

CACHE CREEK

VINEYARDS & WINERY

2019
BUGLE CALL
RED WINE
LAKE COUNTY



DOUBLE GOLD MEDAL • 95 POINTS

2022 West Coast Wine Competition

GOLD MEDAL • 90 POINTS *2022 Sommeliers Choice Awards*

SILVER MEDAL *2022 San Francisco Chronicle Wine Competition*

SILVER MEDAL *2021 Harvest Challenge*

WINEMAKER NOTES

Bugle Call is a proprietary blend of Cabernet Sauvignon and Petit Verdot, classic Bordeaux varietals with similar attributes and are often blended together, and Grenache, a variety typically grown in France's Rhône Valley.

Cabernet Sauvignon contributes structure and some herbal varietal flavors, while Petit Verdot adds tannin and a beautiful, dense red color. The Bordeaux varietals tend to be more serious in nature while the Grenache, more frivolous with bright forward fruit, adds an interesting spicy note to the blend, which is unlike the spice notes found in Bordeaux varietals.

It is the combination of these varietals and their complex mix of flavors that makes Bugle Call a unique, accessible, and delicious wine.

COMPOSITION 33.6% Cabernet Sauvignon, 33.2% Petit Verdot,
33.2% Grenache

APPELLATION Lake County

ALCOHOL 14%

TA 5.7g/L

pH 3.73

COOPERAGE French and American oak barrels

BARREL AGING 18 months

PRODUCTION 277 cases

TASTING NOTES

Our proprietary blend showcases the depth and structure of the 2019 vintage. Dusty oak and herbal notes join inviting aromas of dark red and black fruit, enhancing the wine's appeal. A rich, fruit-forward entry offers a delicious blend of black raspberry, blueberry, blackberry, and boysenberry. Mid-palate buoyant acidity and bright flavors of Bing cherry and red currant appear and mingle with hints of brown spices, dusty tannins, mocha, and vanillin oak. A robust structure holds a firm grip on the luscious flavors, but a few more months of bottle aging will allow the structure to take a step back and the flavors to shine.

Enjoy with a hearty pairing of tri-tip and twice-baked potatoes, or braised short ribs served over creamy polenta.