



CASA CASSARÁ NEWSLETTER

CASA CASSARÁ WINERY

WINTER 2025

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Solvang Chamber of Commerce 2020 Winery of the Year

Current Tasting Room Hours

(Labor Day to 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

* As a reminder, our Tasting Room will be closed on Tuesdays from Labor Day 2024 to Memorial Day 2025.

Last Pour: Our 'Last Pour' policy is that we do not start pouring with a new customer 20 minutes before our posted closing time.



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 Cassará 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 Cassar

The January wine club is finally completed, though some of you have not picked up your shipments yet. We will hold them for you, that being said, if you have us holding more than three shipments, we would like you to pick them up or contact us and arrange for us to ship them to you.

It is the time of year when grape growers contact us to find out what we will be purchasing this year. The state of the wine industry in California is no secret. Wineries are seeing slower-than-normal sales, with small family-owned wineries feeling the pinch more than others.

Like many others in this business, I will not be buying as many grapes as I have in the past. Casa Cassara has been known for having 16-18 wines to choose from any time you walk into the Tasting Room. In the current economy, we will be cutting back to 12. To do this, we will remove some of the slower sellers. Mikael, Phil, and I are working on where to cut and how that will affect the Tasting Room.

Moving on to some news that might help the sales situation, the Santa Barbara Vintners Association has proposed and passed the Santa Barbara County Wine BID (Business Improvement District - I hate Acronyms). This will be a 1% tax on Direct-to-consumer sales, which will be used to promote the wine industry in Santa Barbara County. Casa Cassara is interested in seeing if the advertising will increase sales in our Tasting Room.

Enough doom and gloom. We will have some new vintages soon. The 2020 Bennies Blend was released last week in the Tasting Room, the last of 2019 Bennies went out with the January Wine Club.

The 2020 Pinot Noir "Castrenze" is down below 100 bottles; based on the metrics, it will last until the end of March. Do not worry; 2021 is bottled and waiting to be released. Phil has even written the notes already.

We are working on a 2024 Sangiovese Ros made with grapes from the Stagliano Vineyard in Happy Canyon. This is our first venture using this Vineyard. We will probably bottle this in April and have it in the Tasting Room shortly thereafter. The 2023 Grenache Ros "Mema" should just be about gone by mid-April.

We are currently waiting for the next delivery of the 2022 Ros Sparkling, which sold better than expected. The wine is coming but needs to be labeled. It should be available in mid-April as well.



Godetervi la vita e bevi piu vino!

Dan Cassar

From Our Winemaker, Mikael Sigouin

Greetings Wine Lovers,

Daniel and I have been busy here in the Winery getting ready for our next bottling. We are hoping to get this done in April in time for Dan's May Wine Club release. We will be bottling the new Sangio Rose 'Mema' and so far our tasting out of barrel have shown excellent results. Dan, Daniel, Phil, and I started tasting during a day of blending last year and we are excited to get this wine in the bottle and to you. We are also looking at and discussing playing with our own Sparkling wine but we don't want you to get too excited yet as this is still just in the discussion phase.

Of all of the new wines we are releasing I am mostly excited about the Sangiovese Rose 'Mema'. It has been several years since Dan has had a Sangiovese Rose and according to Dan it was 2017. After that we were pushing out Grenache Rose.

We were discussing yields for this year and comparing notes on the last few years and I expect that we will see less yield this year compared to last year. Lots of factors going into this with the main ones being rain and heat. Last year we had to scramble in October when we had an unexpected heat wave and were picking a lot of fruit earlier than normal with one of those being Grenache. I have read that the wine industry on the Central Coast took a big hit in 2024 with yield. We have not seen this low a yield since 2004. We were down approximately 29% or approximately 185,805 tons from Paso Robles to the Santa Ynez Valley. Overall demand of traditional wines has led to less production. We are all feeling the pinch. We've lost sales volume to RTDs (ready-to-drink), beer and seltzers, and other alcoholic beverages and there is also a large anti-alcohol movement right now that's impacting us. If you look around you will see that several small wineries have closed their doors over the past couple years due to the economy and lackluster sales. We can only hope that things will get better going forward. You may see less variety as far as the number of wines offered in Tasting Rooms due to a lot of the aforementioned factors.

Phil asked me what do I look for when blending wines and my immediate answer was 'listening to the Blues'. Some of you may laugh at this but it works for me when I am blending and I'm looking for that special taste and special note in a Blues song and wham, it hits me! Anytime Dan, Daniel, Phil, and I are sitting around the table with all these samples of wines and what we are trying to achieve in a blend I have the Blues tunes going. Hey, it works for me but may not work for others.

I am also excited to share with you the 2021 Casa Cassara wines that are coming your way as previous varietals come to an end. We have some great tasting wines coming your way.

With all that we will see what hand Mother Nature deals us this year and we will roll with it. As always, it is a pleasure making wine for your enjoyment!

Mikael Sigouin



From Our Assistant Winemaker, Daniel Lara

Hello everyone,

As we closed out 2024 with harvest and crush nothing seems to slow down very much here at the Winery. After crush and getting wines into barrel and into the refrigeration room there is always something to do around here. I continually clean equipment, check equipment operation, and reorganize barrels and stock in our storage area.

One of the major tasks that I take on everyday is topping off barrels as needed and I continually check for the finish of malolactic fermentation.

One wine that has really peaked my interest this year is the Sangiovese Rose. I have been checking on this one closely and it is going to be a good one for Dan and also for his Wine Club members and customers. I look forward to getting this one bottled in April and see how it is received by visitors to the Tasting Room.

Phil asked me which Casa Cassara blended wine is one of my favorites and without a doubt for me it is the Super Tuscan 'Fratello'. We nailed the blend on this one and it pairs very nicely with food and meat. It has a great balance. To have a great blend you have to practice a lot and also complete multiple blending sessions. You do the blend and take notes about the blend and then basically walk away from it. You come back and you try it again just to see if you still like the end product. So there is a lot of trial and error that goes into have a successful blend of wines.

I did manage to have a little down time over the past holiday season and I made my way to Pacific Grove for the holidays. It was a great trip and I really enjoyed the area and just relaxing and not having to worry about the Winery for a short period of time. It was a great mental health break!

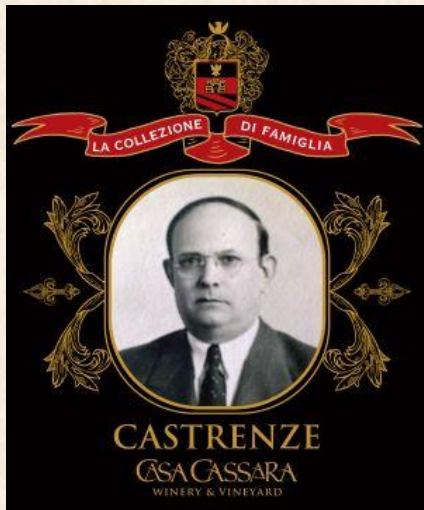
I hope in the coming months as the new releases come out that everyone has a chance to go by the Tasting Room and try them out when Dan has them available. We work hard and trying to present the best wine possible to all of Dan's Wine Club Members and customers so let the staff know what you think of the wine. They will in-turn let Dan know and it will get back to us. It is nice to know if we are putting great wines out there for you to try and purchase.

That's it for this newsletter and I look forward to sharing more information with you in the future. I hope you enjoy the new wines that Dan is offering at Casa Cassará Winery as much as I do!

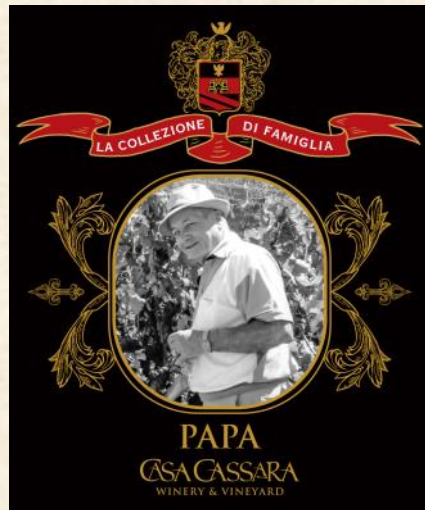
Daniel Lara



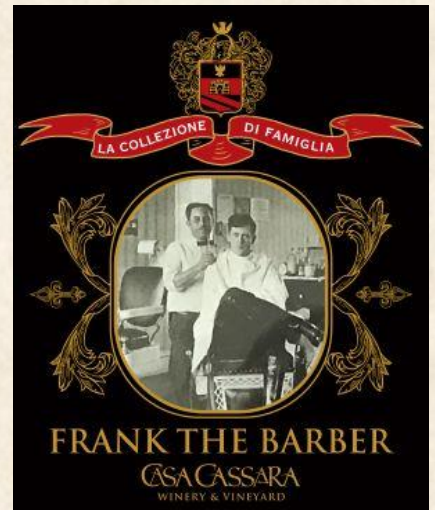
Current Red Wines



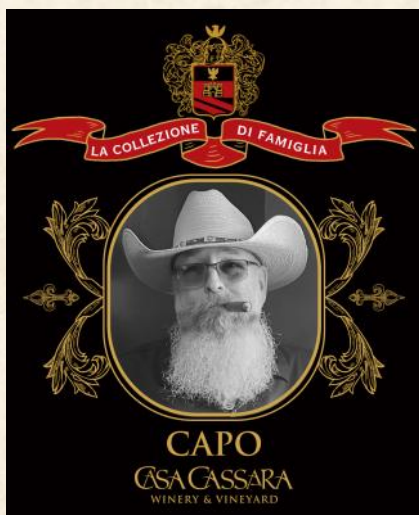
2019 Pinot Noir 'Castrenze'



2020 Bennie's Blend 'Papa'

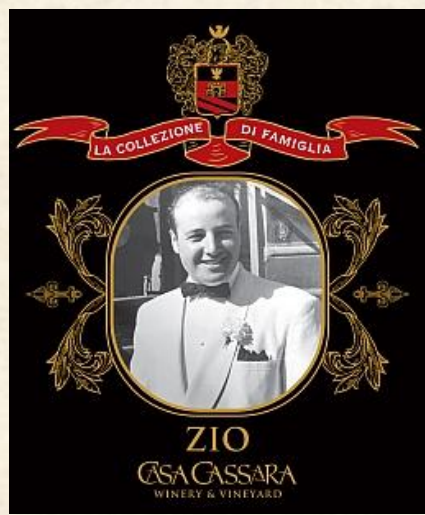


2020 Barbera
'Frank the Barber'



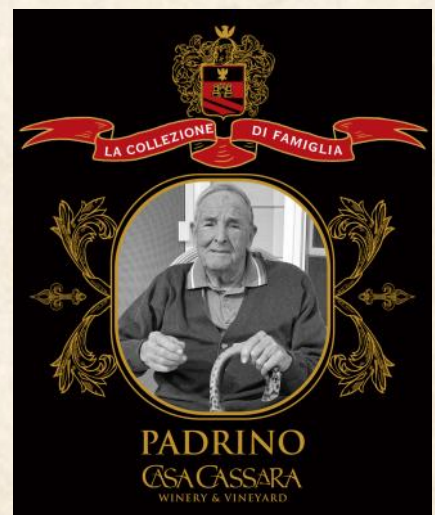
2020 Nero d'Avola 'Capo'

Bronze Medal Winner
2023 Orange County Fair



2020 Syrah Noir 'Zio'

Bronze Medal Winner
2024 Orange County Fair

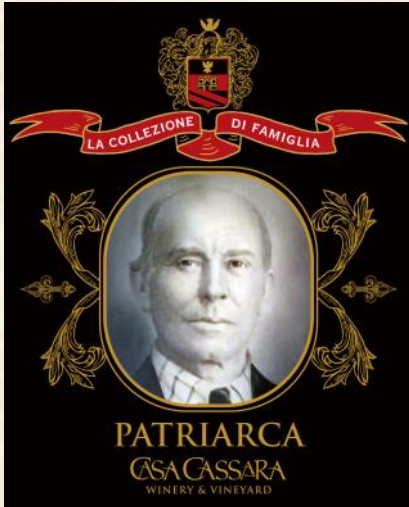


2020 Sangiovese 'Padrino'

Gold Medal Winner
2024 Orange County Fair

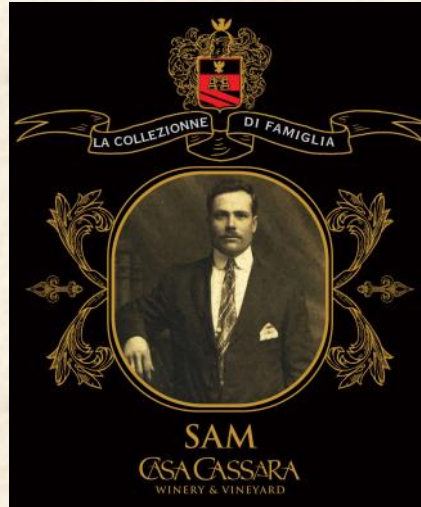
Please visit our website at <https://www.cwinery.com/wine-store/> for tasting notes and more information about each of our wines

Current Red Wines

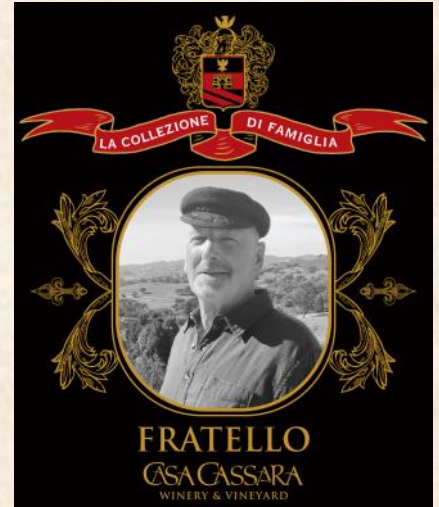


2021 Montepulciano 'Patriarca'

Silver Medal Winner
2024 Orange County Fair



2021 Dago Red 'Sam'



2021 Super Tuscan 'Fratello'

Watch for Family Collection Birthday Specials on our website!

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

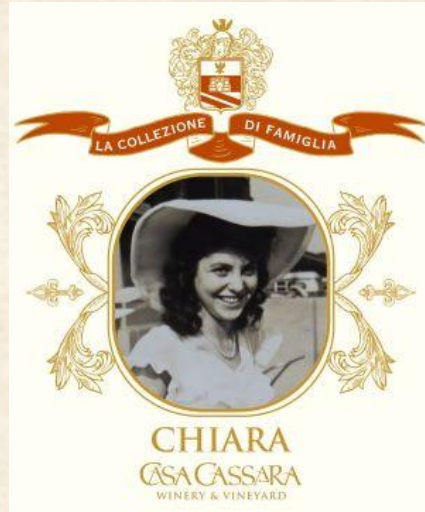
Purchase 3 bottles of the special for the price of 2!

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

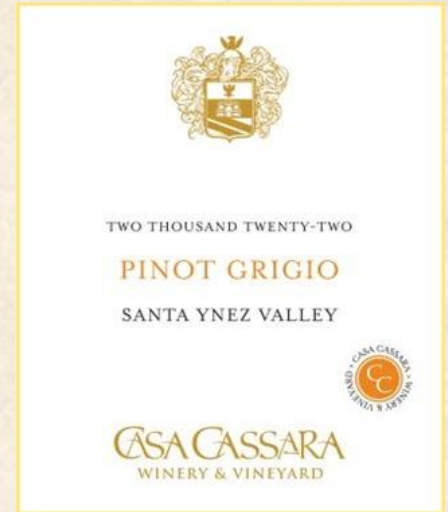
Current White & Rosé Wines



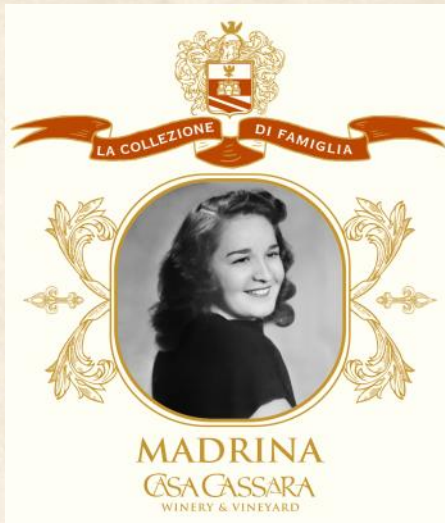
2020 Casa Bianca 'Il Mio Amore'



2021 Arneis 'Chiara'



2022 Pinot Grigio

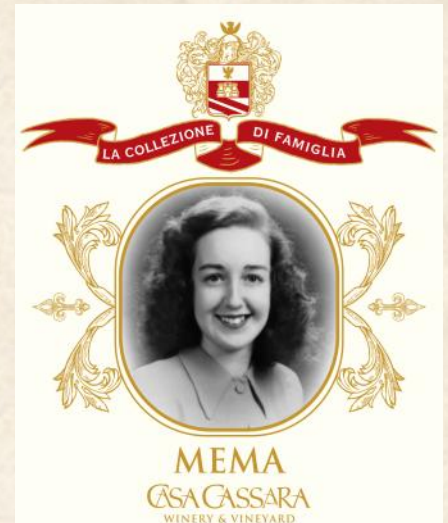


2023 Vermentino 'Madrina'

Silver Medal Winner
2024 Orange County Fair



2023 White Blend
'Sorelle Ma Diverse'



2022 Grenache Rosé 'Mema'

Refunds and Returns

Casa Cassará 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.

Our Port Wine



Vino Dolce
Solera Tawney

Our Port wine is available in 500 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, CD, WI, WV and WY

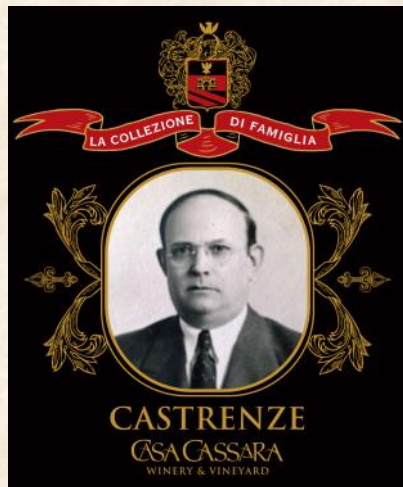


Wine Trivia Question:

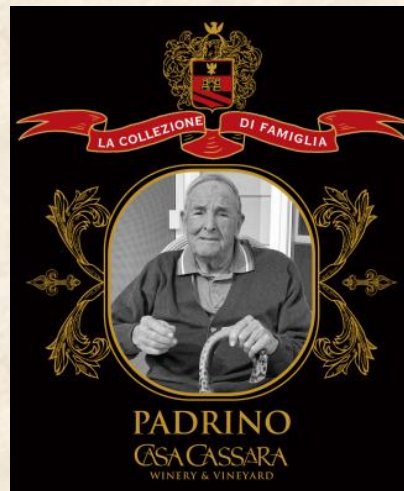
What was the most expensive bottle of wine ever sold?

Answer on Page 13

New Releases Coming Soon



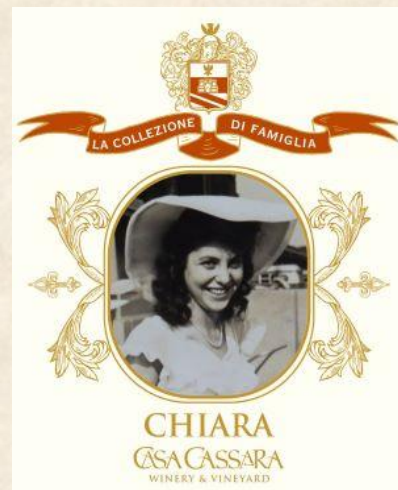
2020 Pinot Noir 'Castrenze'



2021 Sangiovese 'Padrino'



2023 Pinot Grigio 'Zia'
Silver Medal Winner
2024 Orange County Fair



2023 Arneis 'Chiara'
Silver Medal Winner
2024 Orange County Fair

Wine Holidays Coming Up!

Wine holidays might not be necessary to get us celebrating our favorite wines like a good bottle of *Casa Cassará* 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.

Wine Holidays Coming Up!

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.

Wine Facts

Wine Fact: Darker shades of wine (the deepest, blackest reds and the most golden whites) usually come from warm climates and are rich and ripe. Lighter colors, especially in white wines, come from cooler climates and are lighter and less lush.

Wine Fact: With age, red wines tend to lose color and will eventually end up a sort of brick red. On the other hand, white wines gain color, becoming golden and eventually brown-yellow.

Wine Fact: When wine and food are paired together, they have “synergy” or a third flavor beyond what either the food or drink offers alone.

Wine Fact: The substance in wine that tingles the gums is tannin (related to the word “tan”), which is derived from the skins, pips, and stalks of grapes. It is usually found only in red wine and is an excellent antioxidant. Visually, it is the sediment found at the bottom of the bottle.

Wine Fact: A crop of newly planted grape vines takes four to five years to grow before it can be harvested.

Wine Fact: Red wine represents 55% of restaurant wine sales.

Wine Fact: Many consumers and winemakers argue that genetically engineered wine would not only lead to uniformity but would also compromise the traditional romance and mystique associated with wine.

Wine Fact: Global warming may redefine wine growing in the future. Even tiny temperature changes can dramatically change the quality of wine.

Trivia Question Answer:

A 1945 Romanee-Conti was sold in 2018 for \$558,000

Fun Drink and Food Pairing Recipes

Italian Braciolo paired with Casa Cassara 2020 Sangiovese 'Padrino'

History of Braciolo

Before there was braciolo, there was *involtini* which in Italian means "little bundles". Involtini is a thinly sliced meat, usually chicken, beef or pork, which is rolled together with cheese and bread crumb mix.

If this sounds like braciolo to you, then you are correct! Involtini and braciolo are essentially the same dish with different names.

So how did braciolo get its name?

Well, braciolo comes from the cooking technique called *alla brace* which means grilling the meat over charcoal and also from a cut of meat with bone.

Braciolo became the more common term to refer to involtini in the Italian American community and has stuck with the dish.

Braciolo in Northern and Southern Italy are two very different things. Northern Italian braciolo is simply thinly cut pork or veal that is pan fried.

Southern style braciolo is what is most recognizable today and more closely resembles the involtini described earlier.

Sicily, Calabria and Naples all make braciolo with cuts of pork and beef, rolled with cheese and breadcrumbs, tied with string and then stewed in a tomato sauce.

Slow cooking the rolled meats in sauce is really what braciolo is all about.

The Meats

The most common meats used in braciolo are veal, pork and beef top round.

However, as the term braciolo mainly refers to the dish construction (rolled, stuffed meat cooked in sauce), chefs took many liberties with the dish, making braciolo with almost any kind of meat.

Pork braciolo, beef braciolo...it is all delicious!

Italian Braciolo (continued)

To perfect the meat for braciolo, the already skinny slices are pounded to be as thin and tender as possible and since the meat gets tender in such a manner, it is fine to use cuts that are cheaper.

As the braciolo slow cooks in sauce for some time, the meat will also begin to soften. In fact, braciolo were a low-cost dish for many years, primarily for lower income families.

No need to pay for the fanciest slices of meat to make this Italian classic!

Braciolo Fillings

The filling for authentic Italian braciolo is typically very straight forward- breadcrumbs, cheese and possibly some herbs.

Some recipes incorporate eggs into the filling to make it thicker and more hearty while others get creative with cheese combinations using provolone, parmesan and mozzarella together.

While it goes against the traditional Italian style braciolo, caramelized onions or toasted garlic are also fantastic to roll inside. So many things to try!

Neapolitan Braciolo

Different regions of Italy have developed their own versions of braciolo but the Neapolitan braciolo is worth noting for its difference to the classic dish.

While most braciolo has a filling of just cheeses, breadcrumbs, and herbs, the **Neapolitan braciolo contains pine nuts and raisins for a sweet and savory combination.**

It is also common to find slices of prosciutto within the layers of Neapolitan braciolo. Still cooked in an Italian Sunday sauce, this version is much different from the typical involtini of other Italian regions.

How to Cook Braciolo

We are going to focus on a traditional style braciolo but keep in mind the many variations mentioned that you can try.

Once you have the basic method of authentic Italian braciolo down, you can do so much to make the dish your own!

Lay the thin slices of steak on the counter and pound them as flat as possible, then season the meat with salt and pepper to encourage the juices to come to the surface.

Italian Braciolo (continued)

While the steak is tenderizing, you can work on the filling which is a fairly quick process.

The herbs, breadcrumbs and cheeses are simply mixed together in a bowl to make the braciolo filling – how easy is that!

The filling is then sprinkled across the thin meat slices.

It is best to keep the filling about 1/8 of an inch away from the edge of the meat to prevent it from falling out later on.

Begin to roll the meat by starting at the skinniest end and rolling it upward like a jelly roll.

The braciolo rolls are then tied together with butchers twine or skewered with toothpicks to hold the filling.

Pan sear the braciolo in olive oil over high heat briefly, just enough to brown the outside of the roll. You may skip this step, but it definitely adds flavor to the dish.

Then, into the sauce the meat goes! This is the part that takes a good amount of time but it is worth the wait. But the key is the sauce! Do not skimp on this step.

Slow cooking the meat in the sauce will add flavor which truly makes braciolo a special dish.

Nothing beats braciolo in sauce! Authentic Italian Braciolo is best when served on its own however you can also serve it on top of pasta.

Traditional Italian Beef Braciolo Recipe

This Authentic Italian Braciolo Recipe is an amazing version of beef braciolo and is great when cooked in a homemade Italian Sunday sauce.

Get ready to have your mouth water as this recipe will taste like your Italian grandma made it from scratch! For my taste and wine pairing in mind I used herbs, breadcrumbs, cheeses, and I added slices of prosciutto, and mushrooms for my own twist to this traditional recipe.

This is a great Italian dish that I know you will love. Next time you are in the Tasting Room and see Dan, ask him how he liked it?

Italian Braciolo (continued)



In Italy **Braciolo** are called *involtini*, you can probably find a version of this recipe for each region but the most traditional braciolo recipe hails from Campania.

The Sauce: Marinara Sauce Recipe with San Marzano Tomatoes

Ingredients

- 1/2 cup olive oil
- 3 cloves fresh garlic peeled and diced
- 2 (32 oz) cans San Marzano tomatoes crushed
- 1 cup water
- 1 tsp dried basil
- 1 tsp dried oregano
- 1/2 tsp salt (to taste)
- 1/4 tsp black pepper (to taste)
- 1 dried bay leaf
- 1 whole carrot

Instructions

- In a large saucepan, heat the olive oil over medium heat and stir in the chopped garlic. Allow the garlic to simmer for 1-2 minutes but do not let it brown.
- Add the crushed tomatoes and water and stir. When the sauce comes to a simmer, add the herbs and whole carrot.
- Turn the heat to low and let the sauce simmer for 20-30 minutes, stirring occasionally.
- Remove the carrot and bay leaf and discard.

Italian Braciolo (continued)

Braciolo Ingredients

- 2 pounds flank steak thinly sliced and pounded out
- 1/2 tsp salt (to taste)
- 1/4 tsp pepper (to taste)
- 1 cup grated parmesan
- 1/2 cup grated provolone
- 1/2 cup Italian breadcrumbs
- 1/2 cup Portobello sliced baby mushrooms (optional)
- 1 hard boiled egg (optional)
- 1/2 tsp garlic powder
- 1 tsp dried basil
- 5 Tbsp olive oil
- 1 Tbsp Italian Parsley (torn)
- 4 cups Tomato Sauce

Instructions

- In a medium sized bowl, mix together the garlic powder, cheeses, breadcrumbs, mushrooms and dried basil. Set the mix aside.
 - Lay the flank steak on a clean surface and pound flat with a meat tenderizer. Sprinkle with the salt and pepper.
 - Evenly distribute the breadcrumb filling among the flank steaks and roll, beginning on the short end, all the way up like a jelly roll. Tie the rolls closed with butchers twine to secure the braciolo.
 - Pour the olive oil into a large pot and heat over medium high heat. Sear the braciolo rolls for about 30 second on each side, just to brown the meat quickly.
 - Add the tomato sauce to the pot and lower the heat to low. Cover and cook the braciolo for an hour, basting the rolls occasionally to ensure they do not dry out.
- Serve hot along with the sauce and top with cheese and fresh Italian parsley!



Italian Braciolo (continued)



Drink Recipe

Casa Cassara Sangria Margarita

HOW TO MAKE FRESH SOUR MIX

The key ingredient in this recipe besides purchasing good- quality tequila is specifically making fresh sour mix. While this task can seem daunting, it is truly easy to prepare and will require ten to fifteen extra minutes.

It is worth the time; this will take the drink to a next level and also is a wow factor for your guests.

1. Start with one cup of fresh lemon juice.
2. Add one cup of fresh lime juice.
3. In a pot, combine one cup of water with one cup of sugar.
4. Dissolve the mixture until the sugar has dissolved and cool.
5. Stir or shake to combine storing in an airtight container until further use.

All in all, this step is certainly optional but absolutely recommended.

EQUIPMENT

- 1 Cocktail Shaker
- 1 Cocktail Spoon

INGREDIENTS

- 2 oz Tequila
- 2 oz Sour Mix
- 2 oz Orange Juice
- **Casa Cassara Pinot Noir 'Castrenze'**
- 2 Orange Slices for garnish
- 2 Lemon Slices for garnish
- 2 Lime Slices for garnish

INSTRUCTIONS

- Using a cocktail shaker, add one half to one cup of ice.
- Next, pour in two ounces of tequila, two ounces of fresh sour mix, two ounces of orange juice and shake vigorously.
- Then, be sure to pour the margarita mix into a glass but leaving about one to two inches of space to pour the **Casa Cassara Pinot Noir 'Castrenze'**.
- Use a small cocktail spoon to lay over the glass of prepared margarita.
- Now, slowly pour the wine on top of the margarita mix until the glass is full.
- This step takes a bit of practice, but I am certain you will achieve it on the first or second attempt!
- Top sangria margarita with sliced oranges, lemons, or limes and serve immediately!

