



## ***CASA CASSARA NEWSLETTER***

**CASA CASSARA WINERY**

**SPRING 2023**

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**Solvang Chamber of Commerce 2020 Winery of the Year**

## Current Tasting Room Hours

(Memorial Day to Labor Day):

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



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](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 any of the Casa Cassara Wine Clubs 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

What is going on at Casa Cassara Winery? The answer to that question is: filtering, bottling, labeling, and shipping. On May 1<sup>st</sup> and 2<sup>nd</sup>, we bottled: 2022 Chardonnay, 2022 Pinot Grigio, 2020 Dago Red “Sam”, 2020 Nero d’ Avola “Capo”, 2020 Super Tuscan “Fratello”, 2019 Barbera “Frank the Barber”, 2019 Nebbiolo “Vincenzo”, and 2019 Pinot Noir “Castrenze”. The Chardonnay, Pinot Grigio, and Dago Red went straight into the Tasting Room for the Wine Club orders. The Nero d’ Avola and Super Tuscan will be released for the Memorial Day Weekend. The two new Family Collection Labels 2019 Barbera “Frank the Barber” and 2019 Nebbiolo “Vincenzo will be released when we are out of the 2018 vintages. Frank and Vincenzo are Sam’s brothers. We will have one more Family Collection Label coming in the next couple of months. 2021 Arneis “Chiara”. Chiara is my father’s sister and the only one of his siblings still living at age 95.



I survived the April, well let us call it May wine club shipment. As of May 9<sup>th</sup>, all of the wines to be shipped have been delivered to Wine Country Shipping and all the wines to be picked up are sorted and put in the back room. Phil and I moved over 4 pallets of wine by hand to make this work. The shipping was not without its challenges as Active Club made a change to the receipt for wines to be shipped



and included a link to the tracking information. I did not realize that and sent the receipts out before I had tracking information in the system. I got a lot of calls and emails looking for the wine before it ever left the shipper. Sorry for the confusion, next club release I will not send the receipt until I have uploaded tracking information into the system.

Now for the next project, this one is back at the winery. We need more space, so we are relocating to a different area of the winery. Casa Cassara has over 20 Pallets of wine, and more than 80 barrels of wine. That does not account for empty glass and equipment and some tanks. Mikael and I are working on where to put me so that everything can be in one place. That way we will not have to stack the cased goods so high, and they will be easier to get to and inventory. Moving the case goods and barrels is like a giant game of Tetris.

I thought this was supposed to be my retirement gig. LOL. Oh well what does not kill you makes you stronger.

Enjoy Life and Drink more Wine!

*Dan Cassara*

## From Our Winemaker, Mikael Sigouin

With all of the rain we had earlier in the year the vineyards are looking really good. They are much stronger and healthier than in the past. I would expect more fruit this year and good quality fruit.. It seems like it was just yesterday when we did harvest but it will be upon us before we know it. So, I am looking forward to this year's harvest to see what we get.

I am not looking at any new vineyards this year to purchase fruit from however, La Pressa Vineyard that we get fruit from is now being managed by Louie Lucas. He will be farming it so we'll just have to see how that all pans out.

We finished bottling Casa Cassara wines on May 1st and May 16th. I am most excited about the new 2022 Pinot Grigio and the new 2022 Grenache Rose 'Mema' in the Tasting Room. Both of these are excellent wines so I hope you will give them a try when they are available. The Grigio should be available now and the Grenache Rose will be available after Dan depletes his current stock of Rose.

Phil asked if I was looking at any different varietals to purchase from for and he answer to that is no, not at this time. However, that doesn't mean I am not looking or thinking about some new wines later down the line.

Also, a new wine that will be coming your way possibly around October will be 2021 Montepulciano and I know Dan is very excited about this wine and how it might sell. Dan, Phil, and myself did some barrel tasting of this wine and a few others and Dan thinks it might be ready to bottle now. We'll see where it is at in August when we plan on bottling again.

I hope you can get into the Tasting Room and taste all of the great wines Dan has lined up for you.

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

*Mikael Sigouin*



# Understanding the Differences Between Blending and Co-fermenting

By Emily Saladino

If you spend a lot of time in natural wine shops—or with people who frequent them—you’ve probably heard someone mention co-fermentation. This ancient technique is increasingly popular with winemakers, especially those who favor minimum-intervention approaches.

Co-fermentation isn’t limited to the natural wine community, nor is it the only tool in all winemakers’ arsenals. There’s also blending, another practice with a long history. Though, for reasons that aren’t always clear, it tends to come up less frequently in conversations about natural wine.

At first glance, these practices look similar but are actually quite different—as are their impacts on the final product. Here’s a guide to understanding the differences between co-fermenting and blending, and how each can affect the wine in your glass.

## What Is Blending?

To understand what blending wine means, it’s helpful to zoom out and review how wine is made. Winemakers use yeast to turn the sugars in grape juice and/or must into alcohol. That process is called fermentation. Or, more specifically, primary fermentation.

To make a blend, you combine two or more finished fermentations, explains Maya Hood White, winemaker at Early Mountain Vineyards in Virginia. “This can be across varieties, [and is] often done prior to bottling,” she says.

Blending is an ancient technique that goes back hundreds of years. It allows winemakers to essentially matchmake the characteristics of complementary grapes. For instance, many winemakers in Bordeaux grow Merlot alongside Cabernet Sauvignon in their vineyards and then ferment the varieties separately in the winery. Once blended, Merlot provides softness and body, while Cabernet supplies tannin, aromas and acidity.

## What Is Co-Fermenting?

Co-fermentation entails combining the juice and/or must of multiple grape varieties in the same vessel to undergo fermentation together. There are many ways to do this. For example, you can co-ferment the juice from white wine grapes with must from one or several red wine grapes, you can co-ferment white wine juice with rosé juice and so on.

One benefit of co-fermenting is winemakers can create the combination they want without having to tweak a recipe after fermentation like in blending.

(Continued on next page)

## Understanding the Differences Between Blending and Co-fermenting

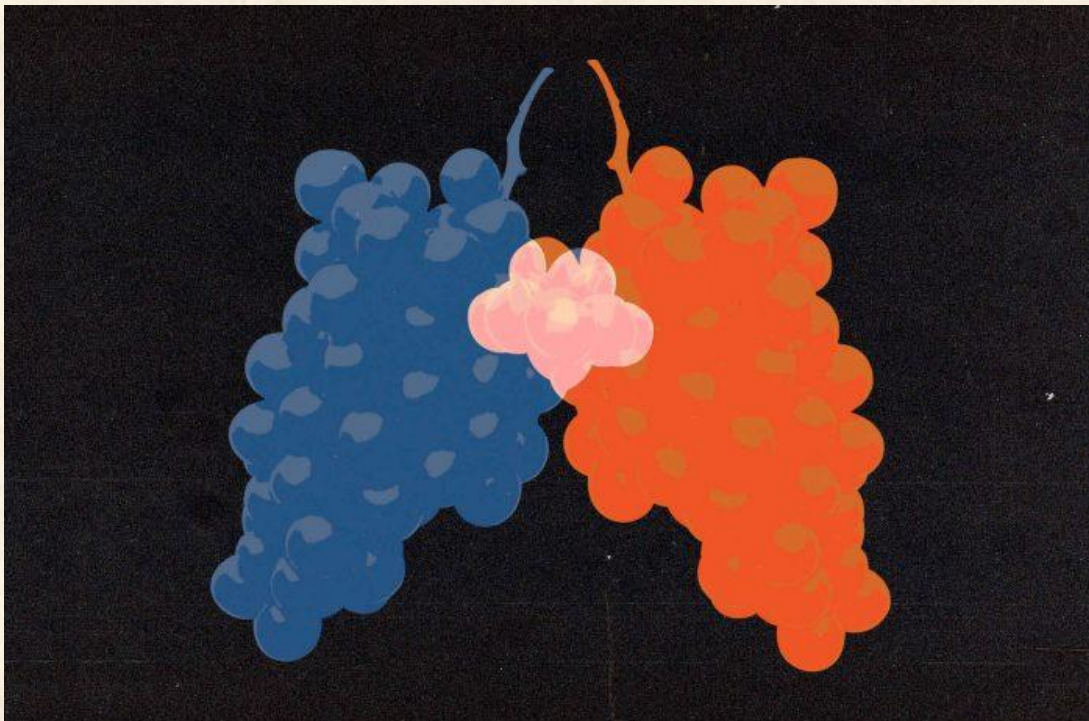
Winemakers can also get ahead of a lot of the chemical changes that happen during primary fermentation, like phenolic extraction, the compounds that create the mouthfeel, color and tannins in a finished glass of wine. By co-fermenting complementary varieties of grapes, winemakers avoid having to manipulate wines to tweak color, alcohol level or other attributes prior to bottling. “Why add [stabilizers like] tartaric acid when you can add Petit Manseng,” says Hood White.

It’s a timeworn approach. Since the 14th century, Domaine du Beurenard, a winery in France’s Châteauneuf-du-Pape, co-ferments all of their 13 varieties. “When you blend, it doesn’t have the same integration,” says Frédéric Coulon, a seventh-generation winemaker. “We know the vineyard, the grapes and how they develop. We are more like chefs in a kitchen than a chemist in a lab.”

Kiley Evans, the winemaker at Oregon’s Padigan Wines, formerly known as 2Hawk, almost always co-ferments his Grenache with 5–10% of Syrah to balance its color and acidity. “The people that have been doing this a heck of a lot longer than I have figured out years ago that Grenache and Syrah are really good partners,” he says.

### The Bottom Line

Co-fermenting and blending can be used to make traditional or minimal-interventionist wines, but one isn’t more “natural” than the other. “That sounds like something someone on a date would say to impress the person he’s with,” says Evans, laughing. “There are times when blending is the way to go, there are times when you want to co-ferment.”



# How Many Glasses of Wine Are in a Bottle? It Depends

From Wine Enthusiast Magazine

When you're planning for a dinner party or a wine and cheese gathering, there are many questions one must ask themselves. And one of those questions, arguably the most important, is; how many glasses of wine are in a bottle? After all, you don't want a glass to go dry.

Like many aspects of wine; It depends. There are a few factors to consider like how big your bottle is and what type of wine you're serving. Here, we break down how many glasses there are in a bottle of wine so you can plan for plenty to go around.

## But First, What Is the Standard Serving of Wine?

For still and sparkling wine, your standard serving size is five ounces. And that won't change even if you're using a Champagne flute, universal wine glass, Burgundy glass or anything in between.

If you are serving a fortified or sweet wine, the standard pour is two ounces. These wines tend to be high in alcohol, so you'll want a glass like this one. Its short opening is designed to dull the alcohol aromas while enhancing the wine's other characteristics.

## How Many Glasses of Wine Are in a Bottle?

Of course, this is going to depend on the bottle size, but this guide can help you determine how many glasses are in your particular bottle.

### Split or Piccolo Bottles

Looking for a single serving? Grab a split bottle as it holds one glass of still or sparkling wine.

**Size:** 187.5 milliliter (ml)

### Half Bottle

This bottle is the perfect sample size for you and one other person. It contains 2.5 glasses of still or sparkling wine.

**Size:** 375 ml

### Standard Bottle

There are five 5-ounce glasses in a standard bottle of wine. This applies to both still and sparkling.

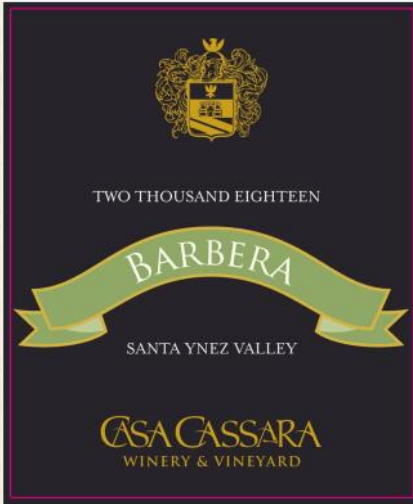
**Size:** 750 ml

### Magnum

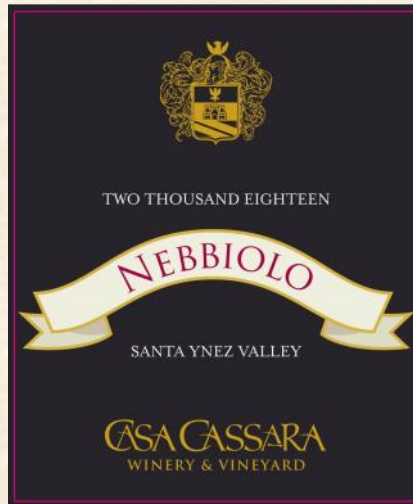
Have a party coming up? If you can, grab a magnum. This behemoth holds 10 glasses of still or sparkling wine.

**Size:** 1.5 L

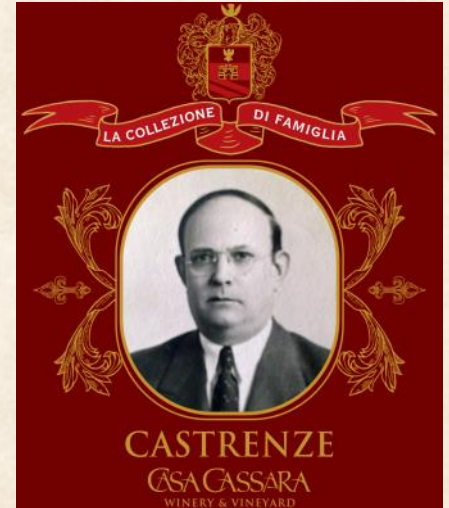
# Current Red Wines Available



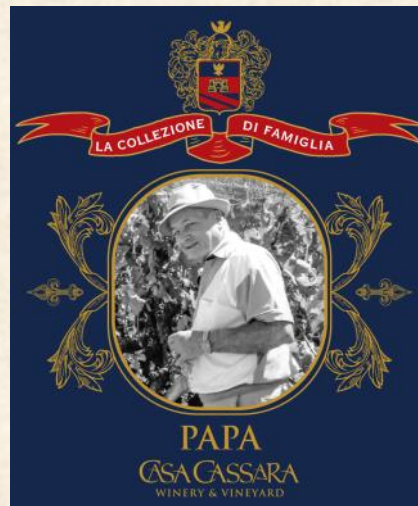
2018 Barbera



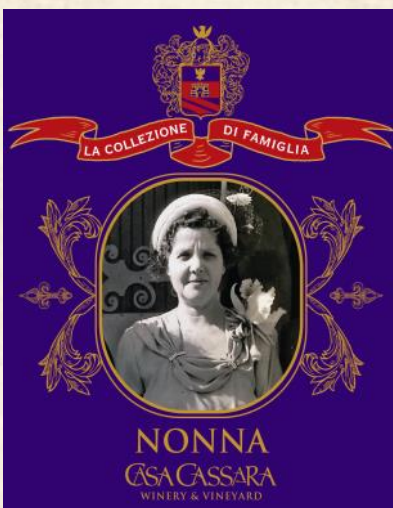
2018 Nebbiolo



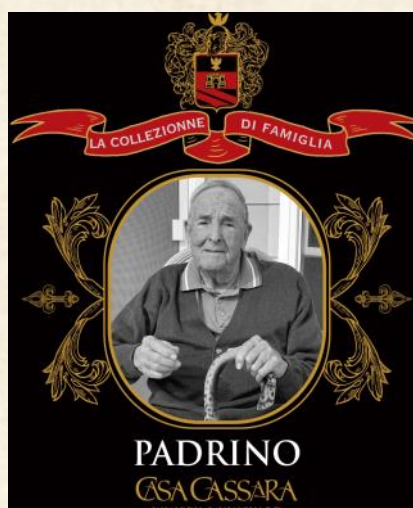
2018 Pinot Noir 'Castrenze'



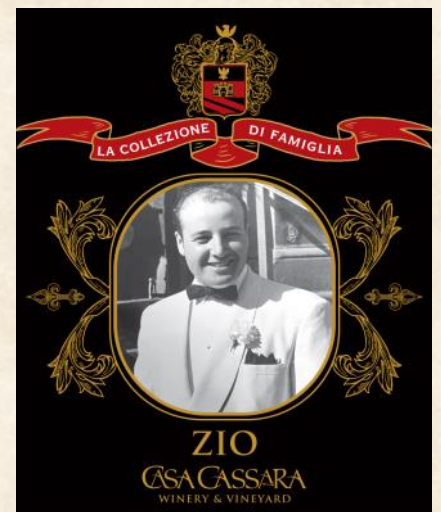
2019 Bennie's Blend 'Papa'



2019 Grenache 'Nonna'



2019 Sangiovese 'Padrino'

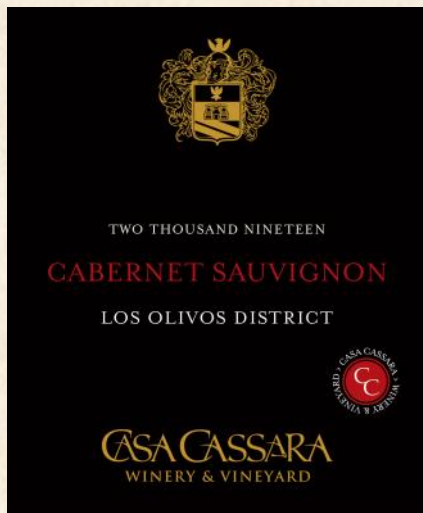


2019 Syrah 'Zio'

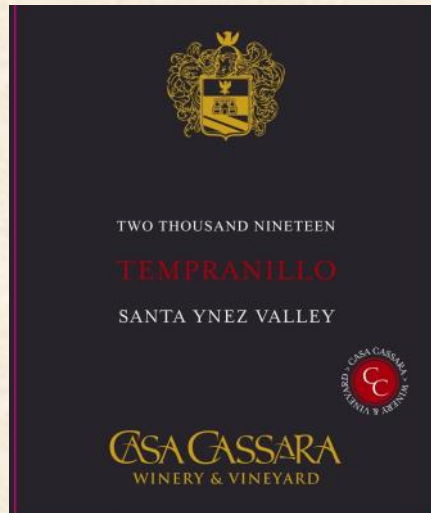
Please visit our website at <https://www.ccwinery.com/wine-store/> for tasting notes and more information about each of our wines



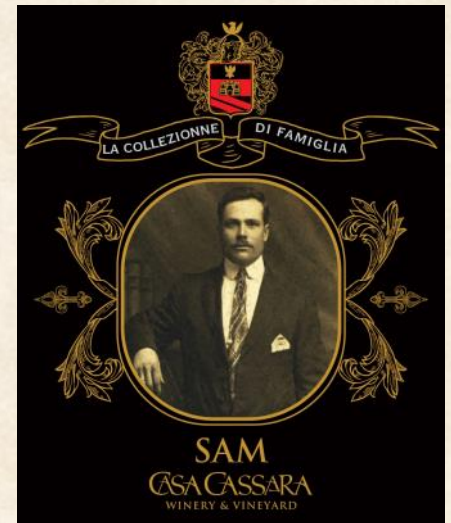
# Current Red Wines & Sparkling Available



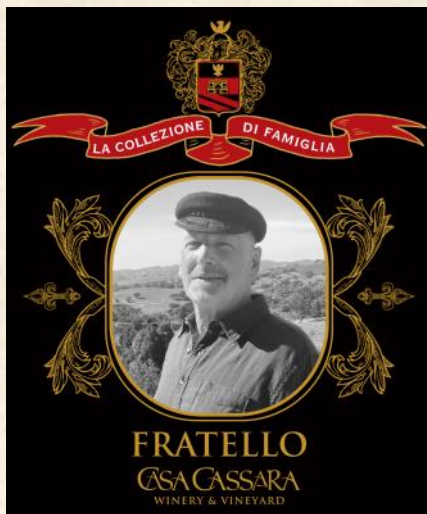
2019 Cabernet Sauvignon



2019 Tempranillo



2020 Dago Red 'Sam'

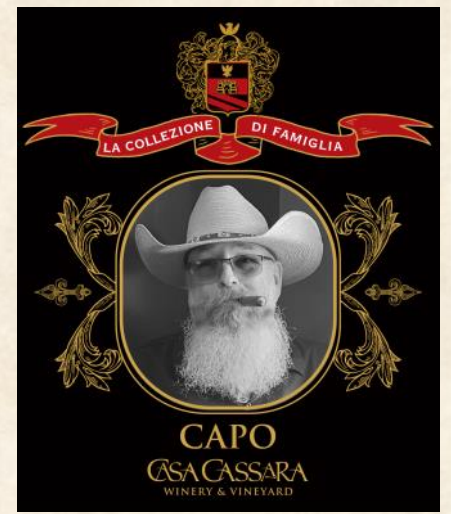


2020 Super Tuscan 'Fratello'

Releasing Memorial  
Day Weekend



2021 Rose Sparkling Wine



2020 Nero d'Avola 'Capo'

Releasing Memorial  
Day Weekend

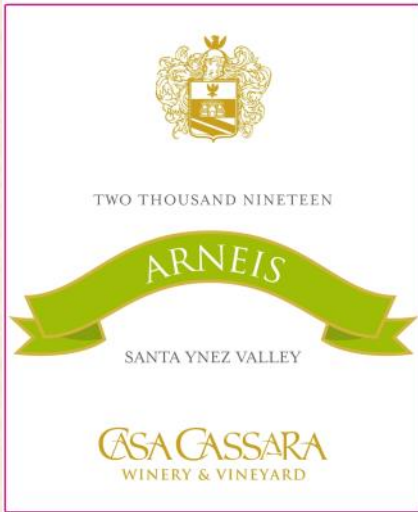
Watch for Family Collection Birthday Specials on our website!

Purchase 3 bottles of the special for the price of 2!

Does not include tax and shipping.

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

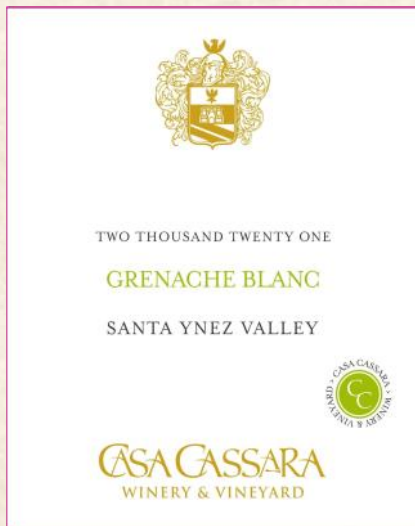
2022 Orange County Fair



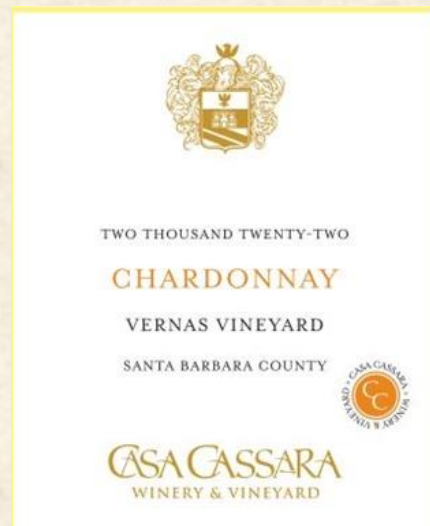
2021 Grenache Rosé 'Mema'

Gold Medal

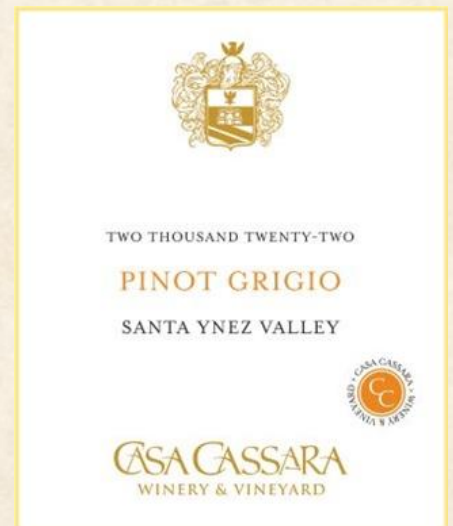
2022 Orange County Fair



2021 Grenache Blanc



2022 Chardonnay



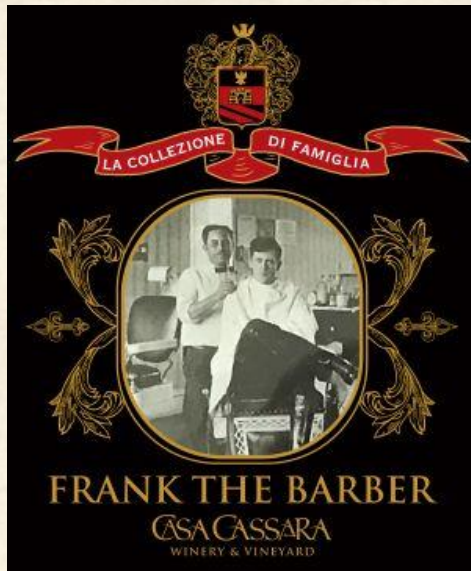
2022 Pinot Grigio

## ***Refunds and Returns***

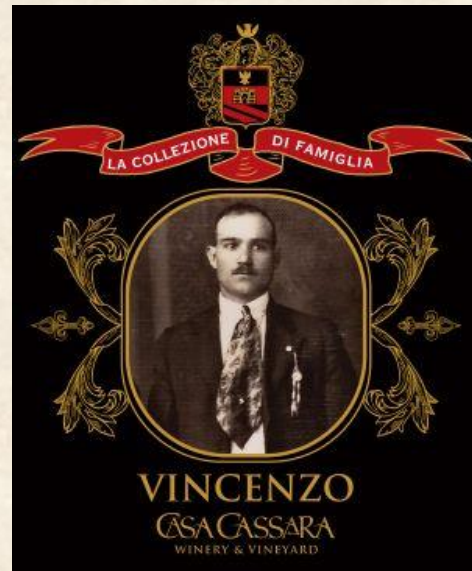
Casa Cassara stands behind its wines. We are family oriented and we stand by the quality of our wines. We will gladly replace any wine that you the customer find defective.

Please contact our Tasting Room at (805) 688-8691 to discuss your options.

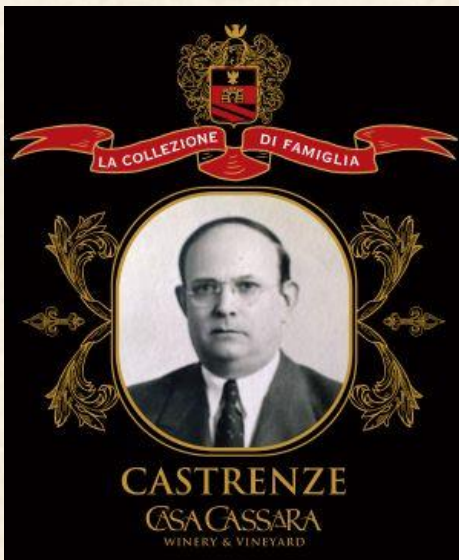
# New Releases Coming Soon



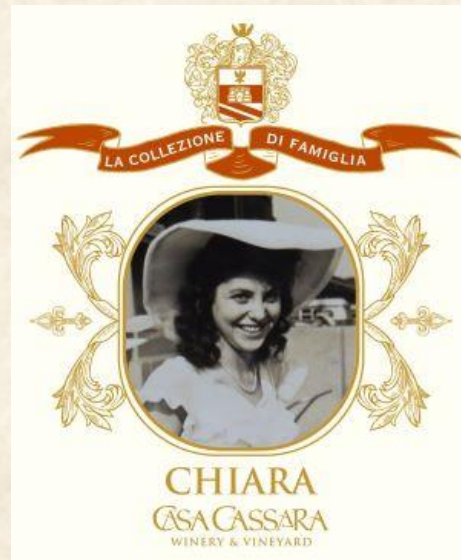
2019 Barbera 'Frank the Barber'



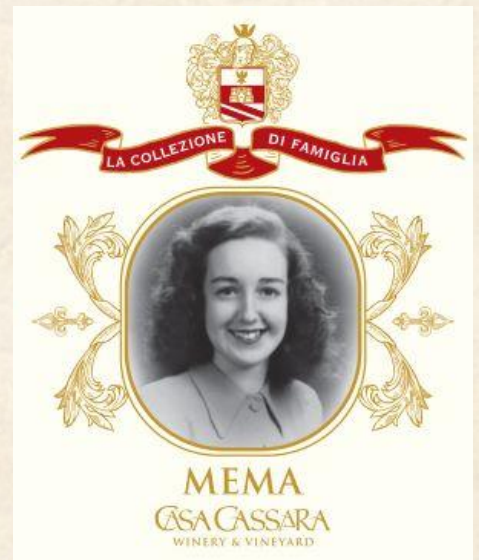
2019 Nebbiolo 'Vincenzo'



2020 Pinot Noir 'Castrenze'



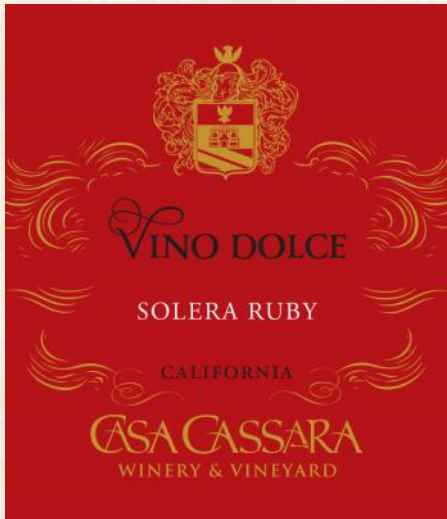
2021 Arneis 'Chiara'



2022 Grenache Rose '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:**

**How much wine does California produce annually?**

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.

## 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.

### Trivia Question Answer:

California produces over 17 million gallons of wine per year.

# *Bottling in May!*



**2019 Pinot Noir 'Castrenze'  
2019 Nebbiolo 'Vicenzo'  
2019 Barbera 'Frank the  
Barber'**

**2020 Dago Red 'Sam'  
2020 Nero d'Avola 'Capo'  
2020 Super Tuscan  
'Fratello'  
2021 Arneis 'Chiara'  
2022 Pinot Grigio  
2022 Chardonnay  
2022 Grenache Rose  
'Mema'**



**Where the Magic happens!**

# Fun Wine and Food Pairing Recipes

## Casa Cassara Blood Orange Sangria

### Ingredients

- 1 bottle *Casa Cassara Bennie's Blend 'Papa'*
- 1/2 cup *Casa Cassara Brandy*
- 1/4 cup orange liqueur
- 1 cup pomegranate juice
- 1/4 cup sugar
- 2 blood oranges, 1 sliced, 1 cut into small wedges
- 1/2 cup raspberries
- 1 cup strawberries, quartered
- 1 cup red apple, cut into chunks
- Ice for serving



### Instructions

1. Add all liquids to a large pitcher.
2. Add sugar and stir to dissolve.
3. Cut all of the fruit as necessary.
4. Add fruit to liquid and chill for at least 2 hours.

Serve over ice.



# Grilled Rum Soaked Pineapple

This is a great pairing with our new *Casa Cassara 2022 Chardonnay*. You will not be disappointed.

## Ingredients:

- 1 whole pineapple (peeled, cored, and sliced into 6-8 slices)
- ½ cup dark rum
- 2 tablespoons dark brown sugar, (light works fine too)
- ½ teaspoon ground cinnamon
- 6 scoops vanilla bean ice cream

## Glaze

- Rum marinade (from above)
- 1 tablespoon freshly squeezed orange juice
- 1 tablespoon dark brown sugar
- 1 tablespoon unsalted butter



## Instructions

**Rum Marinade:** In a large baking dish, add the pineapple slices. In a separate measuring cup, mix together the rum, sugar, and cinnamon. Pour the rum mixture directly over the pineapple wedges and let the marinade sit for 15 minutes, and then flip the pineapple and continue to marinate the other side for 15 minutes. Remove the pineapple slices and ***save the marinade!***

**Preheat Grill:** Prepare the grill (or smoker) for direct heat with an internal temperature of 375 degrees Fahrenheit. Do this while the pineapple is marinating.

**Grill Pineapple:** Place the pineapple slices over the direct heat for 5 to 7 minutes and then flip. You should see some nice grill marks. Continue to grill another 4 to 5 minutes or you see nice char or grill marks. Remove from grill.

**Serve:** Place a warm pineapple slice on a plate and add a scoop of ice cream, and then drizzle with the rum caramel glaze and enjoy. I like Vanilla Bean with this combination.

## Rum Caramel Glaze

After removing the pineapple slices from the marinade, transfer the remaining rum marinade into a small saucepan, and add the orange juice and brown sugar and bring to a medium heat. The marinade should start to simmer (but NOT boiling). Simmer and reduce in half (about 5 to 6 minutes). Remove from heat and then add the butter. Whisk the butter, and as you whisk, you'll note that the texture will firm up, but not harden. Serve warm.