



CASA CASSARA NEWSLETTER

CASA CASSARA WINERY

SUMMER 2023

Inside this Edition

Current Tasting Room Hours ~ Notes from Dan & Mikael
Articles of Interest ~ Birthday Special Information
Current and New Releases ~ Current Port & Brandy Info
Wine Trivia ~ Wine Holidays for 2023 ~ Wine Fact
Drink & Food Recipes

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

* As a reminder, our Tasting Room will be closed on Tuesdays after Labor Day beginning September 5. This will remain in affect until Memorial Day 2024.



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 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

We are quickly coming to the end of our summer season. After Labor Day we will be going back to Winter hours. That is, we will be closed on Tuesdays until the next Memorial Day.

In the Tasting Room we are preparing for our next Birthday Special which will consist of two different “Three for the Price of Two” wines the August Birthdays we will be celebrating are Bridget’s and Mine. The featured wines will be 2020 Casa Bianca Il Mio Amore white wine and 2020 Nero d’ Avola Capo.

Yes, we share the same birthday August 28, and because you have been asking for more time we will be celebrating for a whole week. The special will be available starting August 28 and ending September 3. You will be able to buy in the Tasting Room or order online any 3 bottles of either one of both wine and only pay for 2. We can hold it for pickup or ship it to you if you buy online.

The winery is preparing for Harvest. This year the main difference is that Casa Cassara now has its own space for storage. We are still working to organize Barrels and Case Goods. This will make inventory easier and more accurate.

The biggest news for this harvest is that Casa Cassara has contracted a new varietal of white wine, Vermentino. Vermentino is a light-skinned wine grape variety, primarily found in Italian wine. It is widely planted in both Sardinia and Liguria, to some extent in Corsica, and in the Piedmont region under the Italian name *Favorita*.

Phil did most of the leg work, reviewing 85 vineyards in Paso and 35 in the Santa Ynez Valley. After narrowing it down to 6 in Paso Robles and 3 in Santa Ynez, we went on a road trip to Duas Terras Vineyard in Paso Robles where we met the owner, Robert Lauchland, who is a third-generation grape grower. We walked the vineyard, listened to his growing philosophy, and came to an agreement. Now we wait for the fruit to ripen.

We have a couple of staff changes coming up once we go back to the Winter Hours. We will miss Nick; he will be going back to Engineering School in San Diego. Joel will be back from his Summer Vacation and filling in some of those weekday shifts along with Briana, Cecy, Erin, Sarah, and Nancy. You can still come on Sunday to see Celina and Mary, on Monday to see Mary, and Fridays to see Debbie and Natalie.

Enjoy Life and Drink more Wine!

Dan Cassara



From Our Winemaker, Mikael Sigouin

Well, summer is nearing an end and fall is just around the corner. It has been an interesting year with our weather patterns having a lot of rain in the winter months, a smattering of showers after that, and then our usually warm months. With the rains we had in the winter this year I would expect that we will or should see higher yields of fruit. The excessive rains really cleansed the soil and the yields should be similar to 2021.

So what are we harvesting that will be new for Casa Cassara? Vermentino! I understand that Phil did a lot of research and found a source up in Paso Robles at Duas Terras Vineyard. Dan, Phil, and I plan on making a trip as we get closer to harvest to check out not only this vineyard but also Pear Valley Vineyard and the possibility of Nero d'Avola for the future. As it is now Dan has to drive to Madera to pick up fruit so something closer would be nice.

We also hope to bottle our 2021 Montepulciano later this year or in the spring of 2024. We will be doing tastings from the barrel and when we are satisfied with what we have and what Dan wants then it will be time to bottle it.

As far as white wines we did bottle and released the 2022 Pinot Grigio which came out great, the 2022 Chardonnay, and the 2022 Grenache Rose 'Mema'. We also bottled the 2021 Arneis 'Chiara'. All of these are some super fun wines!

For our reds we bottled the 2020 Nero d'Avola, 2020 Super Tuscan 'Fratello', and the 2020 Dago Red 'Sam'. We also bottled the 2019 Pinot Noir 'Castrenze', 2019 Nebbiolo 'Vincenzo', and the 2019 Barbera 'Frank the Barber'. Dan also informed me that at this year's Orange County Fair that we had some medal winners! The 2019 Barbera 'Frank the Barber' took Bronze, the 2019 Nebbiolo 'Vincenzo' took Double Gold, the 2020 Nero d'Avola 'Capo' took Bronze, and the Super Tuscan 'Fratello' took Silver. This is very gratifying as a winemaker to have your wines winning awards and this is great for Casa Cassara Wines!

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



Mikael Sigouin



The Peruvian Wine Made From Sugary Potatoes

It's difficult to imagine anything more relaxing than enjoying a glass of wine in a beautiful location. While the idea of casually sipping on a rich red may immediately make you conjure up images of a French bistro, it's not fair to pigeonhole wine to the metropolitan realm. In fact, you can enjoy a glass of wine thousands of feet above sea level (via Fine Dining Lovers).

Wine has been around for quite some time. According to National Geographic, it was early Georgians in around 6000 B.C. who discovered that grape juice, if left to ferment underground during the winter months, would transform into the alcoholic drink we know and love today.

Though wine is most often made using grapes, Winemaker Magazine explains that a plethora of other fermentable ingredients can be used as a base for your bottle of wine. You could use honey — this is called mead. You could also ferment a wide variety of fruits, as is the case in this cranberry wine. You can even make wine out of dandelions, per Hidden Legend Winery.

However, arguably the most unexpected wine base is a peculiar potato indigenous to Peru. VinePair notes that high in the Andean mountains, a man named Manuel Choque is transforming tubers into wine.

Manuel Choque's Peruvian potato wine

Per Fine Dining Lovers, Manuel Choque grew up in the mountainous Andes region in Peru and is the son of potato farmers. He stuck to the family business, and has since cultivated 90 new varieties of potato since 2014. However, it's oca, a tuber of over 900 Peruvian varieties, that Choque uses to produce his wine (via Fine Dining Lovers). It was oca's high sugar content — which, when fostered in the right condition, can produce an 11% to 12% ABV wine — that inspired him to turn it into alcohol. According to Parade, oca is sometimes referred to as "the lost crop of the Incas."

By Nick Johnson

Source and Complete Article: [thedailymeal.com](https://www.thedailymeal.com)

Date: December 16, 2022

Why Ordering Wine By The Bottle At Restaurants Is Better

When is it okay to tell a drinker to order a bottle of wine? According to a woman who took to British parenting site Mumsnet to complain about her bartender, never. Newsweek reports that this woman was drinking several glasses of wine and then a “judgmental” server told her to just buy a bottle, saying, “do you know just how much wine you drink?” The commenters, of course, are divided, some agreeing with the original poster, who saw this as rude, and some saying that it sounds like the server was just trying to be helpful. The potential tone of the comment aside, I’m with the server on this one. Ordering wine by the bottle is almost always better than ordering by the glass.

Benefits of ordering wine by the bottle

The wine bottle menu can be intimidating. Seeing prices in the high double-digits for something you usually pick up at the grocery store for \$7 is enough to make your head spin. But if you’re already out at a bar or restaurant, spending more than \$7 per glass, why not just go all in? If your table collectively drinks more than three or four glasses of wine, you will end up saving money. And while there is a markup on bottles at restaurants, these probably aren’t the same bottles you’re spending \$7 on. You’ll be able to taste the difference in quality.

Having the whole bottle on the table also helps you control your pour. Sometimes the restaurant pour isn’t quite enough if you’re used to filling your glass generously at home; alternatively, if you’re a slow sipper and want to keep your chilled wine cold, you can pour a little from the bottle at a time. With the whole bottle at your disposal, everyone at the table can get exactly as much wine as they like in their glass.

Especially if you’re dining in a large party, ordering bottles can be a good way to try a few different menu offerings, ones that may not be easily available in grocery and liquor stores (and which aren’t available at the restaurant by the glass). If you’re not sure about the red that someone else is raving about, you can taste a sip before deciding whether or not to commit to a full serving.

And don’t underestimate how classy you’ll feel when ordering a bottle. Saying things like, “Ah yes, I’ll take a sip, this is delicious, for the whole table please,” and sniffing the cork will make you look like a sommelier in the making. And when others walk in and see that ice bucket on your table chilling a full bottle of rosé they’ll think, Who are they? They must be famous or something, or at least the most confident person I’ve ever seen in my life. That alone is worth the price.

By Brianna Wellen

Source: thetakeout.com

Date: June 14, 2022

Fresh, Juicy, And Food Friendly - Discover Australian Wines

The quality of Austrian white wines is no secret. Their versatility, freshness and complexity have made them favorites of chefs and sommeliers around the world.

And while intensely dark, powerful and high-alcohol red wines may have been all the rage in the 1990s and 2000s, today's wine drinkers are leaning towards lively, delicate red wines displaying varietal typicity and food versatility. The Austrian wine industry is well positioned in this regard because the country also excels in growing refreshing, flavorful red wines with bright acidity, juicy fruit and moderate alcohol levels...and more people are starting to discover them.

While there are several red grapes that grow in Austria, the 3 main local varieties that are receiving increased international attention for the balanced, juicy, elegant and immensely drinkable wines they produce are Blaufränkisch, Zweigelt and St. Laurent.

Blaufränkisch

Blaufränkisch is a traditional Austrian variety that dates back to the 18th century and is probably a cross between Sbulzina and Weißer Heunisch. Blaufränkisch was previously widely-planted throughout the Habsburg Monarchy, and the vast majority of its planting are in Burgenland. It is the most important red variety in Mittelburgenland, called Blaufränkischland. In Germany it was referred to as "Lemberger" and in Hungary, it is known as Kékfrankos.

The typical aromas of Blaufränkisch wines display notes of wild berries and cherries, as well as a powerful acidity. Blaufränkisch can yield outstanding wines ranging from medium to full body with dense structure and prominent tannins. The wines are often impetuous in their youth but develop velvety facets when they age. And these wines can have very good ageing potential.

By Sponsored Content

Source and Complete Article: [quench.me](https://www.quench.me)

Date Published: June 28, 2023

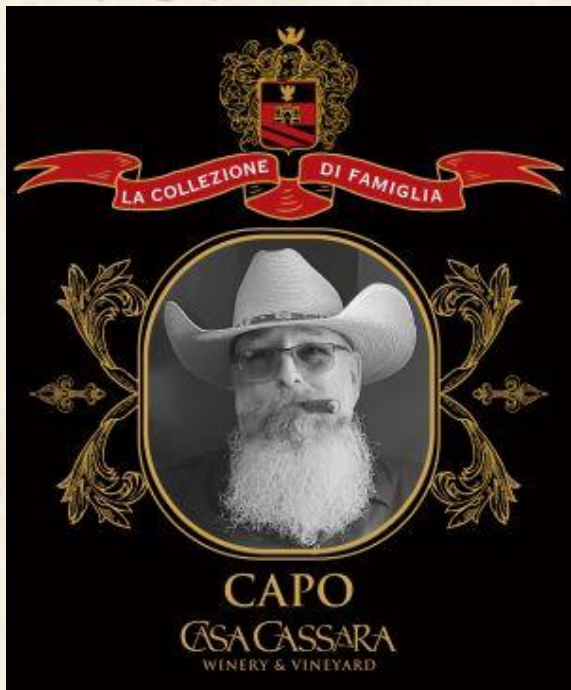
**In Honor of Dan's and Bridget's Birthday
Born on August 28th!**

**Aug 28th – Sept 3rd Only
and NOT Before or After!**

You CANNOT order before this date as it will not be on the website for purchase until Monday, August 28th and it will closeout on Sunday, September 3rd.

**Buy 3 bottles of our Nero d'Avola "Capo"
or 3 bottles of Casa Bianca 'Il Mio Amore"
for the price of 2!**

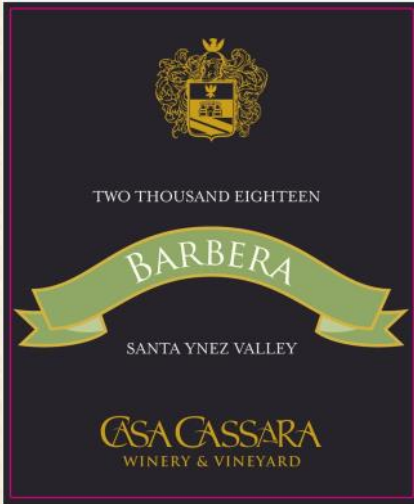
**These two wines are part of our
Casa Cassara Family Wine Collection!**
Limit 2 pkg. per customer, Sales Tax and Shipping Apply



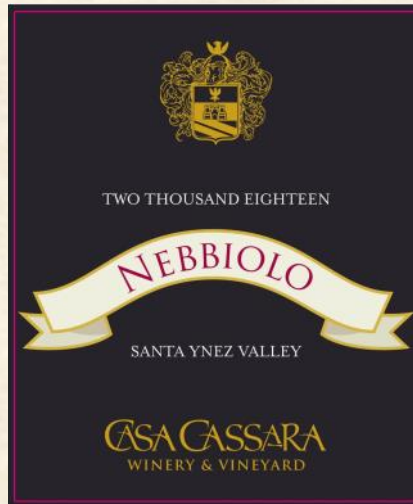
Happy Birthday Dan and Bridget!

<https://ccwinery.com/online-store/>

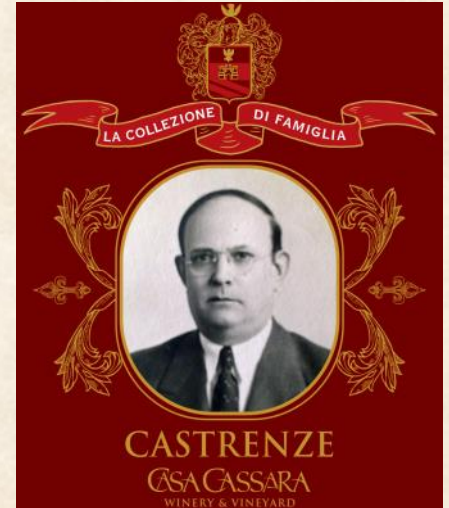
Current Red Wines Available



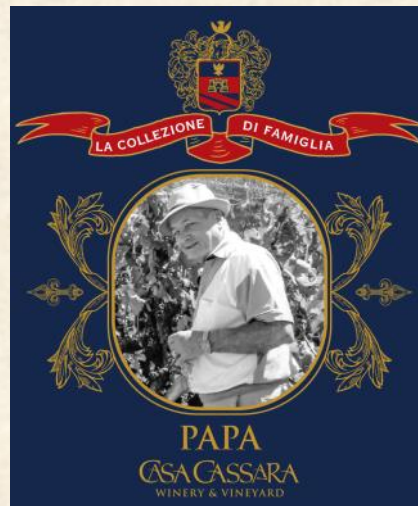
2018 Barbera



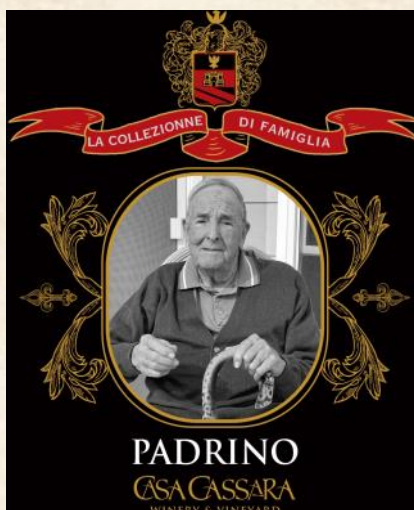
2018 Nebbiolo



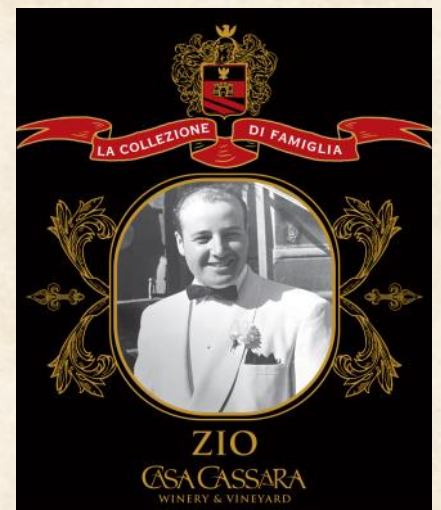
2018 Pinot Noir 'Castrenze'



2019 Bennie's Blend 'Papa'



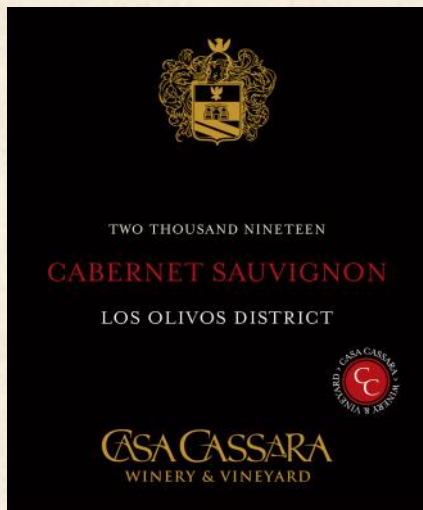
2019 Sangiovese 'Padrino'



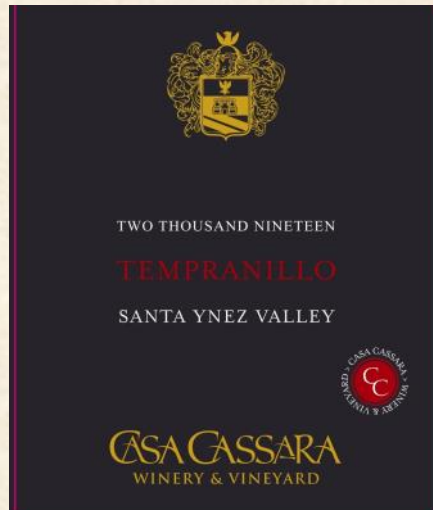
2019 Syrah 'Zio'

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

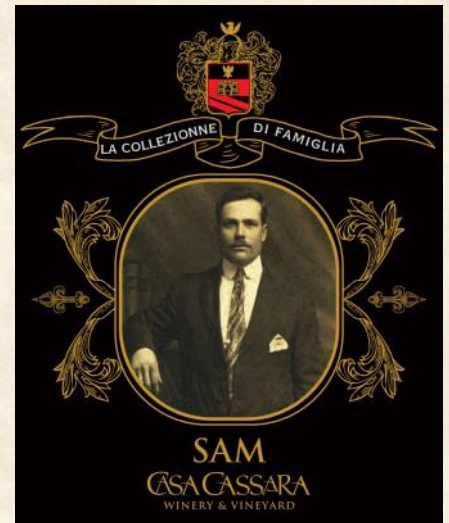
Current Red Wines & Sparkling Available



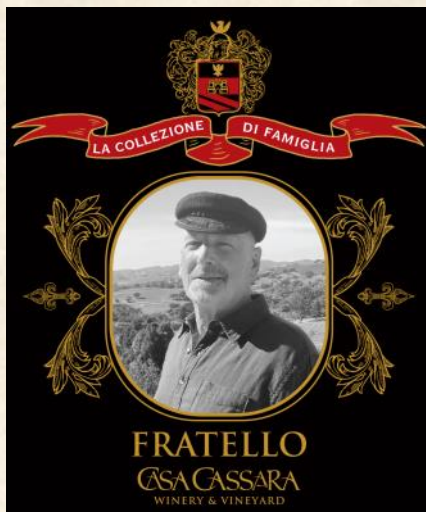
2019 Cabernet Sauvignon



2019 Tempranillo



2020 Dago Red 'Sam'

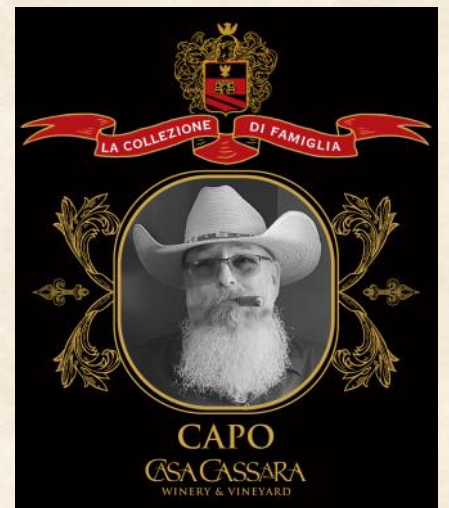


2020 Super Tuscan 'Fratello'

2023 Silver Medal Winner
Orange County Fair



2021 Rose Sparkling Wine



2020 Nero d'Avola 'Capo'

2023 Bronze Medal Winner
Orange County Fair

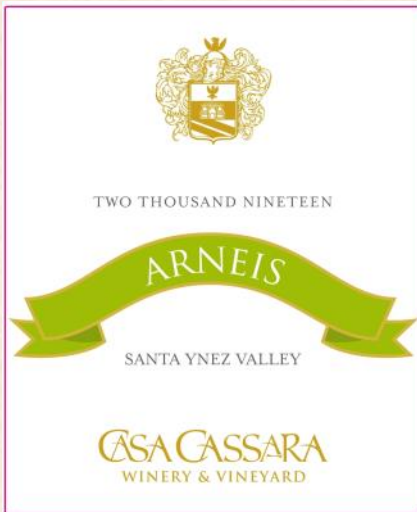
Watch for Family Collection Birthday Specials on our website!

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



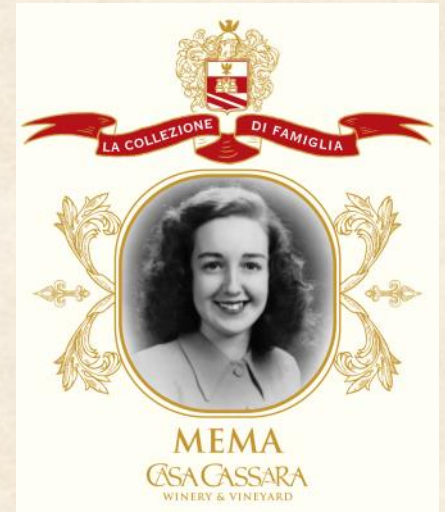
2019 Arneis



2020 Casa Bianca 'Il Mio Amore'

Silver Medal

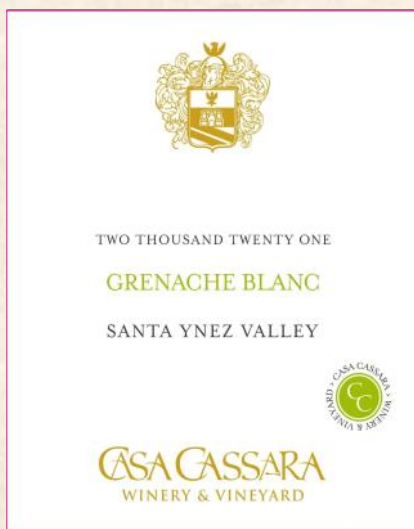
2022 Orange County Fair



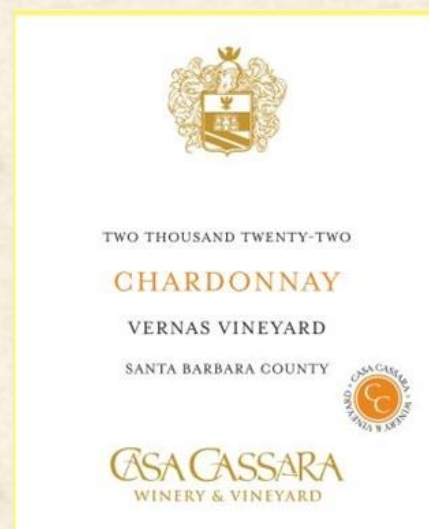
2021 Grenache Rosé 'Mema'

Gold Medal

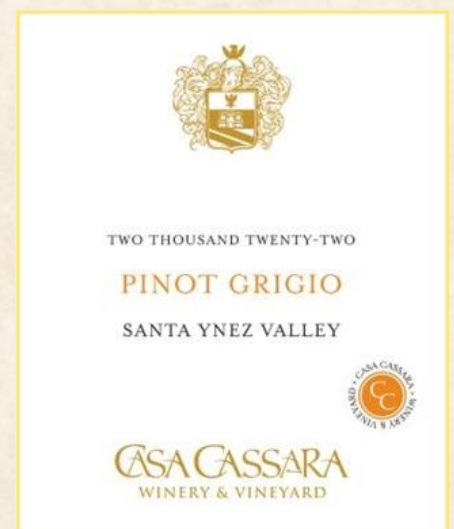
2022 Orange County Fair



2021 Grenache Blanc



2022 Chardonnay



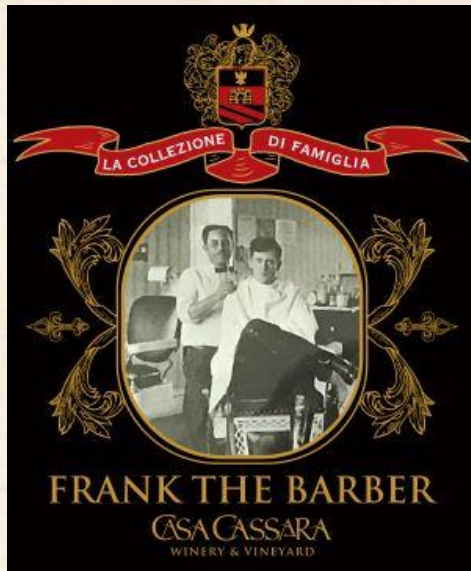
2022 Pinot Grigio

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.

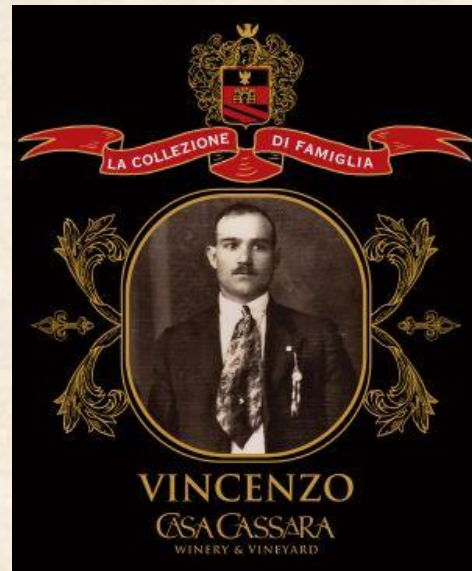
Please contact our Tasting Room at (805) 688-8691 to discuss your options.

New Releases Coming Soon



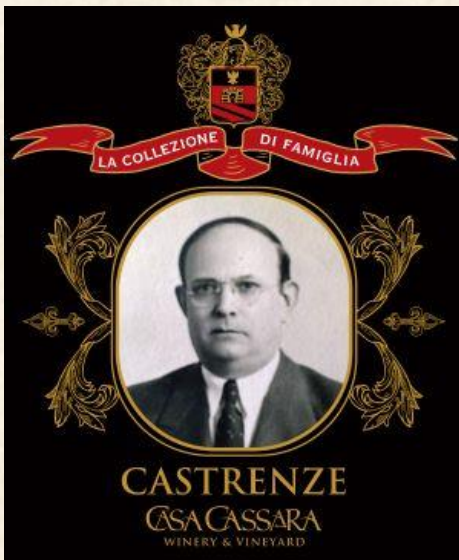
2019 Barbera 'Frank the Barber'

2023 Bronze Medal Winner
Orange County Fair

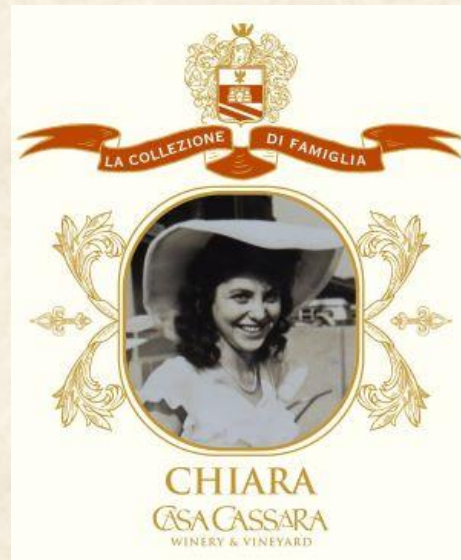


2019 Nebbiolo 'Vincenzo'

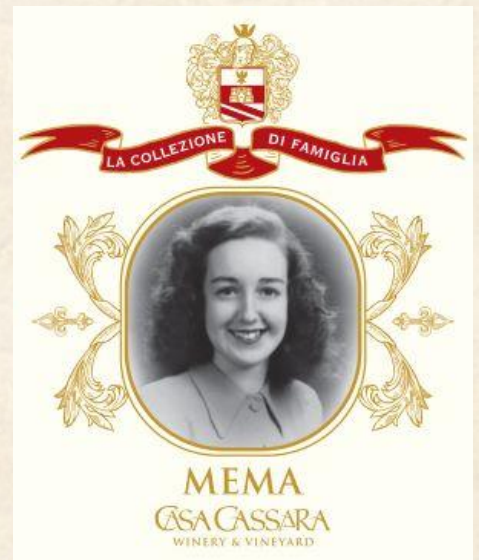
2023 Double Gold Medal Winner
Orange County Fair



2020 Pinot Noir 'Castrenze'



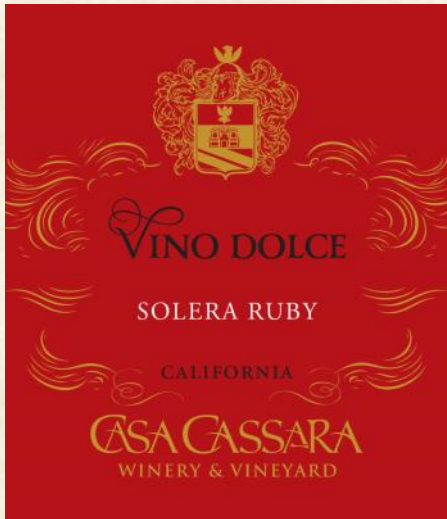
2021 Arneis 'Chiara'



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:

Where does the vanilla flavor in wine come from?

Answer on Page 16



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.

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.

September

Fall is here: time to settle down and taste your way toward the end of the year.

International Grenache Day

Third Friday of September: Finally: a wine holiday that both the French and the Spanish can get equally excited for!

October

Time for the harvest! The perfect time for more wine celebrations.

Pinotage Day

Second Saturday of October: There's no question that Pinotage deserves a closer look these days: this is the perfect opportunity.

Carignan Day

Last Thursday in October: If you're not terribly familiar with Carignan, you're not alone. Take advantage of a day like today!

Wine Holidays Coming Up!

November

The year's coming close to an end, but there are still lots of opportunities for wine celebration.

Merlot Day

November 7th: Have you ever uttered the words, "I'm not drinking any f@\$!ing Merlot?" Use today to atone! We can't find any mention of this day prior to 2011 and the person who seems convinced that it's on November 7th is winecellarinsider.com.

Tempranillo Day

November 9th: Make some tapas and celebrate Spain's most famous grape: perhaps a little Rioja is in order? Tempranillo Day was started by TAPAS or Tempranillo Advocates in the hopes of getting even more attention on this splendid Spanish grape.

Zinfandel Day

Third Wednesday of November: Whether your wine's from Puglia or Lodi (or Croatia), there are countless ways to celebrate Zin! National Zinfandel Day is advocated by ZAP (Zinfandel Advocates and Producers) who also hold a huge Zinfandel tasting in San Francisco every year.

Beaujolais Nouveau Day

Third Thursday of November: Whether you see it as a tradition or a clever marketing ploy, this is the day for drinking something truly young and fresh.

Carménère Day

November 24th: Carménère might originally be from France, but we'd recommend celebrating today with one of the great bottles from Chile.

December

Another year down! But never fear: you've got a whole new year of celebrating wine to look forward to!

Cabernet Franc Day

December 4th: Not to be outdone by its more famous child: Cabernet Franc definitely deserves some celebration of its own.

Prohibition Repeal Day

December 5th: Another holiday where it doesn't matter *what* you're drinking, so long as you *are* drinking.

Sangria Day

December 20th: You might think of Sangria as more of a hot weather drink, but any opportunity to mix a pitcher is a good one in our eyes!

Champagne Day (aka NYE)

December 31st: There truly couldn't be a more perfect day to celebrate Champagne than New

Wine Fact

Wine Fact: The world's biggest red wine consumers are the Chinese. The Chinese drank their way to a record 155 million 9-litre cases of red wine in 2013, thereby surpassing the French whose consumption decreased by 18 % to 150 million cases. The increasing popularity of red wine in China is largely due to the fact that red is considered to be a lucky color. This symbolic importance combined with the health improving virtues of the drink, encourage Chinese to grab a bottle from the supermarket shelf more and more often. A nod to our friends at cheers-wines.com growing very rapidly in the Chinese wine market!

Wine Fact: Wine was discovered about 6,000 years ago in the Middle East. The earliest remnants of wine were discovered in Iran, dating back to the Neolithic period (8500-4000 B.C.). The oldest evidence of cultivated vines were found in Georgia, dating from 7000-5000 B.C. It is supposed that the drink originally fermented by mistake. Native yeasts accidentally came in contact with grapes stored in containers, turning the sugars in the grapes into alcohol. The art of winemaking was later refined by the Egyptians and spread throughout the Mediterranean by the Greek. The Romans made it popular all over Europe and the Spanish as well as other Europeans took their brew to the New World, Oceania and South Africa.

Wine Fact: Red wines are red because fermentation extracts color from the grape skins. White wines are not fermented with the skins present .

Wine Fact: There is increasing scientific evidence that moderate, regular wine drinking can reduce the risk of heart disease, Alzheimer's disease, stroke, and gum disease.

Wine Fact: A "cork-tease" is someone who constantly talks about the wine he or she will open but never does.

Trivia Question Answer:

If newer oak barrels were used in the winemaking process, the wines will often have a hint of vanilla in both the aroma and flavor.

Fun Drink and Food Pairing Recipes

Casa Cassara Summer Rosé Sangria

1 bottle *Casa Cassara Grenache Rose 'Mema'*

- 1 1/2 cups white cranberry juice
- 1 tablespoon sugar (optional to taste)
- Splash of 7Up or Ginger Ale (optional)
- 1 pt. raspberries
- 1 pt. blackberries
- 2 cups cherries
- 1 nectarine (pitted and thinly sliced)
- 1 peach (white or yellow, pitted and thinly sliced)
- Ice cubes

Combine all the ingredients in a pitcher and serve



Grilled Lobster Tails

Try pairing this recipe with a bottle of *Casa Cassara 2022 Pinot Grigio*. You will not be disappointed. I used my Traeger Grill for this recipe but any Pellet Grill should work. I used Pecan pellets to deliver a mild sweet flavor.

Ingredients:

2 (8—10 Oz) Lobster Tails
8 Tablespoons (1 Stick) Unsalted Butter
2 Tablespoons Lemon Juice
1 Teaspoon Paprika (I use smoked Paprika)
2 cloves of garlic
1/4 Teaspoon smoked sea salt
1/4 Teaspoon freshly ground Black Pepper
2 Tablespoons Chopped Fresh Italian Parsley

Instructions

1. Use kitchen shears to cut a slit lengthwise down the top of each lobster shell toward the tail. Using your fingers, gently pry the meat from the shell, keeping it attached to the base of the tail. Lift the meat so it rests atop the split shell (again, keeping it attached at the base of the tail). Use a pairing knife to cut a slit down the middle of the lobster meat to butterfly it open. Place the lobster tails on a rimmed baking sheet.
2. Melt the butter in a small saucepan over medium-low heat. Whisk in the lemon juice, paprika, garlic, smoked sea salt, pepper, and parsley.
3. Pour about 1 tablespoon of the butter mixture over each lobster tail. Keep the remaining butter mixture warm.
4. When ready to cook set the Traeger temperature to 300 degrees F and preheat with the lid closed for 15 minutes.
5. Set the lobster tails directly on the grill grates. Cook with the lid closed until the meat is white and opaque or the internal temperature is 145 degrees F, about 25 - 30 minutes.
6. Transfer the lobster tails to a platter and serve with remaining butter mixture. Enjoy with a glass of *Casa Cassara Pinot Grigio*!

