



CASA CASSARA NEWSLETTER

CASA CASSARA WINERY

SPRING 2022

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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



Scan these QR codes and go to our website, Online Store, Wine Club, and hookup to our network when you are in our Tasting Room. They will be available in the Tasting Room as well.

Note: The Guest Network Connection only works when you are in the Tasting Room.



Website



Online Store



Wine Club



Tasting Room
Network Guest
Connection

Visit us:

Casa Cassara Winery and Vineyard

1607 Mission Drive #112

Solvang, CA 93463

www.cccwinery.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

May is half over and I finally managed to get all the April Wine Club shipments to Wine Country Shipping to be packed and shipped off to those of you who are shipping customers. I hope that the supply chain issues get resolved soon or I am going to have to start shopping for glass and labels now for the October 2022 club shipments.

I am really excited about the new wines that we bottled last month, and the new additions to the Family Collection of Labels. New for the April 2022 shipment are the 2019 Super Tuscan 'Fratello', this wine is 50% Sangiovese, 25% Cabernet Sauvignon, and 25% Syrah and the picture on the label is of my brother Robert. Also, another new release is the 2020 Casa Bianca 'Il Mio Amore'. This wine is a proprietary blend that features a Family Collection Label with Bridget's picture on it.

Based on early feedback in the Tasting Room both wines will be a big hit and should sell well this summer.

Besides those two wines we have bottled a 2021 Grenache Rosé featuring my mother, 2019 Cabernet Sauvignon which does not have a Family Collection Label, 2019 Grenache Noir with a picture of my grandmother (Sam's wife), 2019 Syrah Noir featuring my father's oldest brother, and 2018 Pinot Noir with a picture of Grandpa Sam's oldest brother Castrenze. Look for all of these in the next few months as the old vintages run out and replaced by these new ones. By this time next year, we will have ten Family Collection Labels in current production, with plans for three to four more. In the future you can look for Grandpa Sam's brother Frank the Barber on the Barbera, Grandpa Sam's younger brother Vincenzo on the Nebbiolo, and Dad's sister Clara on the Arneis. I am really having fun finding pictures and sharing my family history with all of you.

ABC Compliance is a big part of the wine business, and the employees of Casa Cassara Winery & Vineyard are currently going through the process of taking the new ABC mandated Responsible Beverage Servers training class. These classes have been around for a while now and Sandra Brown of the Santa Barbara County Sheriff's Department used to teach them. Before this year, the classes were suggested but not mandatory. Since the sheriff's office has stopped teaching the classes Casa Cassara has been dealing with Darin Biamonte of Central Coast RBS. All beverage servers in the State of California will have to be certified by September 1, 2022, and Casa Cassara employees will be certified along with two million plus beverage servers in the state.

Casa Cassara is moving to summer hours on Memorial Day weekend, we will be open 7-days a week from then until Labor Day. If your wine club status is pickup at the Tasting Room, we look forward to seeing you soon.

Dan Cassara



From Our Winemaker, Mikael Sigouin

While it is still somewhat early in the year we once again are faced with the fact that we are not getting enough rain from the winter or early spring in the vineyards. While things may look green I think we will once again be faced with a small yield of fruit in the fall. Time will tell. But I do believe that another year of drought will just cost everyone more money so that the vineyards can stay irrigated.

One of the newest wines we recently bottled is the 2021 Grenache Rosé 'Mema' that came out very nicely with the fruit coming from the Casa Cassara Ranch vineyard. It has a wonderful nose on it with a clean, crisp finish. It should be released later in the year as there is still plenty of 2020 Grenache Rose in stock. We also bottled the 2018 Pinot Noir 'Castrenze', 2019 Grenache Noir 'Nonna', 2019 Super Tuscan 'Fratello', 2019 Cabernet Sauvignon, 2019 Syrah Noir 'Zio', and a very nice mystery white 2020 Casa Bianca 'Il Mia Amore'. A couple of these you will find on the website online store already with others coming out as the current varietal is depleted.

We are also looking at purchasing fruit later in the year from The Ranch Vineyard where my Kaena tasting room is located and we hope to have some Pinot Grigio from that vineyard later this year for a new release. We are also working with Mosby Vineyard to purchase some Montepulciano fruit for a future Italian red release. Additionally, we are looking for possibly releasing a Vermentino as a new white release and possibly a Primitivo if we locate fruit. So we hope that there are lots of things to come in the future with regard to some new wines at Casa Cassara.

We are always looking for 'new toys' to add to our facility for our wine production and I am hoping to purchase some concrete tanks to add to another option when it comes to aging wine. You might be asking why a concrete tank? An oak barrel does more than simply store wine. It imparts flavors to the liquid in the form of tannins and vanillins and spices, and along with the breathing of the barrel over time, participates in an array of chemical reactions that tweak and twist the flavors of the wine held within. While stainless steel has long been a go-to neutral vessel (enter the "buttery" versus "crisp" Chardonnay debate here) what the material doesn't offer is that aspect of breathing the air, allowing air in and out of the container and having it interact with the wine over time. Concrete, though neutral, is still a semi-porous substance. Concrete allows for micro-oxygenation, whereby the aging is similar to a barrel but without imparting oak aromas or flavors. So that is something I would be excited about getting to add to our production facility.

This time of year is busy for us around the Winery with bottling wines that the fruit was harvested from in the fall, or from a year ago or longer and then we have a short time to cleanup the winery before we bottle again in early and then late summer just before harvest when we really get busy. It is a continual cycle for me and my staff to bring you some great wines.

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

Mikael Sigouin



How Do Wildfires Affect Wine? A New Study Finds Out

Can wildfires affect the taste of wine? Yes, according to new research. The latest study in how wildfires impact wine has found that smoke from the fires are causing a detrimental effect on wine grapes, leading to problems in the wine industry.

The research suggests that volatile compounds in the smoke from wildfires can be absorbed by grapes and produce an unpleasant taste known as “smoke taint” in wines made from affected grapes.

The study, led by scientists at University of California Santa Cruz and published in the Journal of Natural Products, provides data and guidelines for using analytical chemistry to identify grapes and wines affected by smoke taint. The data is based on an analysis of more than 200 samples of grapes and wine from 21 grape-growing regions in California and Oregon.

Lead author Phil Crews, research professor of chemistry at the university and winemaker and owner of a small winery said that the extent of the smoke taint problem came to his attention in the aftermath of the 2018 Mendocino Complex Fire, when large wineries began rejecting grapes from the affected region.

“What I discovered was that proper analytical data was not provided to figure out if the grapes or wines were affected by the smoke,” he said.

Crews found that the best research on the problem had been done at the Australian Wine Research Institute (AWRI), where researchers had identified an array of compounds that could be detected in affected grapes and wines and used as “biomarkers” of smoke taint. He also found that most US labs used by the wine industry were not performing adequate measurements. He designed the new study to apply the Australian methods to grapes and wines from California and Oregon.

“This research is highly valuable, with the potential to save countless dollars, and is increasingly relevant in our world of drought and climate change,” said Eleni Papadakis, a winemaking consultant, “I believe I speak for the whole of the winemaking community when I express the excitement and appreciation for the strong data and evidence-based guidance Professor Crews and his team have provided with this ground-breaking work.”

By New Food

03-14-2022

Source and complete article by: newfoodmagazine.com

New Tasting Room Hours Begin On Memorial Day

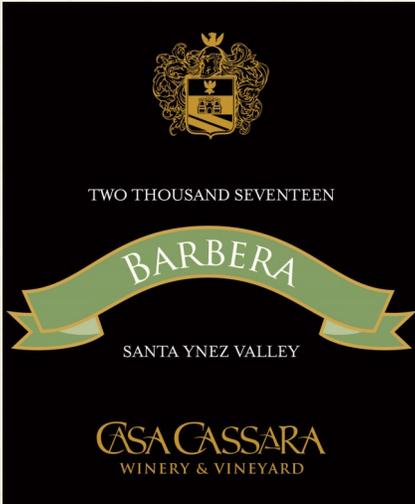
Just a reminder to those of you who are regular visitors or even new visitors to our Tasting Room in Solvang. Beginning on **Tuesday, May 31st** our hours will change through Labor Day, September 5, 2022. We will be open 7-days a week!

Sunday - Thursday, Noon to 6 pm (our last pour at 5:40 pm)

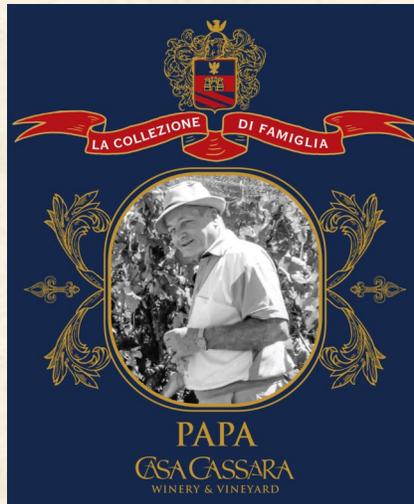
Friday - Saturday, Noon to 7 pm (our last our at 6:40 pm)

We look forward to seeing you and serving you our great wines!

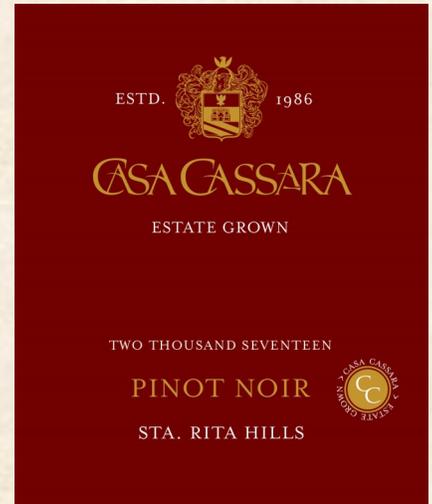
Current Red Wines Available



2017 Barbera



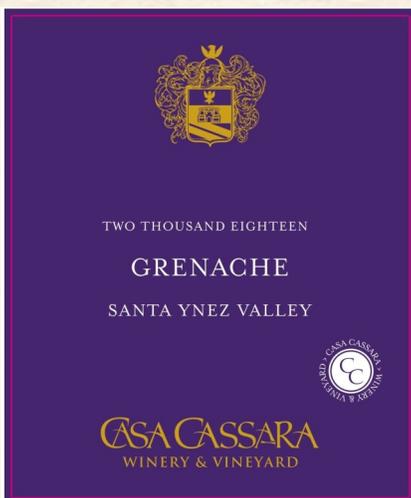
2018 Bennie's Blend 'Papa'



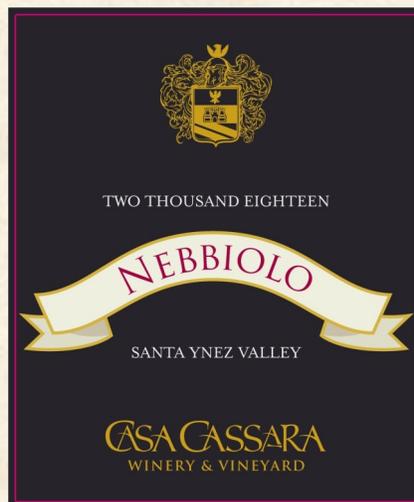
2017 Estate Pinot Noir

SOLD OUT

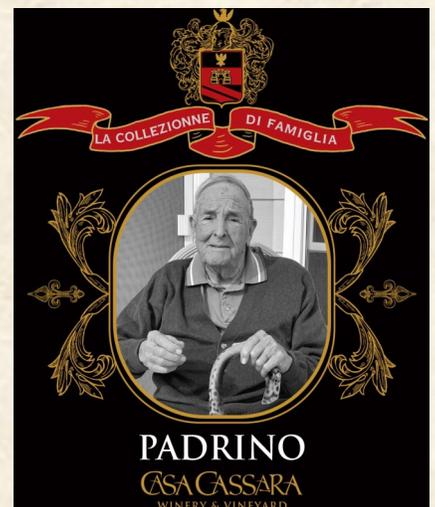
New 2018 Pinot Noir
will be released in June



2018 Grenache



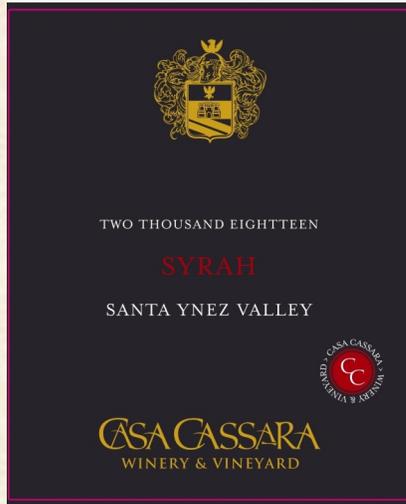
2018 Nebbiolo



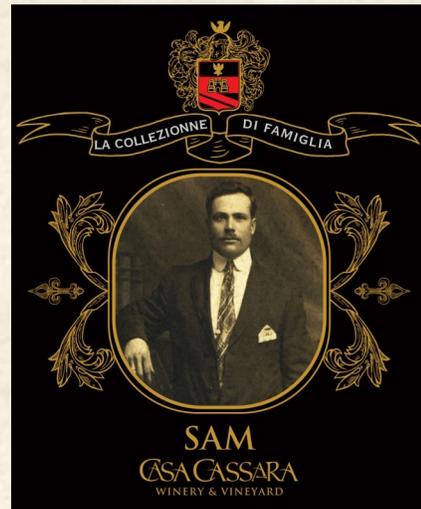
2018 Sangiovese 'Padrino'

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

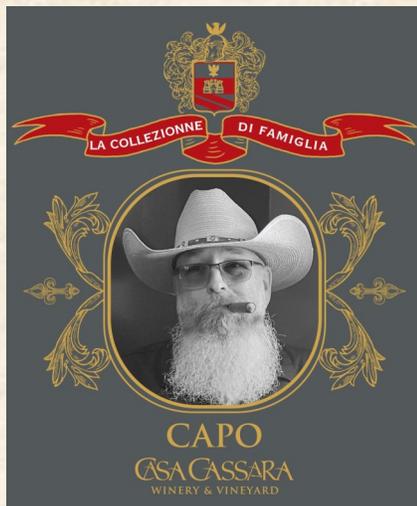
Current Red Wines Available



2018 Syrah



2019 Dago Red 'Sam'



2019 Nero d'Avola 'Capo'

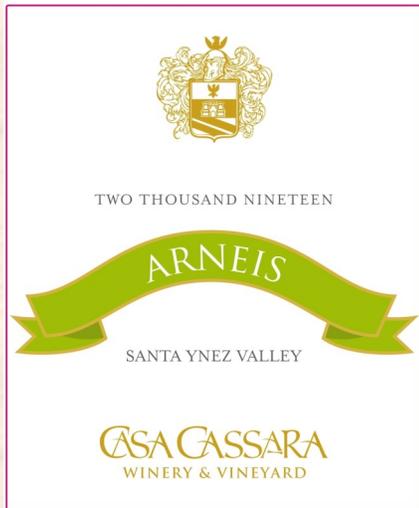


2019 Super Tuscan 'Fratello'

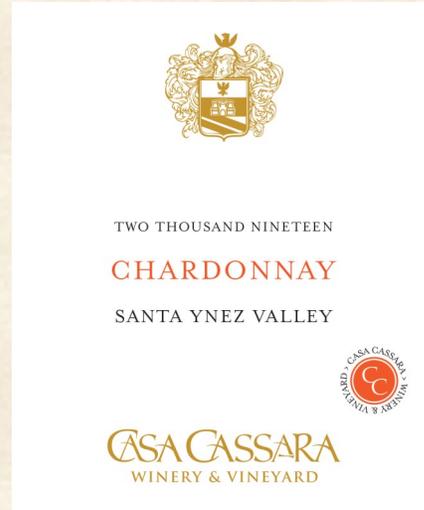
Watch for more new releases as we deplete our current stock, but we guarantee you that you will get the same great wines with our new vintages that you will enjoy into the future!

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



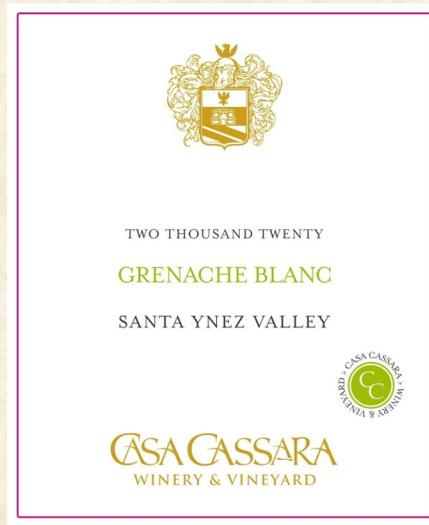
2019 Arneis



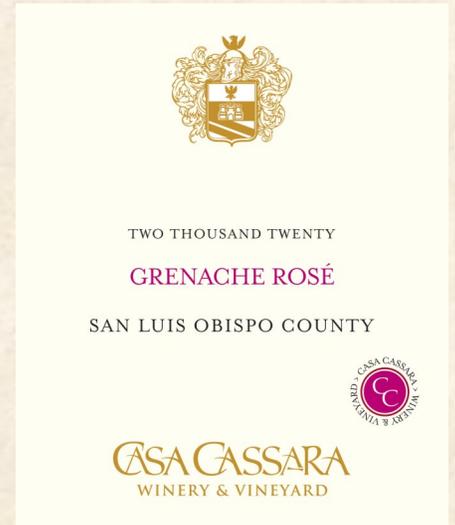
2019 Chardonnay



2020 Casa Bianca 'Il Mio Amore'



2020 Grenache Blanc



2020 Grenache Rosé

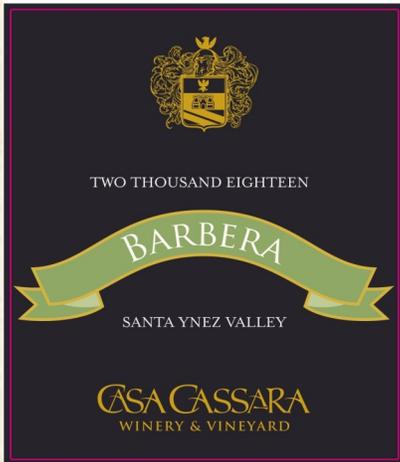


2018 Rose Sparkling Wine

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.

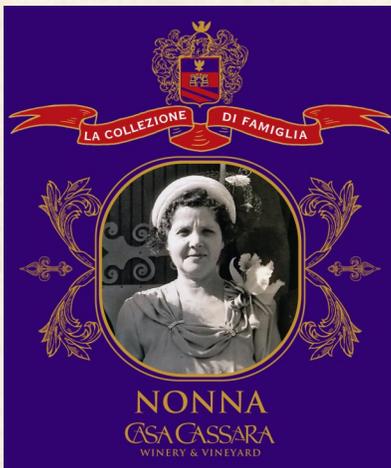
New Releases Coming Soon



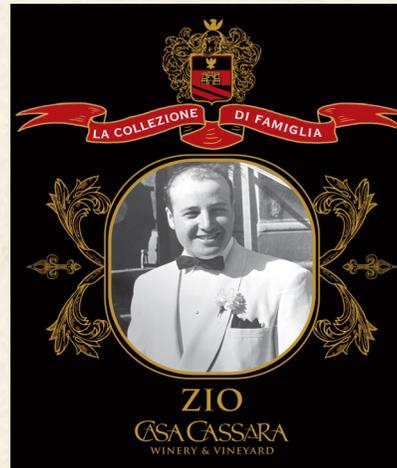
2018 Barbera



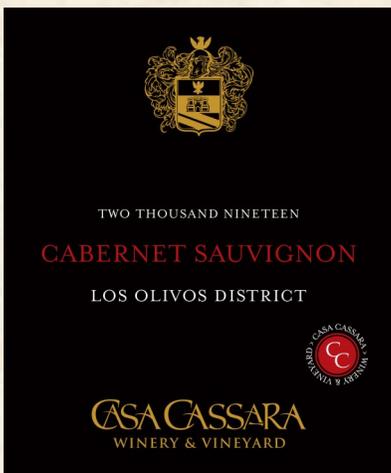
2018 Pinot Noir 'Castrenze'



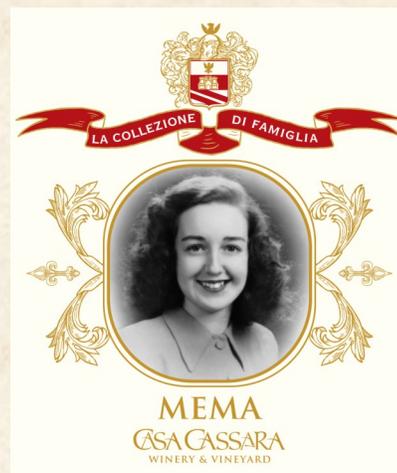
2019 Grenache Noir 'Nonna'



2019 Syrah Noir 'Zio'



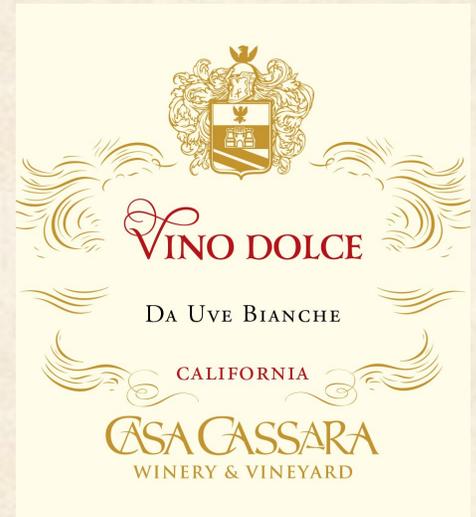
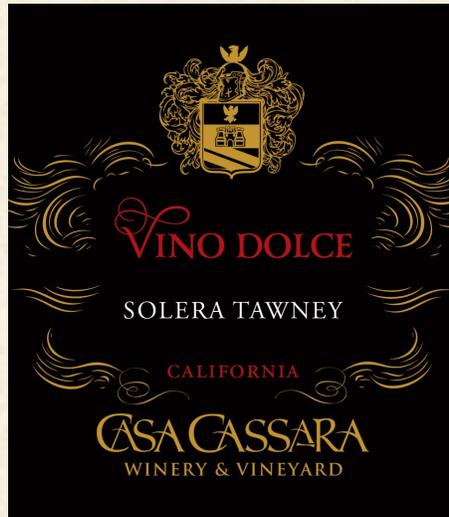
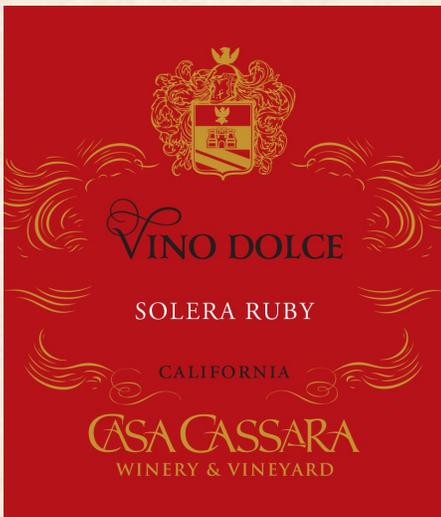
2019 Cabernet Sauvignon



2021 Grenache Rosé 'Mema'

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 even have an open container of it on the premises.



Wine Trivia Question:

What is the most widely planted grape in the world?

Answer on Page 16



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

2018 Nebbiolo

2017 Barbera

2018 Sangiovese 'Padrino'

2019 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 ccwinery.com and the 'Online Store' page, select 'Specials' and place your order or come by the tasting room and pick it up!

The First Super Tuscan

The most famous super Tuscan wine was called “Tignanello” and was created by Antinori in 1971. It was the first super Tuscan wine, and today Tignanello is a blend of 80% Sangiovese ,15% Cabernet Sauvignon, and 5% Cabernet Franc. Tignanello commands about \$80 a bottle, but you can find many other great valued super Tuscan wines today such as our newly released *Casa Cassara 'Frantello'*.



2019 Super Tuscan 'Fratello'

Why do we call them Super Tuscans?

Super Tuscan is a phrase that was coined in the early 1980's.

Wine critic James Suckling has stated where that the term may have originated. He said it might have come from a several sources including the famed Luigi Veronelli, an Italian wine/food writer and intellectual, or from Burton Anderson, a writer who moved to Tuscany in 1977 to write about its bright future, or it could have been David Gleave, a Master of Wine and one of the UK's leading experts on Italy. Regardless of who coined the phrase, producers in Italy were turning heads, making wines that didn't fit in!

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.

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 Grenache Rosé is perfect for this day.

Wine Holidays Coming Up!

June (continued)

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.

More dates in the next newsletter.....

What is a Red Blend Wine?

By Bright Cellars

We have all walked down the wine aisle, contemplating whether it is a Cabernet Sauvignon or a Syrah kind of night. But there is one section of the liquor store that may cause you to tilt your head – wine blends. What is a red blend wine and why do winemakers blend wines?

What is the point of a red blend wine?

A wine blend is the combination of two or more grape varieties, blended together to achieve a complex, well balanced wine. Think about it as the sum of the parts – some wines are just better together.

For example, Cabernet Sauvignon is a bold, full-bodied wine known for its high acidity and strong tannins. Merlot is considered more middle-of-the-road, with medium acidity and medium tannins. These two grapes are often blended together to balance the intensity of Cabernet Sauvignon and soften its profile without losing its notable characteristics.

The beauty of the blending process

Keep in mind, winemakers do not just blend grapes together willy nilly. There is a method to the madness, and it is pretty magical. Considerations for blending include most obviously the variety but also the grape's terroir, appellation, harvest date (vintage), and any aging the wine has undergone.

Blending especially comes in handy when the winemaking season does not go to plan. Selecting varieties from different vineyard sites allows the winemaker to not only work with the characteristic benefits of each site but also to help manage production during challenging vintages (rain, low crop, etc.).

It is by no means a one-size-fits all formula. Winemakers will tinker, tinker, and tinker some more. Each iteration gets them closer to the ideal wine blend.

When does blending happen in the winemaking process?

It all depends on the wine, and the winemaker. Some winemakers blend immediately after fermentation, while others wait anywhere from six to fourteen months post fermentation. Some winemakers believe the earlier you blend the wines in the winemaking process, the more complex wine you will get down the road. Others would rather wait and gain a better understanding of each individual wine profile before beginning the blending process.

When the blending does begin, they will usually start off with a 'base blend.' This variety will make up about 60-65% of the final blend. Then they will slowly introduce percentages of another variety, balancing as they go. Winemakers tend to blend in larger percentages, but toward the end of the process, it might come down to as little as 1% or 2%.

We are willing to acknowledge not everyone has the skills, experience, sniffer, or palate to recognize a difference in 2%... but the truth is, to an experienced nose, even a small percent can change the profile of the wine.

It is worth noting, blends can also be achieved through co-fermentation, which can be a trickier process but helps achieve a seamless balance.

Continued.....

What is a Red Blend Wine? (Continued)

By Bright Cellars

Are blends lower quality?

This is one of the biggest, most common wine myths! If hearing about the intricacies of the blending process has not already convinced you that red wine blends can be just as high quality as single varietal wines, we will do you one better.

Some of the most renowned, respected wines in the world are blends.

Famous wine blends

Champagne

One of the most famous wine blends in none other than Champagne. A blend of Pinot Noir, Chardonnay, and Pinot Meunier grapes, Champagne is a great example of blending white grapes and black grapes, oftentimes across different seasons. Champagne is the one unique situation in which France permits the blending of white and red grapes to make rosé.

We know that Champagne has a strong reputation for being consistently delicious – proof that cellar-masters use blending to create consistent, quality results time and time again.

Bordeaux blend

A Bordeaux blend is made from two or more classic Bordeaux varieties – Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot, or Malbec.

While red Bordeaux blends are better known, there are also white Bordeaux blends made with a combination of either Semillon, Sauvignon Blanc, Sauvignon Gris, or Muscadelle.

Rhône or GSM blend

Rhône blends or Rhône style wines are usually made from a combination of Grenache, Syrah, Mourvèdre, Carignan, Cinsault, or Cunoise grapes.

Rhône valley white blends tend to be made with Viognier, Marsanne, Roussanne, and Clairette.

In Northern Rhône, you might find even Syrah blended with Viognier.

Do blends have vintages?

If you do not see a vintage on your red wine blend bottle, do not panic. Sometimes winemakers will blend grapes from different seasons, so in that case, the blend will not have a vintage. If grapes were all harvested within the same year, you will see a vintage on the bottle. As mentioned before, Champagne is often made with grapes from different seasons so whether or not the blend has a vintage is not an indicator of wine quality.

Trivia Question Answer:

Cabernet Sauvignon, with more than 700,000 acres worldwide.

April 29 & May 2 Bottling at the Winery

Well, better late than never. Our Spring bottling was a little last this year but we got it done. The delay was due to lack of the correct paper for the labels as well as the delay in getting glass. Just part of today's supply chain issues.



Bottling on April 29th included our newest editions to Casa Cassara, 2020 Casa Bianca and our 21 Grenache Rose. On May 2nd we bottled our new 2019 Cabernet Sauvignon, 2019 Super Tuscan, 2019 Grenache Noir, 2019 Syrah Noir, and 2018 Pinot Noir. Check out the website Online Store for their release.

Fun Wine and Food Pairing Recipes

Whiskey and Casa Nero d'Avola Cocktail

Native to Sicily, the Nero d'Avola grape produces wines with a dark, robust character. It's the right choice for this variation on the New York Sour. A float of the full-bodied **Casa Cassara Nero d'Avola** adds acidity and a striking ruby hue.

Directions

In a cocktail shaker filled with ice, combine first four ingredients. Shake well, and strain into rocks glass over ice. Gently pour **Casa Cassara Nero d'Avola** over back side of spoon to float atop the drink. Garnish with brandied cherry.

Ingredients

- 4 ounces - your favorite Rye Whiskey
- 1/2 ounce - orange liqueur
- 2 ounce - Blue Agave
- 2 ounce - lemon juice
- 2 ounce - **Casa Cassara Nero d'Avola** (more if you desire)
- Brandied cherry for garnish

Serves 2





Filet Mignon with Rich Balsamic Glaze

This is an elegant and quick romantic dinner for two. Wonderful served with steamed asparagus and baby red potatoes and our new **Casa Cassara Cabernet Sauvignon**.

Ingredients

- 2 (4 ounce) filet mignon steaks
- ½ teaspoon freshly ground black pepper to taste
- salt to taste
- ¼ cup balsamic vinegar
- ¼ cup dry red wine

Directions

Step 1

Sprinkle freshly ground pepper over both sides of each steak, and sprinkle with salt to taste.

Step 2

Heat a nonstick skillet over medium-high heat or use your outdoor grill. Place steaks in hot pan or grill, and cook for 1-minute on each side, or until browned to your liking. Reduce heat to medium-low or move to indirect heat on your grill and add balsamic vinegar and red wine. Cover, and cook for 4 minutes on each side, basting with sauce when you turn the meat over. If on a grill cover with Melting Dome.

Step 3

Remove steaks to two warmed plates, spoon one tablespoon of glaze over each, and serve immediately.

Now sit back and enjoy this great dish with a glass or two of **Casa Cassara Cabernet Sauvignon**! You will not be disappointed with the dish or the wine!