



## ***CASA CASSARA NEWSLETTER***

**CASA CASSARA WINERY**

**WINTER 2022**

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

Current Tasting Room Hours ~ Notes from Dan & Mikael  
Current and New Releases ~ Current Port & Brandy Info  
Casa Cassara Merchandise ~ Wine Holidays for 2022  
Wine Trivia ~ Drink & Food Pairing Recipes

**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



### True or False?

The average French person consumes about 40.4 liters (or 10.67 gallons) of wine annually.

Looks like the mask mandate has finally been lifted for Santa Barbara County. As for the Casa Cassara Tasting Room we are still following COVID-19 requirements each day we are open and we ask that you do the same. We continue to do our best to present a safe and friendly environment for you to come into and partake of some of our great wines. Unfortunately, we are still not serving any sort of food products but you are welcome to bring in your own cheese, meat, or pickup a sandwich from the local subway. We look forward to seeing you and serving you in our Tasting Room.

#### **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

February is almost over, and Phil says he is waiting for my newsletter article. I probably would be late with this every quarter if not for Phil's persistence.

I do not know how many of you know or remember that Casa Cassara which had been in Buellton for 5-years, first leased our current spot at 1607 Mission Drive in February 2011 and that means that we have been in this location for ten years and have been selling wine from our own location for 15-years. Since I am not planning on going anywhere anytime soon, I signed another five-year lease last month. There have been a lot of changes on Mission Drive in the last ten years. First off it took 4-months to get open back in 2011, the city made us jump through a lot of hoops before they would let us open our doors. The staff was a lot smaller, in those early days, when you came to Casa Cassara you could be waited on by Bridget, Dan or on the weekends Bridget and Dan. Occasionally we would press a wine club member into service for Special Events. Now, we have a staff of 10 and that does not count Bridget or Dan, who only work a few hours a week. This will give me time to work on my two new volunteer jobs this year. I have agreed to be President of the Solvang Chamber of Commerce and Vice Chief of the Vikings for calendar year 2022 so it is a good thing that I am sort of retired and do not have to work too hard at the Tasting Room.



We have made some changes in the décor of the Tasting Room, the couch, piano, and large dining table are gone, and we have rearranged tables and chairs. Some of this was dictated by Covid and some just because it was time for a change. I am still working on a way to put a small patio out front in the planting area between us and the newly remodeled building next door. During the past 10-years the menu has changed a lot as well. There were times in 2014, 2015, and 2016 when we had four or five wines on the menu, one white, 3 reds and maybe a rosé. That is a far cry from the current menus with twenty. I finally got the Vino Dolce wines into the Tasting Room in February, so if you have not tasted the latest versions of our Dessert wines please come in and try them. We have recently brought in the next vintage of Barbera, Nebbiolo, Grenache, and Syrah. We should move into the next Vintage of Bennie's Blend, which will have the new Family Collection Label, early next month. Mikael and I are working on bottling the 2018 Pinot Noir, a 2019 Cabernet Sauvignon, and creating a new Super Tuscan so the tasting menu continues to grow. The upcoming challenges are going to be fitting the tasting notes on one sheet of paper, trying to get glass for the planned April bottling dates and trying to figure out what the City of Solvang needs for us to have an outdoor patio. The January wine club shipments for Silver, Gold, and Double Gold Clubs went reasonably well and the next shipment for all clubs is in April.

*Dan Cassara*

## From Our Winemaker, Mikael Sigouin

Harvest is now behind us but I will tell you that last year's growing season was longer than normal due to the lack of heat during the summer that we normally see at the vineyards so it really seemed like a long year for us. We were still picking fruit into November this last year.

Over the next few months we will be bottling our 2018 and 2019 wines as well as reorganizing the winery to include moving some of our stainless steel tanks around. So work never ends at the winery for us.

On the horizon for Casa Cassara we will be bringing on a 2018 Pinot Noir, 2019 Cabernet Sauvignon, 2019 Super Tuscan that Dan is excited about, 2019 Grenache Noir, 2019 Bennie's Blend, and 2021 Grenache Rose. We will be blending the 2019 Bennie's Blend and then putting it back into barrel and hold it for bottling. Our next bottling in the immediate future will be the 2021 Grenache Rose for both Casa Cassara and my label, Kaena Wines but we are waiting on glass. The supply chain has been a problem for not only us in the wine business but for the United States as a whole. It also all costs more.

We did welcome the rain we received in December and January and more recently near the end of February and that will help grow the cover crop in the vineyards. We could definitely use more and with more rain it would not be of any harm to the fruit.

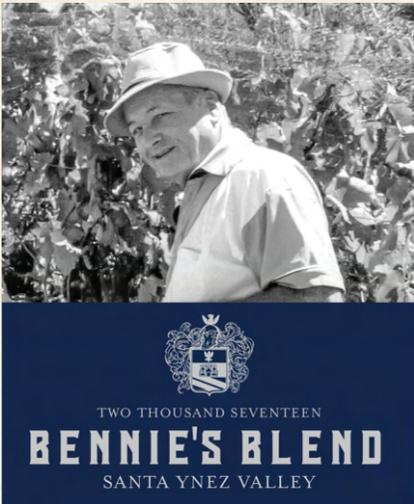
We are working on a Rose Release Party and Bordeaux futures party at the Ranch for Kaena Wines and I'm sure Dan will be releasing more information on this as it becomes available as we would love to have Wine Club members from Casa Cassara attend these events.

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

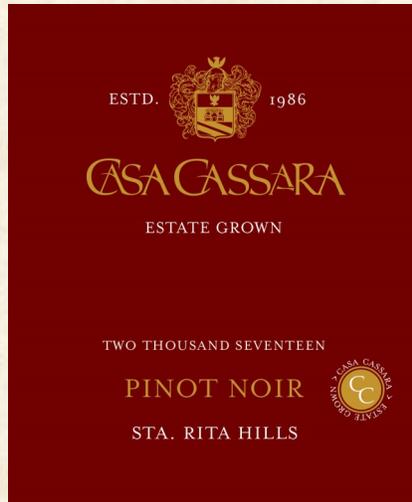
*Mikael Sigouin*



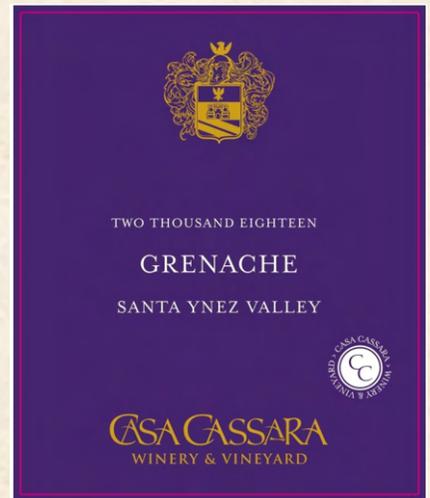
# Current Red Wines Available



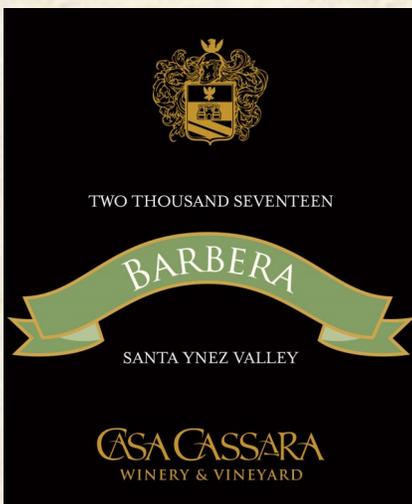
2017 Bennie's Blend



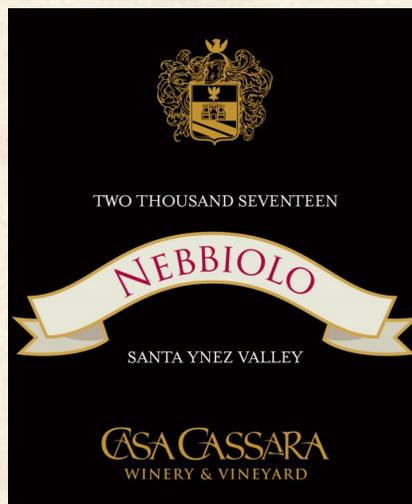
2017 Pinot Noir



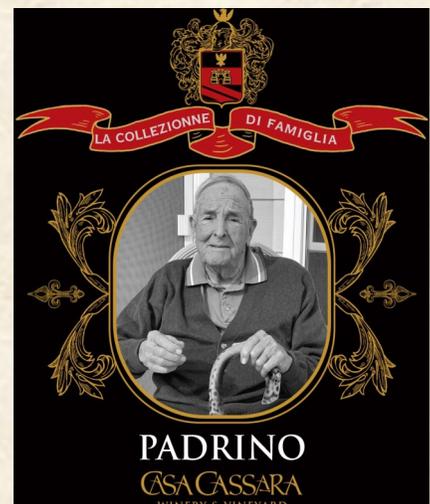
2018 Grenache



2017 Barbera



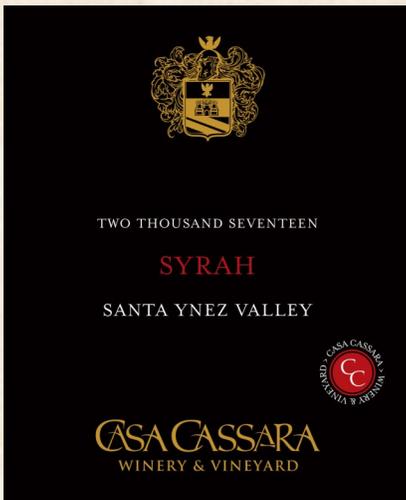
2017 Nebbiolo



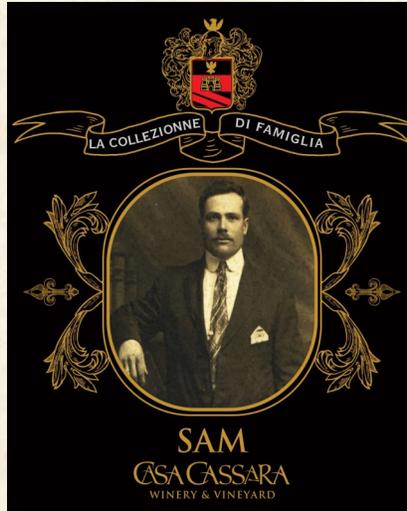
2018 Sangiovese 'Padrino'

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

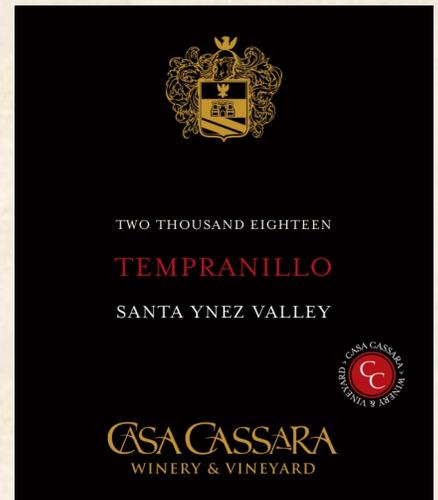
# Current Red Wines Available



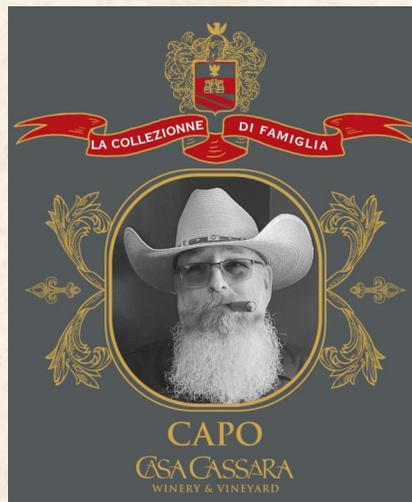
2017 Syrah



2019 Sam's Dago Red 'Sam'



2018 Tempranillo

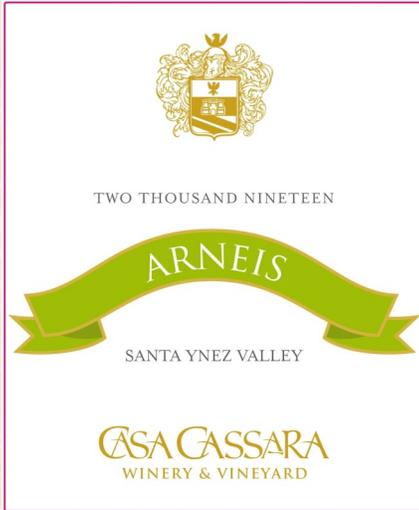


2019 Nero d'Avola 'Capo'

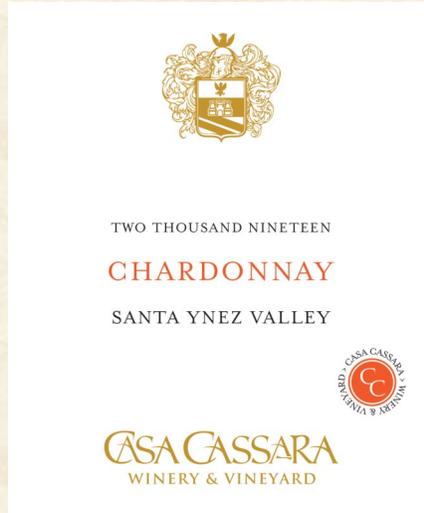
Watch for more new releases as we deplete our current stock but we guarantee you that you will get the same great wines with our new vintages that you will enjoy into the future!

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

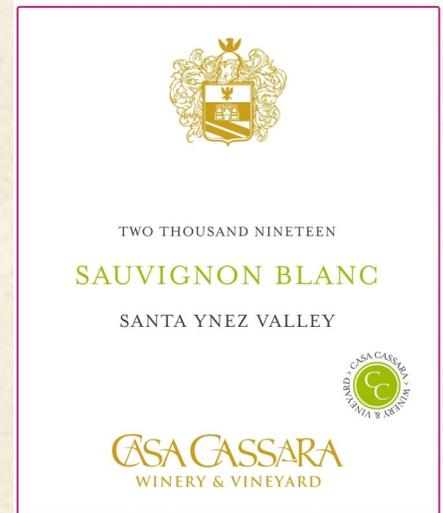
# Current White & Rose Wines Available



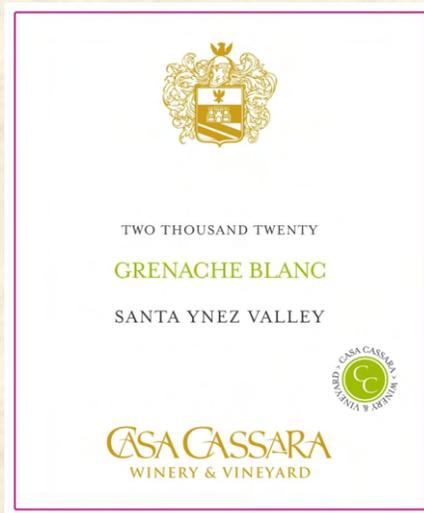
2019 Arneis



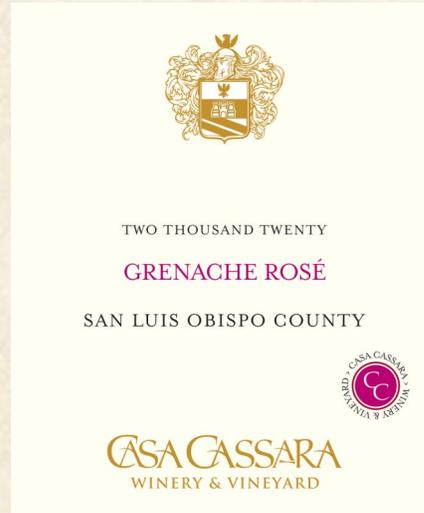
2019 Chardonnay



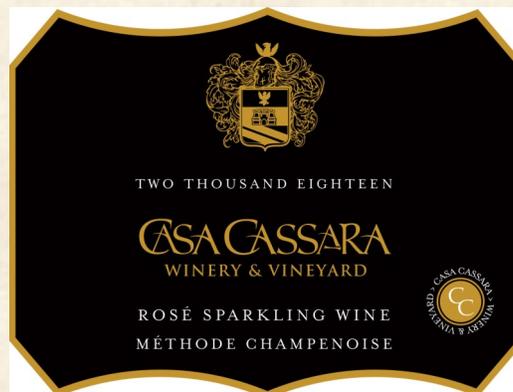
2019 Sauvignon Blanc



2020 Grenache Blanc



2020 Grenache Rose

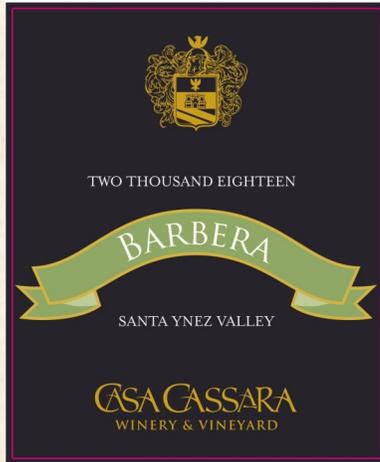


2018 Rose Sparkling Wine

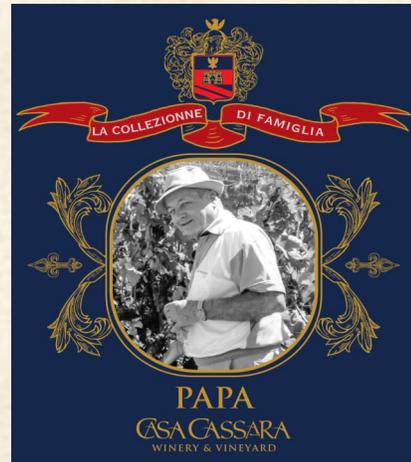
## ***Refunds and Returns***

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.

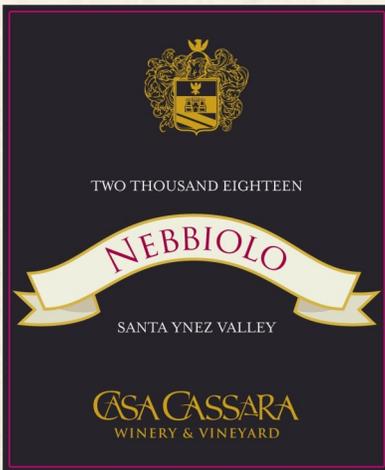
# New Releases Coming Soon



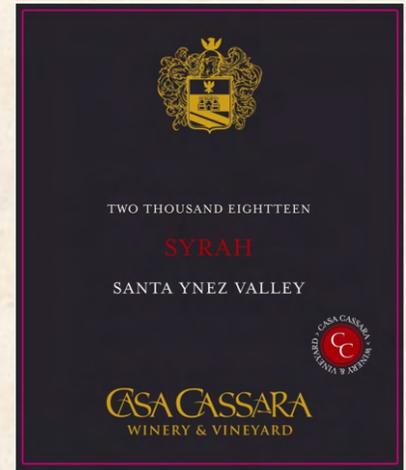
2018 Barbera



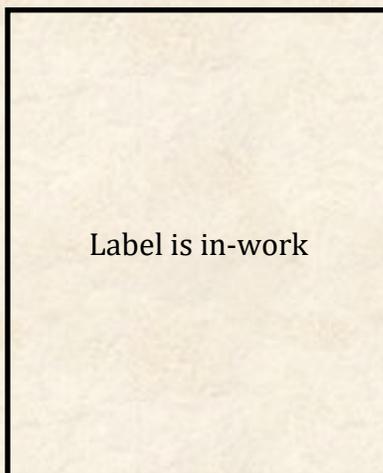
2018 Bennie's Blend



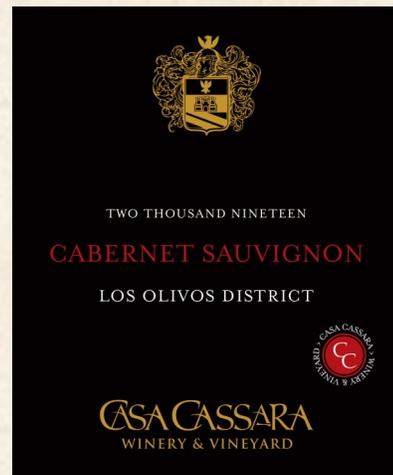
2018 Nebbiolo



2018 Syrah



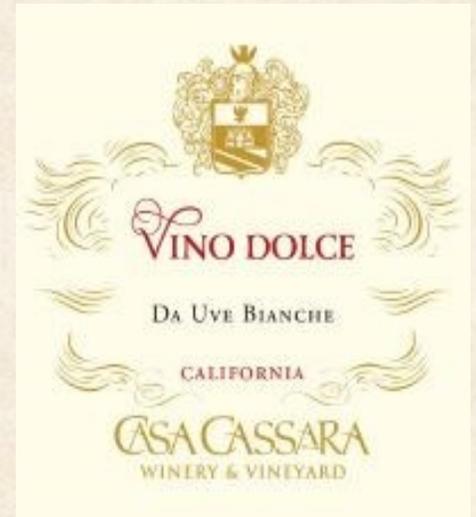
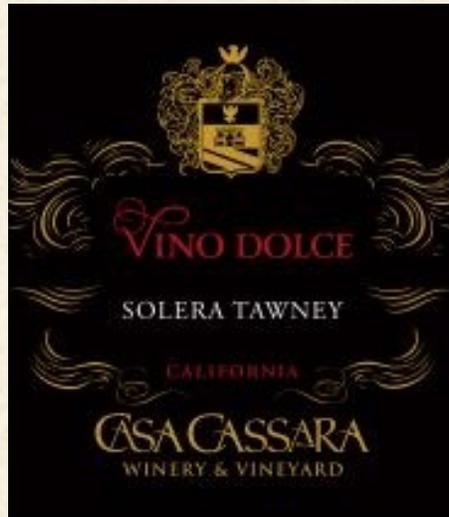
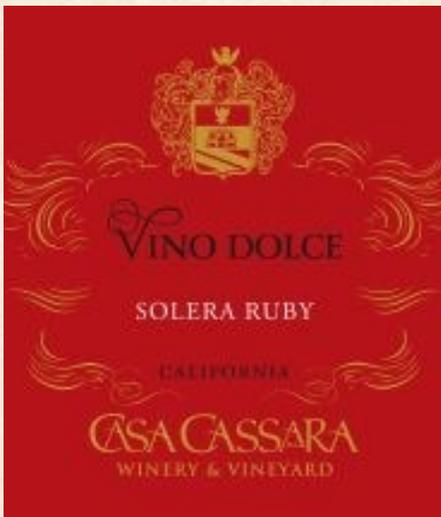
Super Tuscan



2019 Cabernet Sauvignon

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 750 ml bottles

**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

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

**True or False?**

**Answer: True!**

The average French person DOES consume about 40.4 liters (or 10.67 gallons) of wine annually. While this may seem like a lot, this is actually the lowest the average has ever been.



# 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 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 share with friends or just 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:

**2019 Arneis**

**2017 Nebbiolo**

**2017 Barbera**

**2018 Sangiovese 'Padrino'**

**2018 Sam's Dago Red 'Sam'**

**2019 Nero d'Avola 'Capo'**

Get all six of these wine for \$231! Wine Club discounts apply. No substitutions. So what are you waiting for? Go to our website at [cwinery.com](http://cwinery.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.

## **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!

# *Wine Holidays Coming Up!*

## **May (continued)**

### *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 Grenache Rosé is perfect for this day.

More June dates in the next newsletter.....

# Wine Trivia

## How much is a “BUTTLOAD” of wine?

By Bright Cellars



A buttload of wine is 126 gallons of wine.

For real. This isn't an April Fool's Day prank. A “butt” is an actual unit of measurement.

Basically, before measurements were standardized, the Imperial System – considered the “wild west” of measuring systems – was used. Seafaring merchants shipped wine, whiskey, and other alcoholic beverages in large wooden casks, and the casks came in a bunch of different sizes, ranging from a rundlet (the smallest) to a tun (the biggest). Fun fact: a tun is the equivalent of two butts (LOL).

So, where did the term “butt” come from? Whoever gave the butt its name was certainly not thinking of anyone's rear end. The word “butt” comes from “botte,” the French word for boot. “Botte” is also an Italian word, meaning barrel – but the French connection is the important one here. The 12th century saw a spike in wine exports, largely because the English were #thirsty for claret, a wine made in Bordeaux, France.

By the way, a “buttload” is just one of several silly words that was once commonly used to describe an amount of liquid by volume. If you traveled back in time to an English shipping dock, you might hear someone shouting, “Hey! Toss me that hogshead.” FYI, a hogshead is half a butt.

Now, we know what you're wondering. Is it *appropriate* to say that you drank a buttload of wine? The answer is no, of course not. There's no way you could finish a buttload of wine on your own. You'd need about 1,500 friends to help you out.

# *Fun Wine and Food Pairing Recipes*

## **Casa Cassara Nebbiolo Red Sangria**

Mixing up a pitcher of this colorful red wine sangria will liven up any afternoon or dinner party and you don't have to wait until Summer to enjoy this drink!

### **Ingredients:**

- 1/2 cup **Casa Cassara Brady**
- 750ml bottle **Casa Cassara Nebbiolo**
- 6 strawberries, sliced
- 1/2 an orange, cut into thin slices
- 1/2 an orange, juiced and squeezed directly into the sangria
- 1/2 cup blueberries
- 1/2 small green granny smith apple, cubed
- 1 1/2 oz simple syrup
- You can add other fruits to your liking if so desired such as Raspberries, Peaches, etc.

### **How to make it:**

Combine all ingredients in a pitcher and refrigerate for at least 3-hours before serving. I have found that after 24-hours is the perfect time to enjoy. Sangria will keep for up to three days.





## **Prosciutto, Tomato and Olive Bruschetta**

### **Ingredients**

- 1 pint cherry tomatoes, quartered
- 2 garlic cloves, minced
- 1/4 cup finely chopped basil
- 10 oil-cured black olives, pitted and finely chopped
- 4 tablespoons extra-virgin olive oil
- Salt and freshly ground pepper to taste
- 1 Baguette sliced diagonally, about 22 slices

### **How to Make it**

In a medium bowl, toss the tomatoes with the garlic, basil, olives, olive oil, salt, and pepper. Let stand until juicy, about 15 minutes. Coat the baguette slices with olive oil and lightly toast in the oven turning midway through to toast both sides. Let them cool. You can either mound the tomato mixture on the toasts and top with the slices of prosciutto and serve or you can place the prosciutto on the toast first and then mound the tomato mixture.

This appetizer pairs very nicely with a bottle of **Casa Cassara Sauvignon Blanc** as it accents the prosciutto and tomato mixture.