



AWARDS AROUND

We are excited to announce that our new release wines are garnering plenty of awards. Many wine competitions take place during the first half of the year, so stay tuned as we continue to hear more results.

HERE ARE THE NEW AWARDS TO DATE:

2016 CELEBRATION CUVÉE BLANC DE BLANC SPARKLING WINE

Gold Medal

2019 San Francisco Chronicle Wine Competition

2017 RESERVE CHARDONNAY

Gold Medal

2019 San Francisco Chronicle Wine Competition

2017 SAUVIGNON BLANC

Silver Medal

2019 East Meets West Wine Challenge

2017 SUNSET ON THE VINE

Silver Medals

2019 San Francisco Chronicle Wine Competition

2019 East Meets West Wine Challenge

2017 CABERNET SAUVIGNON ROSÉ

Silver Medals

2019 San Francisco Chronicle Wine Competition

2019 East Meets West Wine Challenge

2015 SYRAH

Double Gold Medal

2019 San Francisco Chronicle Wine Competition

Gold Medal • 91 points

2019 East Meets West Wine Challenge

2015 RESERVE CABERNET SAUVIGNON

Silver Medals

2019 San Francisco Chronicle Wine Competition

2019 East Meets West Wine Challenge

2015 PETITE SIRAH

Gold Medal • 92 points

2019 East Meets West Wine Challenge



BELOW IS THE LIST OF ALL THE GOLD AND SILVER MEDALS AWARDED TO OUR CURRENT RELEASE WINES:

2016 RESERVE CELEBRATION CHARDONNAY

Best of Class of Varietal • Gold Medal • 95 points

2018 California State Fair Wine Competition

Silver Medals

2018 San Francisco Chronicle Wine Competition

2018 North Coast Wine Challenge

2015 CHARDONNAY

Silver Medal

2017 San Francisco Chronicle Wine Competition

2016 SAUVIGNON BLANC

Best of Class of Varietal • Gold Medal • 95 points

2018 California State Fair Wine Competition

Silver Medal

2018 San Francisco Chronicle Wine Competition

2016 SUNSET ON THE VINE

Best of Class • Gold Medal

2018 San Francisco Chronicle Wine Competition

Continued inside...



MARCH WINE CLUB SHIPMENT

Since we offer more than one wine club option, the wines listed below for the March club shipments might not be the exact ones you received. 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.



2017 SAUVIGNON BLANC

Subtle inviting aromatics fill the nose with hints of lemon-lime, grapefruit zest, pineapple, and melon. The smooth entry flows into refreshing flavors and balanced acidity. The round mouthfeel reveals lime, lemongrass, notes of tropical fruit, and ripe honeydew with herbaceous traces appearing in the finish. \$20

2015 CHARDONNAY

Zesty aromatics of fresh squeezed lemon juice merge with traces of white peach and green apple. The refreshing, smooth entry reveals delicious yet delicate classic Chardonnay flavors. Honeydew melon, pear, and tropical fruit mingle with traces of bright lemon-lime and lychee to create the perfect sipper. \$20

2017 RESERVE CHARDONNAY • NEW RELEASE •

Inviting complex aromatics of toasty oak are woven with fresh Meyer lemon marmalade. The rich mouthfeel reveals luscious flavors of lemon-infused crème brûlée, grilled pineapple, and ripe tropical fruit threaded with notes of butterscotch, caramel, and toasted oak. The bright acidity balances the weighty palate to offer an elegant Chardonnay that lingers long. \$32 *New look for our Reserve Chardonnay*

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

2015 SYRAH

Rich oak notes and hints of worn saddle weave through aromas of intense, yet inviting, dark fruit. The smooth mouthfeel quickly reveals Santa Rosa plum, ripe cherry, and mocha. Traces of violet, dark chocolate, coconut, and leather appear in the lingering finish, adding depth and interest. Supple tannins and buoyant acidity balance the delicious flavors. \$28

2014 CABERNET SAUVIGNON

Intriguing and intense aromas of blackberry and currant are swirled with spicy notes of forest floor. The intensity found on the nose is repeated on the palate, offering a bright burst of spice-laced flavors—boysenberry, black cherry, cedar, vanillin oak, creamy mocha, and just a touch of anise. Supple tannins and fine-grained oak gently frame this beautifully balanced wine. \$35

2015 RESERVE CABERNET SAUVIGNON • NEW RELEASE •

The complexity of this delicious Cabernet begins with the layered nose—rich, juicy blackberry, dusty oak, and hints of lavender-laced herbes de Provence. A ripe black cherry core appears at the silken entry, caressing the palate through to the lengthy finish. Dark plum, creamy mocha, and traces of toasty oak, along with a seamlessly integrated structure, add to the wine's weight and depth. Though delicious now, if enjoyed before 2020, we recommend decanting. \$55

2013 PETITE SIRAH • LIBRARY WINE •

Intense, seductive aromas of spicy blackberry threaded with mocha-laced oak fill the nose. The slightly chewy entry offers a concentrated blend of brambly blackberry, wild blueberry, and bright cherry mingled with traces of espresso dusted with dark cocoa. This elegant beauty will benefit from decanting if enjoyed before 2020. \$35

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



THE PERFECT PAIRING

MACADAMIA NUT CRUSTED MAHI MAHI



5 oz. (about 1¼ c.) roasted macadamia nuts, coarsely ground
½ c. panko (Japanese-style bread crumbs)
2 T. all-purpose flour
¼ c. butter, melted
Vegetable oil, for brushing foil
4 mahi mahi fillets, 6 to 8 ounces each
Kosher salt and pepper
2 T. coconut milk

Preheat oven to 425°F. In a medium bowl, stir together the nuts, panko, flour, and butter. Set aside.

Place a piece of aluminum foil on a baking sheet and brush it liberally with vegetable oil. Place the mahi mahi on the foil and sprinkle each fillet with salt and pepper on both sides. Bake for 5 minutes. Remove from the oven and brush each fillet with the coconut milk. Divide the nut mixture among the tops of the 4 fillets, patting the mixture to spread and adhere to the fillets. Return to the oven and bake for 5 to 10 minutes, or until the crust is golden brown.

Remove from the oven and let the fish rest 10 minutes before serving. Enjoy with our 2017 Reserve Chardonnay, a green salad, and coconut basmati rice.

COCONUT BASMATI RICE

Sauté 2 tablespoons minced ginger in a saucepan with butter. Add 1 cup rinsed basmati rice, 1 cup coconut milk, 1 cup water, and a pinch of salt. Bring to a boil, then reduce heat; cover and simmer until the liquid is absorbed, 15 minutes. Let stand 10 minutes off the heat; fluff with a fork. Garnish with cilantro and macadamia nuts.

AWARDS ABOUND *cont...*

2016 CABERNET SAUVIGNON ROSÉ

Gold Medal

2018 Experience Rosé Wine Competition

2016 CABERNET SAUVIGNON SWEET ROSÉ

Silver Medals

2018 Experience Rosé Wine Competition

2018 California State Fair Wine Competition

2014 SYRAH

Silver Medal

2018 San Francisco Chronicle Wine Competition

2014 RESERVE CABERNET SAUVIGNON

Best of Lake County • Gold Medal • 94 points

2018 North Coast Wine Challenge

Best of Class of Varietal • Gold Medal • 95 points

2018 California State Fair Wine Competition

Silver Medal

2018 San Francisco Chronicle Wine Competition

2014 CABERNET SAUVIGNON

Silver Medal • 93 points

2018 California State Fair Wine Competition

Silver Medal

2018 San Francisco Chronicle Wine Competition

2014 PETITE SIRAH

Gold Medal • 95 points

2018 California State Fair Wine Competition

Silver Medals

2018 San Francisco Chronicle Wine Competition

2018 North Coast Wine Challenge

2014 ELK IN VELVET DESSERT WINE

Best of Class • Gold Medal • 92 points

2018 North Coast Wine Challenge

Gold Medal

2018 San Francisco Chronicle Wine Competition

Best of Class of Varietal • Silver Medal • 91 points

2018 California State Fair Wine Competition

Best Dessert Wine

2017 Taste of Lake County Wine Competition

2017 Lake County Red, White & Blue Wine Competition

As a wine club member, you already know we make delicious wines, but it is nice to know the wine judges agree with your good taste. Enjoy sipping Cache Creek wines with your meal tonight! *Cheers from the Van Pelt Family*

