



CASA CASSARA NEWSLETTER

CASA CASSARA WINERY

WINTER 2023

Inside this Edition

Current Tasting Room Hours ~ Notes from Dan & Mikael
Wildfires and Wine ~ Wine Headaches ~ Current and New Releases
Current Port & Brandy Info
Wine Trivia ~ Wine Holidays for 2023
Drink & Food 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



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.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

The holidays have passed and we have survived 'Dry January'. The January selections which ship to Silver Club and above have all been processed and either shipped or set aside for pickup. If you are a pickup customer and have not picked up your January selections please come by and get them. Phil and I have been cleaning up the Wine Club Storage area of the Tasting Room trying to get all of the old orders out to you the customer. Covid (will that ever go away) had put us behind with regards to customer pickups. Last year you may remember that we told you that we would only **hold pickup selections for 180-days**. We were running out of space so Phil and I have been emailing, calling, and even using the US Postal Service to contact those who have not picked up old orders. It has



been quite an undertaking but we are starting to see light at the end of the tunnel. The other club issue that we are having is the cost of shipping and handling has gone up again this year. Consequently, Casa Cassara has had to change the discounts we offer on Shipping and Handling. Bronze Club pays full price for shipping and handling, Silver Club gets a 10% Discount, Gold Club gets a 25% discount, and Double Gold Club gets a 50% discount on shipping and handling. Sorry for the increase but the costs have gone up.

I have been working with Mikael Sigouin, our winemaker, on two more white wines for 2023. We are bringing back Pinot Grigio and Chardonnay in the next month or so to accompany the Grenache Blanc, and Casa Bianca "Il Mio Amore". The 2019 Arneis is coming to the end of vintage and will be replaced by the 2021 in June or July. Look for another Family Collection Label for that one. I am still hunting for a grower that will sell me Vermentino grapes, so keep your fingers crossed for that. We are also working on the next vintage of two favorites that are currently out of stock, 2020 Dago Red "Sam" and 2020 Nero d' Avola "Capo", and one more that is getting close to the end of vintage, 2020 "Super Tuscan "Fratello".

Casa Cassara Winery has a new employee, Nancy Knapp, has joined the team as of February so please come by and say hi. Those of you who have been around for a while might recognize that last name. Nancy's son Kyle Knapp, the head winemaker at Stolpman Winery, was Casa Cassara's winemaker from 2013 through 2016.

Enjoy Life and Drink more Wine!

Dan Cassara

From Our Winemaker, Mikael Sigouin

Wow! What an interesting start to 2023 with Mother Nature and all the rain! We will see how this all plays out for the year when we get to harvest. So, Phil has asked me his usual series of questions, LOL, so here we go.

As far as new equipment in the Winery, I am now the proud owner of a 50th Anniversary Chevrolet Camaro for my 50th Birthday thanks to my wife Sally. You know how it is with boys and toys. But as far as wine making equipment, I have nothing new to pass on.

We do have several new releases coming to Casa Cassara in the next few months to include Pinot Grigio, Chardonnay, Nero d'Avola, and Dago Red "Sam". I am most excited about the Pinot Grigio since Dan has not had this on his tasting menu for several years. It should not disappoint those of you who love white wines and especially white Italian varietals.

It has been several months since harvest but what we indeed had a lesser yield as expected due to the long drought period we have had here in the state over the past several years. In fact, we probably had about 50% less yield than on a normal year. Add to that with the drought the year was really drawn out. The year was drawn out due to the added heat wave we had and this in turn shut the vines down and delayed things for us. The last wine be harvested was Grenache which is not unusual. With all of the rain we have been having we have also been blessed with having cool temperatures. The cooler temperatures keep the grapes dormant and prevent an early bloom. So, we are happy about that.

I was asked about all of the added rain we have had this year and it is great for the water table and the vines and I expect a lot more growth this coming year. As far as when is it too much rain the answer is simple, in that we do not want to see rain late in the year especially during harvest. Asked what would be my worst nightmare and that would be to see a lot of rain during the summer. That could present a lot of fungus problems for us in the fall due to the added moisture. As far as potential problems going forward this year with the rain we have had I do not see any at this time unless we get rain in the June or July timeframe and as I said then we could be looking at the possibility of rot or botrytis. While botrytis is great if you are doing sweet or dessert wines it is not good for us.

That's 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 Pappadakis, 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

What New Research About Wine Headaches Means for Natural Wine

Recent research has identified a link between lower sulfur dioxide usage and higher levels of headache-inducing biogenic amines. Could it mean the end for no-SO₂-added wines?

Over the past decade, sulfites have become some of the most vilified, controversial, and misunderstood compounds in the wine world. They've been blamed for everything from headaches to congestion and subsequently avoided by consumers who have latched onto the association. Though most industry members understand that sulfites don't cause headaches, the debate around sulfur dioxide (SO₂) and its positive and negative effects on wine continues—and foregoing the addition of SO₂ is commonplace for many natural winemakers.

That's why Sophie Parker-Thomson, MW's recent Institute of Masters of Wine research paper caused such a buzz. In it, she showed that biogenic amines (BAs)—the compounds that are more likely to be the *actual* culprit behind wine headaches—are higher in wines with no SO₂ added before fermentation. Could this change the way that natural winemakers—and the wine community as a whole—view SO₂ usage?

The Link Between Biogenic Amines and Headaches

The idea that biogenic amines cause wine headaches has been tossed around before, but because these compounds don't come with a warning label on wine bottles, they haven't received as much attention as sulfites. Biogenic amines—the most familiar of which is histamine—are produced by bacteria and found in fermented foods and beverages like wine, mold-ripened cheese, and cured meats. In sensitive individuals, BAs can trigger symptoms previously attributed to SO₂, including headaches, and studies have shown wine drinkers aren't immune from their ill effects.

Certain compounds, like ethanol, actually inhibit our body's ability to remove BAs from our system, and when enjoyed with wine, BA-rich foods can exacerbate the experience. This makes determining exact BA levels very challenging in everyday settings. Throw in the fact that everyone also has a unique BA sensitivity threshold, and it's clear additional research is needed.

Parker-Thomson's research indicated that wines with more than 30 milligrams per liter of SO₂ added before fermentation had significantly lower biogenic amine levels. This is somewhat ironic, considering that many consumers currently attempt to avoid wine headaches by turning to natural wines—which are known for having low or no sulfur dioxide added.

Natural Wine's Many Faces

There isn't a definition of natural wine. People often jump to SO₂ usage, but “the pillars for the natural wine movement are far greater than whether to use sulfur and, if so, how much,” says Tracey Rogers Brandt, the winemaker of Donkey and Goat in Berkeley, California. Those pillars entail working with responsibly farmed grapes, using indigenous yeast, avoiding winemaking additives, and forgoing filtration.

“The encouraging thing for winemakers is we're not talking about egregiously high amounts of SO₂,” says Parker-Thomson, who is based in Marlborough, New Zealand. “It's a very moderate amount, added right at the start of fermentation, which will ensure that they [winemakers] can do ... winemaking techniques [like skin contact and natural fermentation], but not risk toxic levels of BAs and consequent adverse health impacts in consumers.”

(Continued) What New Research About Wine Headaches Means for Natural Wine

Others also prefer the vitality they find in these wines. “I had been drinking no/low sulfur wines for years before choosing to become a winemaker and have always enjoyed wines that are wild, unique, and alive,” says Noel Diaz of Purity Wine in Richmond, California. “So, it was natural for me to head in that direction once the decision was mine.”

“When done well, there’s an excitement to the wines—an energy that lifts you up, that can be missing in some conventional wines,” adds Chris Brockway of Broc Cellars in Berkeley, California.

Opportunity Knocks

Right or wrong, some people also attach no/low SO₂ wines to health benefits—but they may be taking these health claims too personally. “I’ve never looked at low/no sulfur in terms of health benefits,” says Brockway. “To me it’s always been more about having wines that are alive. The health benefits have more to do with how the grapes are grown, whether it’s organic or biodynamic.”

But even if natural wine producers eschew SO₂ for reasons beyond purported health claims, will this new connection between higher BA levels and no/low SO₂ usage impact their winemaking decisions?

Parker-Thomson’s research has definitely sparked a conversation—one natural winemakers aren’t shying away from addressing. Intrigued by the initial research, Rogers Brandt plans to research the topic further. “I imagine this could make it on our list of experimentations for next year,” she says.

Others are considering other causes of high biogenic amine levels. “Typically, I think higher acid/lower pH wines contain lower amounts of biogenic amines,” explains Brockway. “My thought is to explore this route as opposed to trying to counter with higher levels of sulfur.”

It’s too early to tell how these findings will influence winemakers of all stripes, but Parker-Thomson is optimistic. “I hope the industry gets on board with this. There is an opportunity to cater to people who are sensitive to BAs so they can actually enjoy wine again with confidence,” she says. “We need to be tackling this head on.”

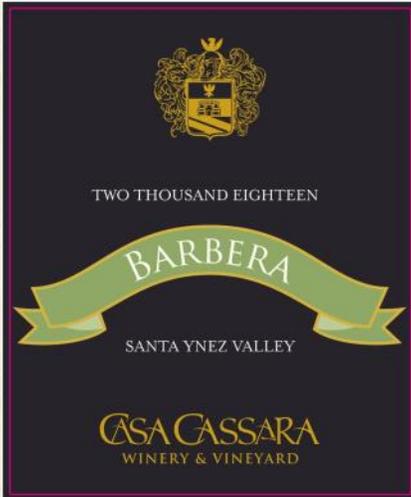
The only thing that is clear is that the sulfite discussion isn’t going away anytime soon—rather, it’s just re-emerged with another layer of complexity.

Written by
Diana Hawkins

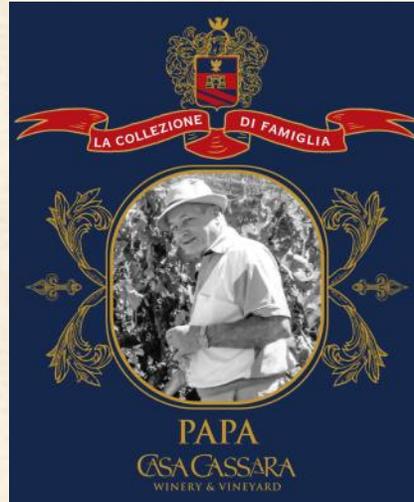
Published
November 22, 2021

Diana Hawkins is a Certified Sommelier with an MSc in Wine Science who’s worked at top Chicago restaurants, including the James Beard Award-winning Lula Cafe and three-Michelin-star Alinea. In 2017, she traded in her wine key for a pair of work boots and moved to Aotearoa New Zealand to pursue a wine-making career. She works as an assistant winemaker and as head winemaker for her own wine brand, Responsible Hedonist. She completed her WSET Level 3 Award in Wine with Distinction and dreams of becoming a Master of Wine.

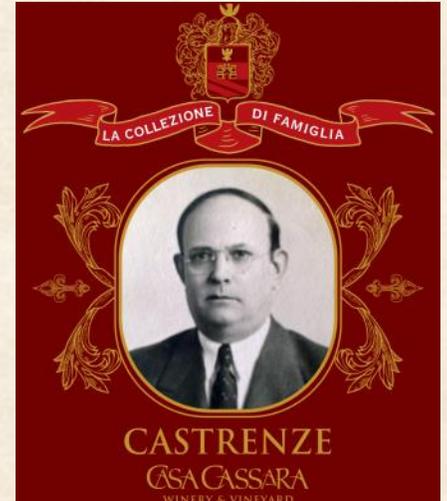
Current Red Wines Available



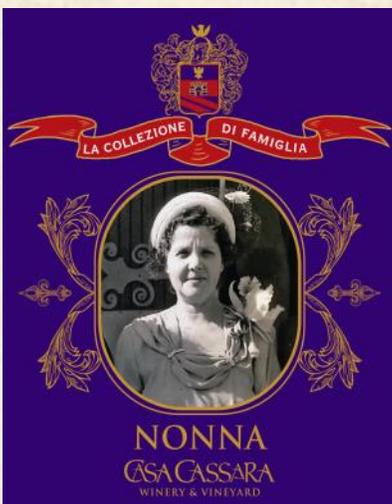
2018 Barbera



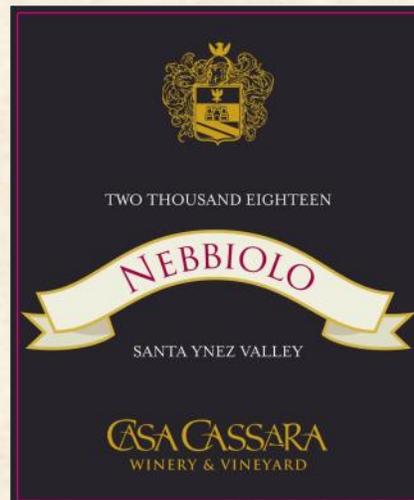
2018 Bennie's Blend 'Papa'



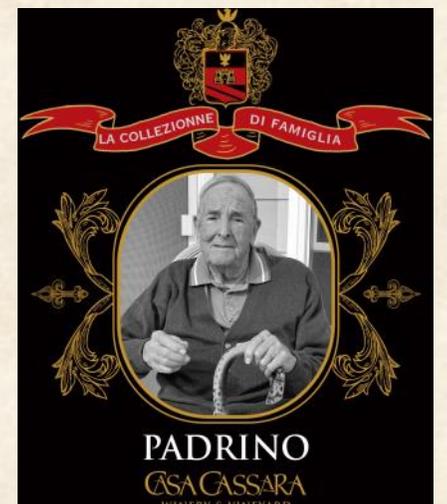
2018 Pinot Noir 'Castrenze'



2019 Grenache 'Nonna'



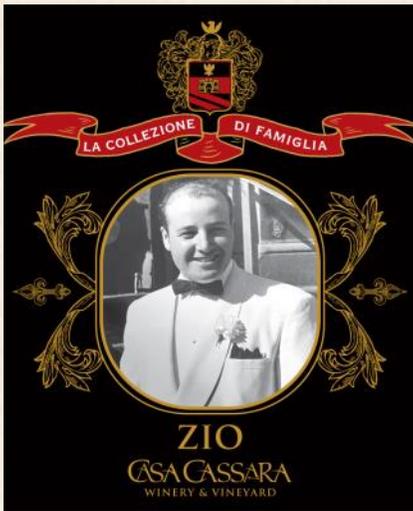
2018 Nebbiolo



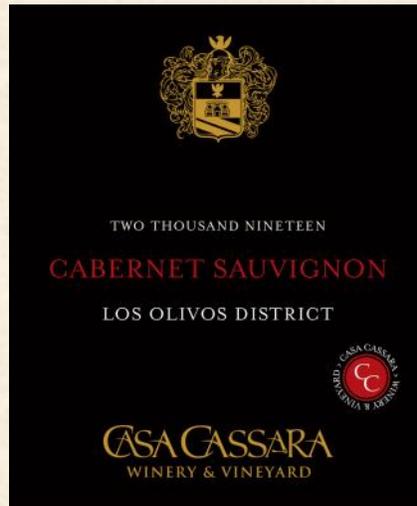
2019 Sangiovese 'Padrino'

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

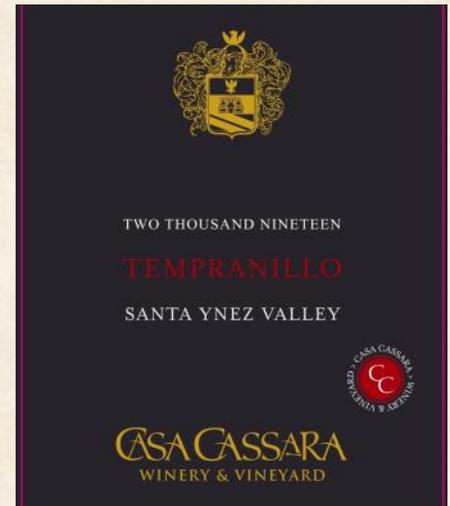
Current Red Wines Available



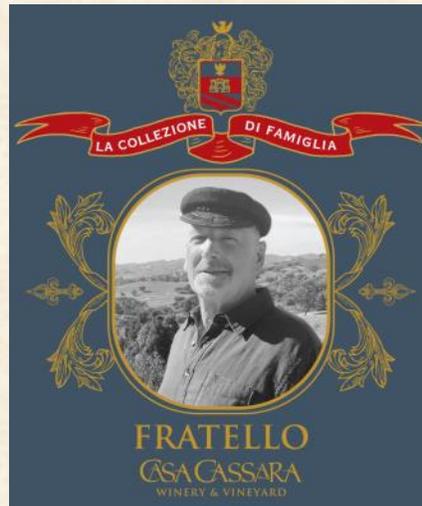
2019 Syrah 'Zio'



2019 Cabernet Sauvignon



2019 Tempranillo



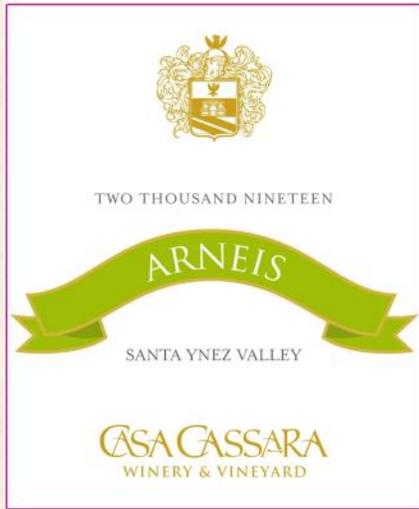
2019 Super Tuscan 'Fratello'

Gold Medal - 2022 Orange County Fair

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

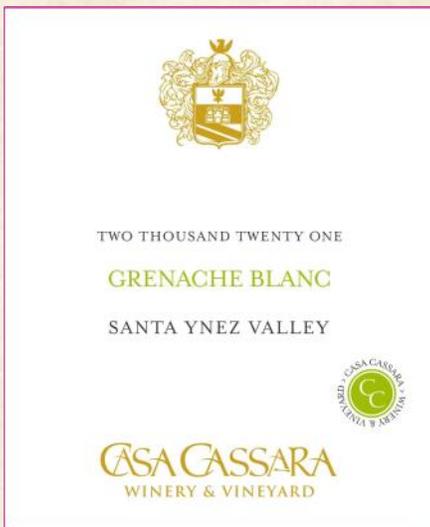


2019 Arneis

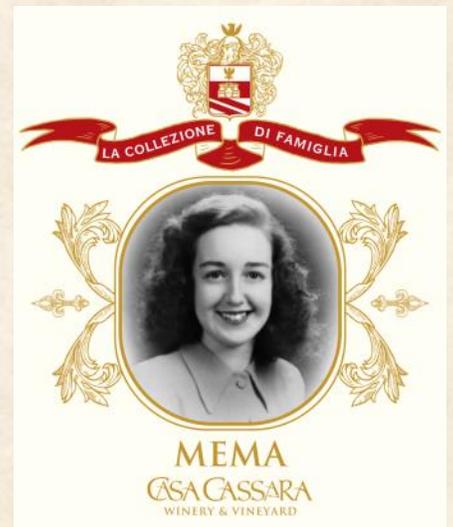


2020 Casa Bianca 'Il Mio Amore'

Silver Medal - 2022 Orange County Fair



2021 Grenache Blanc



2021 Grenache Rosé 'Mema'

Gold Medal - 2022 Orange County Fair

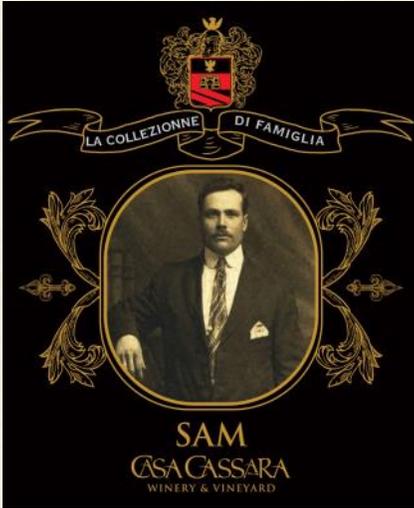


2021 Rose Sparkling Wine

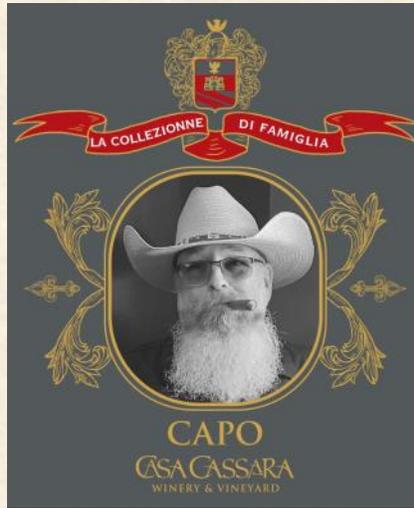
Refunds and Returns

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.

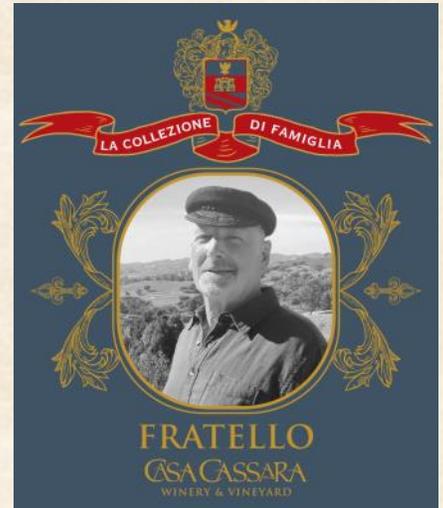
New Releases Coming Soon



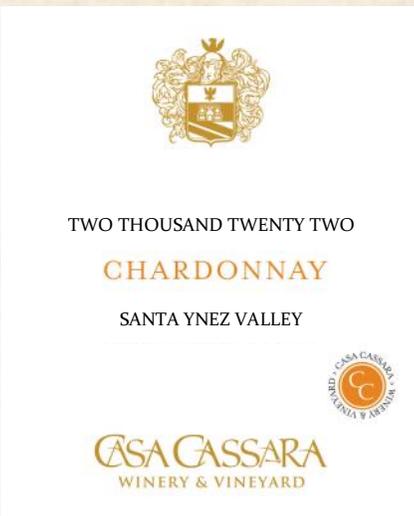
2020 Dago Red 'Sam'



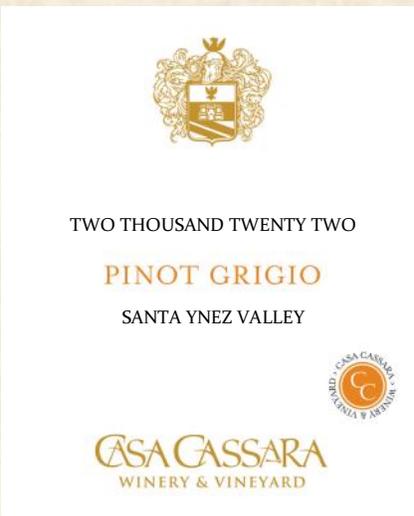
2020 Nero d'Avola 'Capo'



2020 Super Tuscan 'Fratello'



2022 Chardonnay



2022 Pinot Grigio

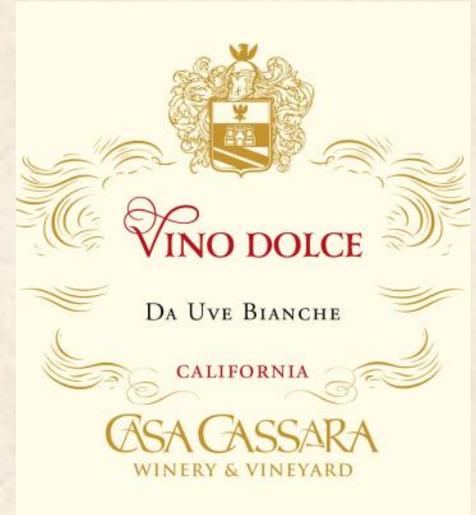
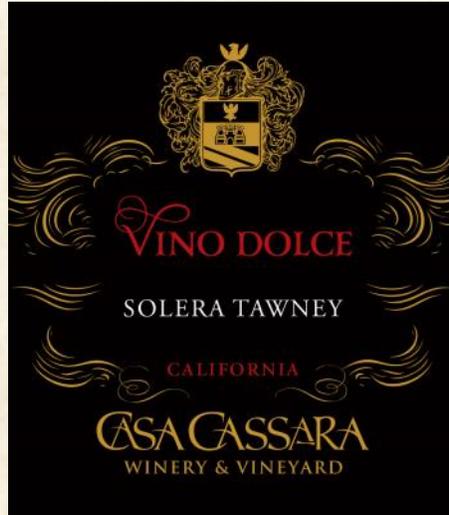
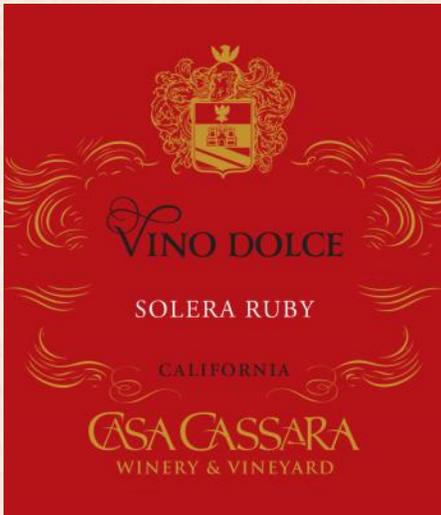


2022 Grenache Rosé 'Mema'

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 14



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!

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!

Wine Holidays Coming Up!

May (cont.)

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.

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.

Trivia Question Answer:

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

Fun Wine and Food Pairing Recipes

Mulled Wine with Casa Cassara Cabernet Sauvignon & Brandy

Ingredients

- 1 (750-ml) bottle of *Casa Cassara Cabernet Sauvignon*
- 1 shot of *Casa Cassara Brandy*
- 3 cinnamon sticks
- 4 whole cloves
- 2 star anise
- 1/4 cup honey
- 2 oranges (1 sliced into rounds for the mix, 1 for garnish)

Instructions

1. Combine wine, brandy, cinnamon sticks, cloves, star anise, honey, and the juice and zest of one orange in a medium saucepan over medium heat and bring to a simmer.
2. Turn down heat and bring to a low simmer (not a boil) for 10 minutes.
3. Pour into mugs and garnish with an orange peel and an additional cinnamon stick (optional). Feel free to use a fine strainer if you don't want any orange rind or small pieces of remaining spices in your mug.

Notes

Alternatively you can warm mulled wine up in a slow cooker and keep it on warm if serving at a party. Give it at least one hour to come up to temperature in the slow cooker. Keep it on the lowest setting.



Carbonara Paired with Casa Cassara Super Tuscan



Ingredients:

3 Tbsp. kosher salt, plus more
4 oz. guanciale (salt-cured pork jowl),
pancetta (Italian bacon), or bacon
2 oz. Parmesan
4 large egg yolks
2 large eggs
Freshly ground black pepper
2 Tbsp. extra-virgin olive oil
1 lb. spaghetti, bucatini, or rigatoni
(I prefer bucatini)
Fresh Basil (optional for topping)

1. Heat **6 qt. water** in a large pot over high. When water starts to steam, add **3 Tbsp. salt** and cover pot with a lid (this will bring water to a boil faster).
2. While you are waiting on the water, do a little prep. Remove **4 oz. guanciale** from packaging and cut into about 1x $\frac{1}{4}$ " strips. Finely grate **2 oz. cheese** and set aside one-quarter of cheese for later.
3. Whisk **4 egg yolks** and **2 whole eggs** in a medium bowl until no streaks remain, then stir in remaining grated cheese. Add several cranks of **pepper** and set aside.
4. Working next to pot, heat **2 Tbsp. oil** in a large Dutch oven or other heavy pot over medium. Add guanciale and cook, stirring occasionally, until crisp around the edges, 7–10 minutes.
5. Remove pot from heat. Using a wooden spoon, fish out guanciale and transfer to a small bowl. Pour fat into a heatproof measuring cup, then add back about 3 Tbsp. to pot. Discard any remaining fat.
6. Cook **1 lb. pasta** in boiling water, stirring occasionally, 2 minutes shy of package instructions. Just before pasta is finished, scoop out 1 $\frac{3}{4}$ cups pasta cooking liquid with same heatproof measuring cup.
7. Add 1 cup reserved pasta cooking liquid to Dutch oven and bring to a boil over medium-high. Drain pasta in a colander, then transfer to Dutch oven.
8. Cook pasta, stirring constantly and vigorously, until al dente and water is reduced by about half, about 2 minutes. Remove pot from heat.
9. Whisk $\frac{1}{4}$ cup pasta cooking liquid into reserved egg mixture, then very slowly stream into Dutch oven, stirring constantly, until cheese is melted and egg is thickened to form a glossy sauce. Season with salt, if needed. Thin sauce with remaining $\frac{1}{2}$ cup pasta cooking liquid, adding a tablespoonful at a time, until it's the consistency of heavy cream (you most likely won't use all of it).
10. Mix in guanciale and divide pasta among bowls. Top with pepper and reserved cheese. Fresh Basil on top is optional.