HOLIDAYS = EXCELLENT WINES + DELICIOUS FOOD + PLENTY OF FUN

Who doesn’t love a delicious meal paired with the perfect bottle of wine? The holidays are all about sharing wine and food with friends and family.

We want to share some ideas on how to impress your guests this holiday season with some fabulous pairings of food with Cache Creek wines. Our online tasting notes on the Wines page include suggested pairings (click on the wine bottle image to see the tasting notes and pairing suggestions), but maybe you haven’t seen them all. For this newsletter, we narrowed our focus to the three new release wines and our Reserve Cabernet Sauvignon. We hope you find our pairings intriguing enough to try one or more of them in the coming weeks.

We love serving our 2017 Cabernet Sauvignon Rosé with cedar-planked salmon and a side of lemon risotto. The bright flavors and fresh acidity of the Rosé complement the smoky cedar essence of the salmon, and help cut through the richness of the risotto. This is one of those pairings that is so perfect you find yourself longing for more even when you know you shouldn’t have another bite.

Smoked brisket is a wonderful comfort food, and tastes even better when served with our 2015 Petite Sirah. From the wine’s exotic aromatics of creamy oak, toasted coconut, and smoky white pepper to the lush fruit core surrounded by traces of chicory, a mineral essence, and just a touch of violets, this is the ideal wine to pair with a perfectly smoked brisket. Just thinking about it, makes my mouth water.  

Our 2016 Celebration Cuvée Blanc de Blanc Sparkling is a pleasure to sip solo, but we also like to serve it with a meal. One of our favorites is seared scallops in a Meyer lemon beurre blanc sauce. The caramel seared edges of the scallops and the hint of lemon in the sauce reflect some of the flavors in the sparkling. A match made in heaven!

Continued on back page...
DECEMBER WINE CLUB SHIPMENT

Our goal is to offer something for everyone, so we have many options for our club members to choose from. Because of this, the wines listed as a part of the December club shipments might not be the exact ones you received. However, if you read about a wine on the shipment list and didn’t receive it, we are happy to send you additional wines at your club discount price.

2016 CELEBRATION CUVEE BLANC DE BLANC SPARKLING WINE  
• NEW RELEASE •
The endless tiny bubbles rising in the glass, combined with enticing aromatics of toasted brioche, baked pear and hints of honeysuckle and vanilla, inspire you to quickly sip this lovely sparkling wine. The crisp, refreshing entry flows quickly into a creamy, rich palate laced with white peach, pineapple, Tahitian lime, and a trace of minerality. The delicate balance of mouthwatering acidity and plush flavors creates an elegant sparkle with a long, lingering finish filled with fine persistent bubbles and a touch of ginger. $40

2017 CABERNET SAUVIGNON ROSE  
• NEW RELEASE •
This delicious wine, with its alluring pink grapefruit hue, offers aromas of wild strawberry, fresh-picked raspberry, and creamy cherry notes. The silken entry flows into a bright mid-palate that reveals a luscious red berry blend mingled with traces of watermelon and Braeburn apple. Spiced edges and a touch of citrus appear in the broad, lingering finish. $20

2016 SAUVIGNON BLANC
Enjoy bright aromas of fresh squeezed lemon, honeydew melon, and tropical fruit mingled with traces of lemongrass. Zesty flavors of sliced apple, cantaloupe, and lemon-lime play off the creamy mouthfeel and vibrant acidity. A delicious essence lingers on the palate as you take the next sip. $20

2016 RESERVE CELEBRATION CHARDONNAY
Seductive aromatics of lemon zest mingle with layers of butterscotch and plush oak notes. The round, opulent entry showcases the creamy texture and luscious flavors. A delicious blend of white peach, ripe fig, melon, and a hint of citrus fuse with traces of white floral and a lovely mineral essence. Caramel and oak notes appear near the finish as the wine expands on the palate and lingers. $32

2014 SYRAH
An inviting multifaceted nose of bright berry and dark plum is peppered with spice notes, violets, and traces of earth and oak. On the mouth, the wine offers a smooth yet full-bodied tasting experience. Vivid flavors of plum, boysenberry, and cherry woven with nuances of leather, oak, and white floral create layers of complexity. The caramel laced finish lingers with the fresh fruit essence. $28

2013 CABERNET SAUVIGNON  
• LIBRARY WINE •
The unique terroir of Cache Creek Vineyards comes through in the nose of the ’13 Cabernet with nuanced aromas of dark cherry, forest floor, and just a hint of eucalyptus. The velvety entry and smooth mouthfeel offer integrated flavors of ripe cherry, black currant, and a rich cocoa essence in the finish. Spicy cedar notes gently weave through the wine, adding depth and interest as they linger in the finish. $35

250 New Long Valley Road · Clearlake Oaks, CA 95423 · 707-998-1200 · Kaitlyn@CacheCreekVineyards.com
**DECEMBER WINE CLUB SHIPMENT Cont...**

**2014 PETITE SIRAH**
Concentrated deep aromas fill the nose with dark spice-laden fruit. The smooth, elegant entry reveals bold yet refined flavors of brambly blackberry, ripe plum, and warm brown spices. A solid structure with youthful tannins and integrated oak stays in the background, lending support without overwhelming. Enjoyable now, this wine will continue to evolve with additional bottle aging. $35

**2015 PETITE SIRAH · NEW RELEASE ·**
Exotic, enticing aromatics of dark cherry laced with hints of creamy oak, toasted coconut, and smoky white pepper tempt that first sip. The smooth mouthfeel reveals a rich core of dark plum, cherry, and blackberry that lingers on the palate. Traces of chicory, minerality, and violet accents add depth while enhancing the flavors. Balanced tannins and oak provide the gentle structure that supports this delicious wine. $35

*Note: Prices listed are full retail, and do not reflect your wine club discount.*

**THE PERFECT PAIRING**

**CORNBREAD STUFFED CROWN ROAST OF PORK**

*Total: 5 hr. 10 min.  
Yield: 6 to 8 servings*

**Pork Roast:**
3 T. olive oil  
4 cloves garlic, chopped  
2 T. chopped fresh sage  
1 ½ t. salt  
1 t. pepper  
1 (5-lbs.) crown of pork, rib ends Frenched

**Stuffing:**
4 T. (¼ stick) butter  
1 large green bell pepper, seeded and diced  
1 medium white onion, diced  
1 stalk celery, diced  
1 clove garlic, minced  
6 c. crumbled cornbread  
2 eggs, lightly beaten  
2 c. chicken broth  
2 T. chopped fresh rosemary  
2 T. chopped fresh cilantro  
1 t. hot sauce  
½ t. salt  
¼ t. pepper

1. For the pork roast: In a blender, puree the oil, garlic, and sage until smooth. Season with salt and pepper. Rub the mixture over the pork roast, making sure to cover the areas between the chops. Transfer the pork to a roasting pan and cover it with foil. Refrigerate it for at least 2 hours and up to 48 hours. Let stand at room temperature for 1 hour before roasting.

2. Preheat the oven to 450° F.

3. Turn the roast upside down (rib bones down) in the roasting pan. Roast for 15 minutes, and then reduce the heat to 350° F and roast until an instant-read thermometer reads 155° F when inserted 2 inches into the center of the meat, about 1½ hours more.

4. For the stuffing: Melt the butter in a large skillet over medium-high heat. Add the green pepper, onion, celery, and garlic and cook until softened, stirring occasionally, for 7 to 10 minutes. In a large bowl, combine the vegetable mixture with the crumbled cornbread. Add the eggs, broth, rosemary, cilantro, hot sauce, salt, and pepper and stir to combine. Slowly stir in more broth, if needed, until the stuffing is moistened. Press the stuffing into a 2-quart casserole.

5. Thirty minutes before removing the roast, place the stuffing in the oven. Bake until golden, about 45 minutes.

6. When the roast is done, remove it from the oven, tent with foil, and let stand for at least 15 minutes. When the stuffing is done, mound half of it on a serving platter. Flip the roast upright on top of the stuffing. Fill the center of the roast with the remaining stuffing. Slice at the table.

We recommend serving with a magnum (1.5L) of Cache Creek Reserve Cabernet Sauvignon. That way there will be enough for the cook to sip a glass while in the kitchen.
**Wines Available to Club Members**

Please note, the prices listed are full retail, but as part of our Wine Club family, you will receive your full club discount when you purchase any of our wines. Not all of the wines listed below are available online, so give us a call if you are interested in purchasing one or more of the wines currently not on our website. *Enjoy!*

**New & Current Releases**

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<td>2016 Celebration Cuvée</td>
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<td>2016 Sauvignon Blanc</td>
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<td>2016 Sauvignon Blanc (375ml)</td>
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<td>2016 Rosé of Cabernet Sauvignon (375ml)</td>
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<td>2016 Sweet Rosé</td>
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<td>2014 Reserve Cabernet Sauvignon (1.5L)</td>
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<td>2015 Petite Sirah</td>
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<tr>
<td>2014 Elk in Velvet (Petite Sirah dessert wine)</td>
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**Previous Vintages & Library Wines**

If you enjoy one or more of our previously released wines, we have limited inventory of the following wines.

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**Holidays = Excellent Wines + Delicious Food + Plenty of Fun Cont...**

You can’t go wrong with steak and red wine, and our **2014 Reserve Cabernet Sauvignon** is the ultimate red wine to pair with the ultimate steak—prime rib. The wine’s silken smooth entry and spice-accented texture marries beautifully with this melt-in-your-mouth cut of beef. Add in some au jus, horseradish, and a baked potato with all the trimmings and you have the perfect dinner companions to make any holiday meal special.

Sorry, we can’t offer to come cook at your house, but we hope someone at your house is handy in the kitchen—and with a corkscrew. *Enjoy!*

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**Save The Date**

2019 March 16th
Wine Club Pick-up Party