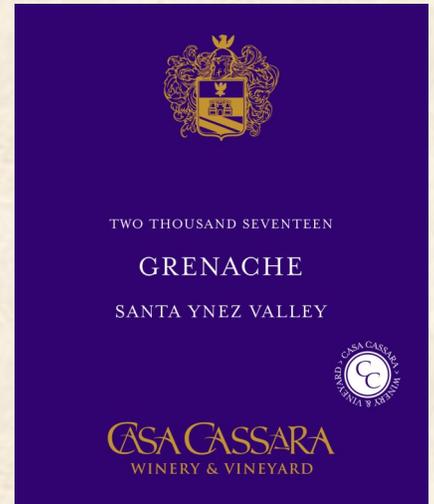
Current Red Wines Available



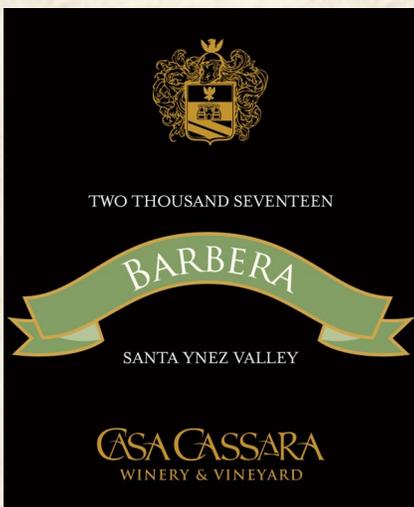
2017 Bennie's Blend



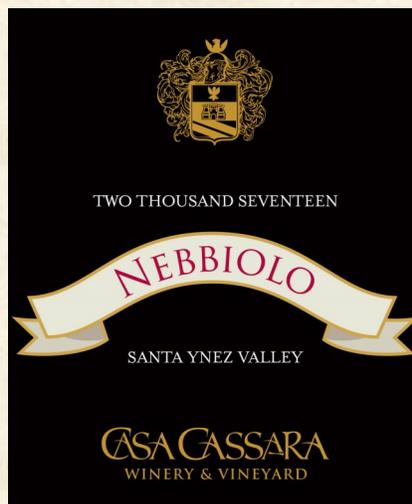
2017 Pinot Noir



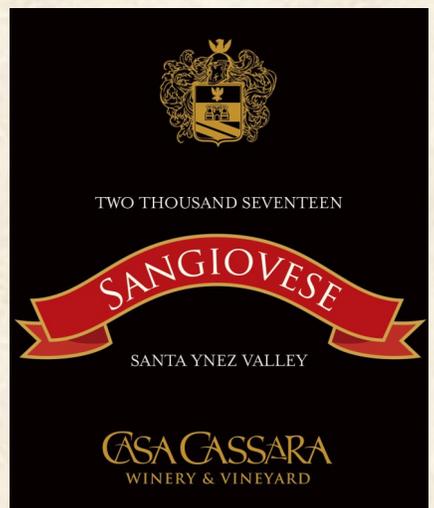
2017 Grenache



2017 Barbera



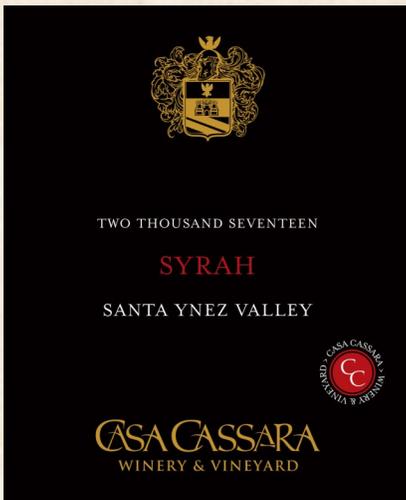
2017 Nebbiolo



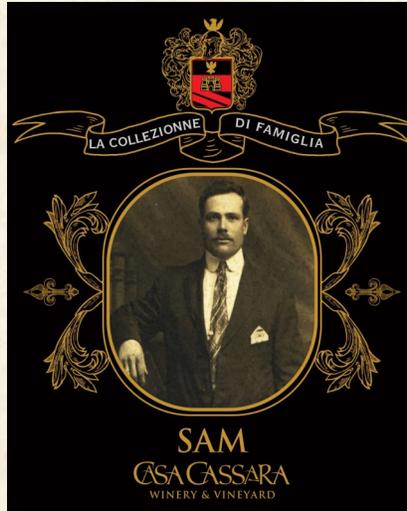
2017 Sangiovese

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

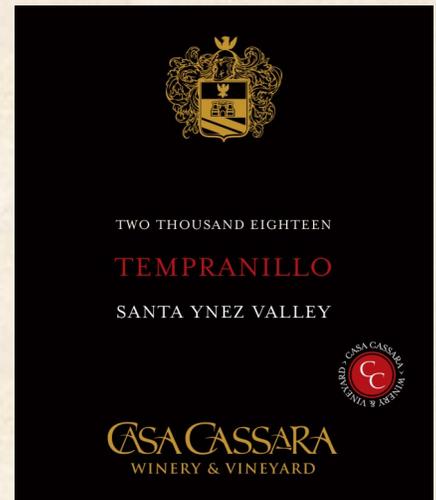
Current Red Wines Available



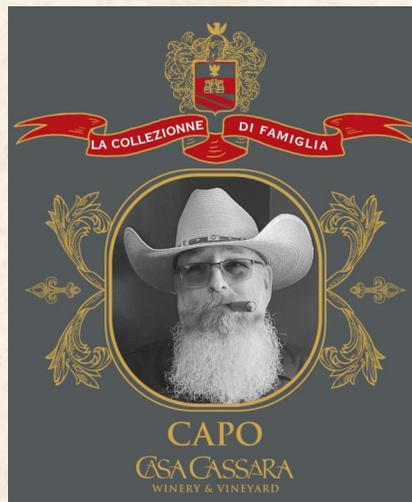
2017 Syrah



2019 Sam's Dago Red 'Sam'



2018 Tempranillo

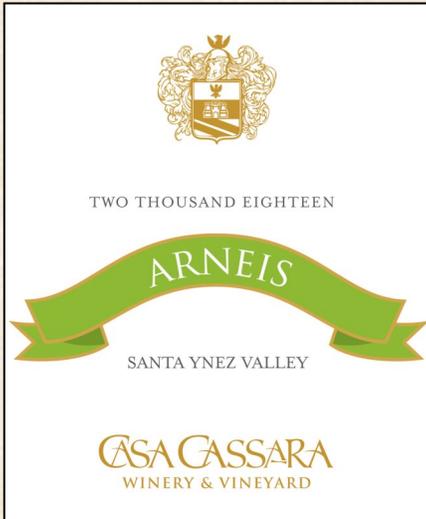


2019 Nero d'Avola 'Capo'

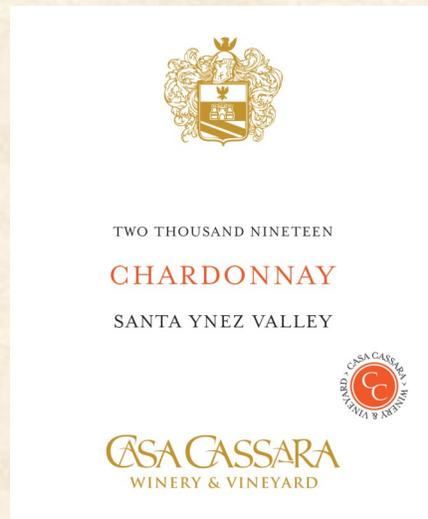
Watch for more new releases as we deplete our current stock but we guarantee you that you will get the same great wines with our new vintages that you will enjoy into the future!

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

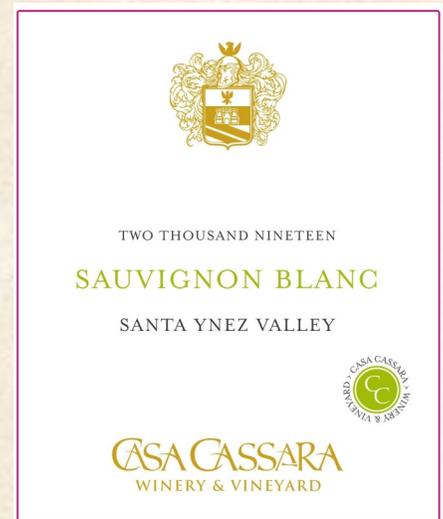
Current White & Rose Wines Available



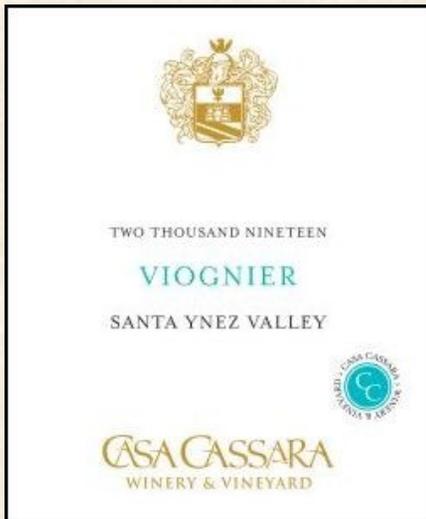
2018 Arneis



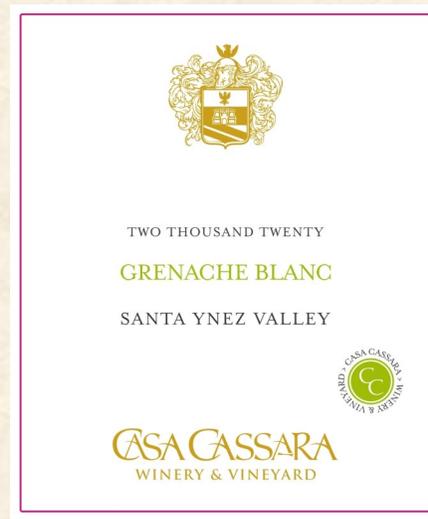
2019 Chardonnay



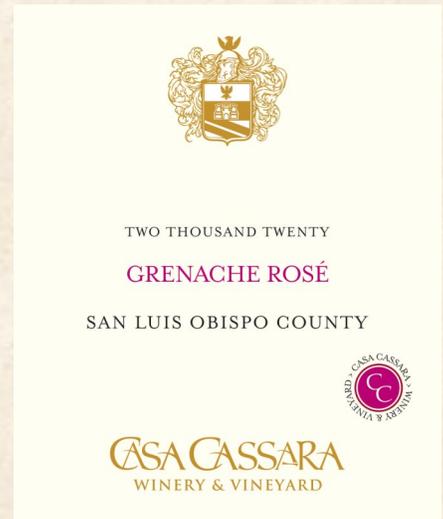
2019 Sauvignon Blanc



2019 Viognier



2020 Grenache Blanc



2020 Grenache Rose

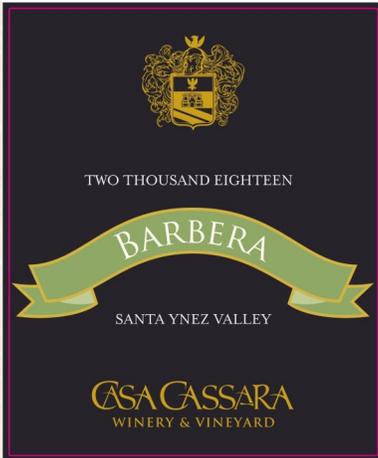


2018 Rose Sparkling Wine

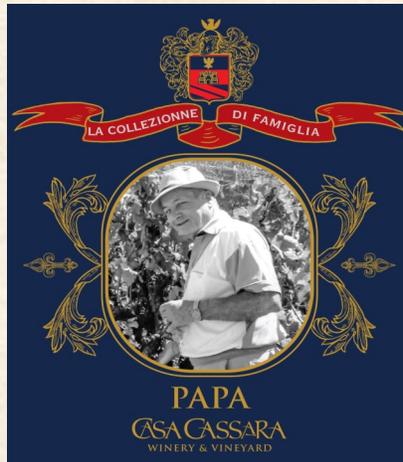
Refunds and Returns

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.

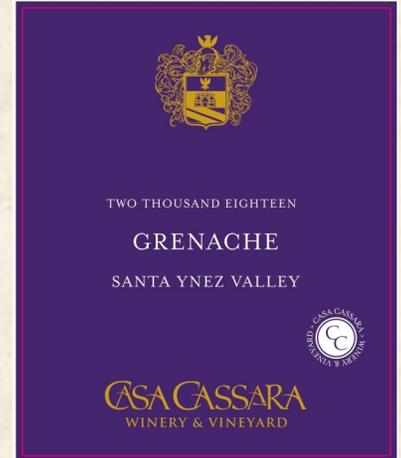
New Releases Coming Soon



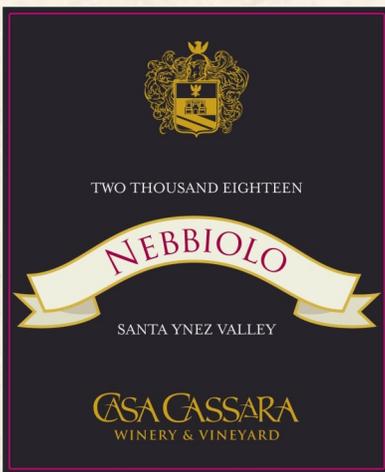
2018 Barbera



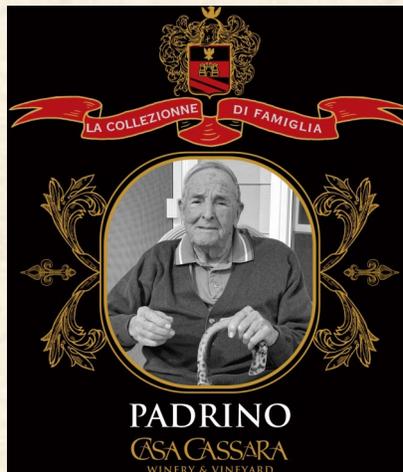
2018 Bennie's Blend



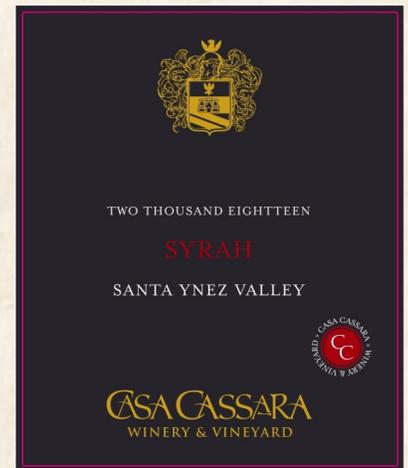
2018 Grenache



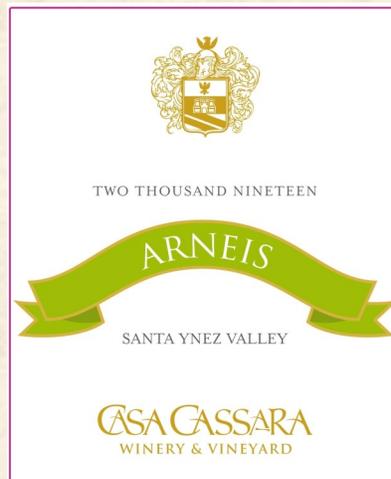
2018 Nebbiolo



2018 Sangiovese



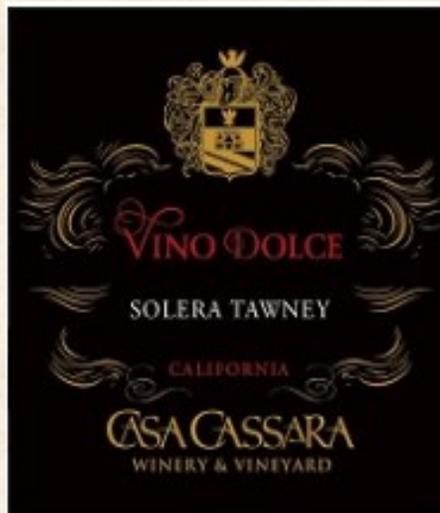
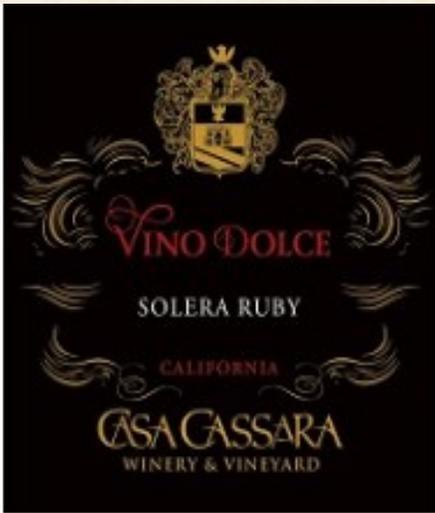
2018 Syrah



2019 Arneis

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

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

Tasting Room Hours

We are currently open Sunday, Monday, Wednesday, and Thursday with the hours of Noon - 6 pm. Hours for Friday and Saturday are Noon - 7 pm. Last pours on Sunday, Monday, Wednesday, and Thursday are at 5:40 pm and last pours on Friday and Saturday are at 6:40 pm!

**We are currently
CLOSED on Tuesdays
until after
Memorial Day 2022**

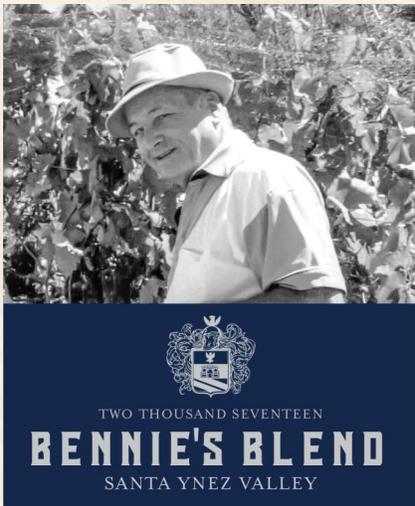
**We ask that you please wear a mask
upon entry to the Tasting Room**



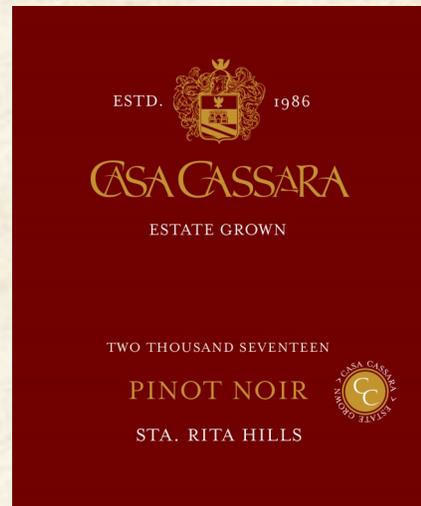
Oils, vinaigrettes, olives, and more are available for purchase in the tasting room! Ask about some of these products on your next visit or order from our website and we will ship it to you.

2021 Orange County Fair Wine Competition Awards

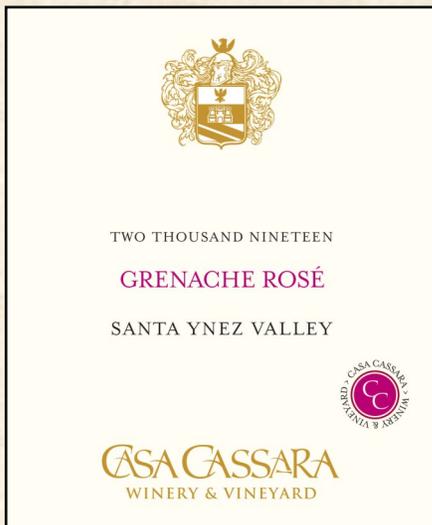
Four Casa Cassara wines were recently judged and awarded medals at the 2021 Orange County Commercial Wine Competition at the Orange County Fair!



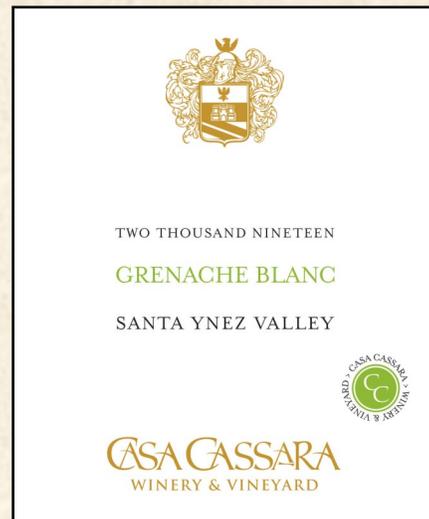
2017 Bennie's Blend
Silver Medal



2017 Estate Pinot Noir
Silver Medal



2019 Grenache Rose
Silver Medal



2019 Grenache Blanc
Bronze Medal

September Bottling at the Winery



Sicilian Blood Bath in the parking lot!



Nothing like starting the day off with a cup of coffee and a glass of wine!



Dan and Mikael texting each other! LOL



September Bottling at the Winery



That's a wrap!



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.

6-Days in Italy Special



Looking for a little something that would make a great gift or just a great package of Italian wines to drink over the holiday season yourself? Go no further than Casa Cassara Winery and our *6-Days in Italy* special!

You will get one each of the following wines with your purchase:

2018 Arneis

2017 Nebbiolo

2017 Barbera

2017 Sangiovese

2018 Sam's Dago Red 'Sam'

2019 Nero d'Avola 'Capo'

Get all six of these wine for \$200! Wine Club discounts apply. No substitutions. So what are you waiting for? Go to our website at ccwinery.com and the 'Wine Store' page, select 'Specials' and place your order or come by the tasting room and pick it up!

Wine Holidays Coming Up!

Wine holidays might not be necessary to get us celebrating our favorite wines like a good bottle of *Casa Cassara* wine, 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.

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.

Wine Holidays Coming Up!

December continued....

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!

January 2021

January is the month of starting over (and hangovers), so it's no wonder that we couldn't really find any major wine holidays. Perhaps you should start a keto diet.

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.

Fun Wine and Food Pairing Recipes



Casa Barbera Margarita

Ingredients

- 1 1/2 ounces of your favorite tequila
- 3/4 ounce lime juice, freshly squeezed
- 1 ounce simple syrup
- 1 ounce *Casa Cassara 2017 Barbera*
- Garnish: freshly cut lime wheel

Steps

1. Add the tequila, lime juice, and simple syrup to a cocktail shaker with ice and shake until well - chilled.
2. Strain into a cocktail glass at least 3/4 full.
3. Float the red wine on top by slowly pouring it over the back of a bar spoon so it pools on the surface of the drink.
4. Garnish with a lime wheel.

Tip: Skip the salted rim. It is a nice addition to most Margaritas, but in this case, it clashes with the wine's acidity.





Sausage Mushroom Appetizers

Looking for an easy appetizer to go with a bottle of *Casa Cassara 2017 Estate Pinot Noir*? This is a great dish that pairs well with Casa Cassara 2017 Estate Pinot Noir due to the earthiness of the mushrooms stuffed with a blend of Italian sausage and spices that are enhanced by the elegant and intense bodied *Casa Cassara 2017 Estate Pinot Noir* that is well balanced with low tannins and medium-high acidity.

Ingredients

- 48 fresh mushrooms (Baby Portabella's are great!)
- 2 large eggs, lightly beaten
- 1 pound bulk Italian pork sausage, cooked and crumbled
- 1 cup shredded Parmesan cheese
- 1/4 cup mayonnaise
- 3 tablespoons butter, melted
- 2 tablespoons finely chopped onion
- 2 teaspoons spicy brown or horseradish mustard
- 1 teaspoon garlic salt
- 1 teaspoon Cajun seasoning or Cayenne pepper seasoning
- 1 teaspoon Worcestershire sauce

Directions

1. Remove mushroom stems (discard or save for another use); set caps aside. In a large bowl, combine the remaining ingredients. Stuff into the mushroom caps.
2. Place in greased baking dishes. Bake, uncovered, at 350° until heated through or about 16 -20 minutes. Garnish with chopped Italian Parsley.