Wrapping Up Summer

Last Concert of the Season

The last of our 2019 Summer Concert Series is only days away. Back by popular demand, the Eagles and Creedence Clearwater Revival Tribute will happen on Friday, September 27th.

These guys put on such a great show. Last year, folks were dancing from the first song until the last note of the night was played, and we expect the same for this concert, too.

Wine Club members get the best rate on VIP tickets, which includes dinner, a glass of wine, and preferred seating. The dinner for this show, catered by Rosey Cooks, will include:

Appetizers
Veggies & Dips
Salsas & Tortilla Chips

Buffet Dinner
Southwestern Green Salad
House Made Tortillas
Spanish Rice & Beans
Carnitas & Chicken Tinga with multiple topping options
Churros

Wine Club pricing on VIP tickets is $55 + tax, and can be obtained through our tasting room.

For advanced general admission tickets, visit www.brownpapertickets.com/event/4273104

And Yet More Awards!

Since our last newsletter, we’ve received even more awards. We are so grateful for our winning combination—Cache Creek Vineyards’ grapes and our winemaker, Derek Holstein. Here are the awards from the last three wine competitions we were a part of:

2017 Sweet Rosé of Cabernet Sauvignon
Best of Class of Appellation • Double Gold Medal • 99 points
2019 California State Fair Wine Competition

2016 Sweet Rosé of Cabernet Sauvignon
Best Overall Wine (Received the most votes)
Best Rosé
2019 People’s Choice Award

2016 Celebration Cuvée Blanc de Blanc
Best of Class of Appellation • Gold Medal • 96 points
2019 California State Fair Wine Competition

2017 Reserve Chardonnay
Gold Medal • 96 points
2019 California State Fair Wine Competition
Best Chardonnay
2019 People’s Choice Award

2015 Cabernet Sauvignon
Gold Medal • 90 points
2019 Sommeliers Choice Awards

2015 Reserve Cabernet Sauvignon
Gold Medal • 94 points
2019 California State Fair Wine Competition
Best Cabernet Sauvignon
2019 People’s Choice Award

2014 Reserve Cabernet Sauvignon
Gold Medal • 90 points
2019 Sommeliers Choice Awards

2015 Syrah
Best of Class of Appellation • 91 points
2019 California State Fair Wine Competition
SEPTEMBER 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 September 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.

2018 CHARDONNAY • NEW RELEASE •
Enticing aromatics of lemon curd and fresh sliced pineapple are enhanced with just a hint of baking spices. The silken entry reveals a beautifully balanced wine with vibrant acidity, creamy mouthfeel, and luscious flavors. Asian pear and lime zest appear first, with Meyer lemon stepping forward mid-palate, and then green apple joining in the long, broad finish. $20

2016 CELEBRATION CHARDONNAY
Best of Class • Gold Medal • 95 points – 2018 California State Fair Wine Competition
Plus Two Silver Medals
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 fuses 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

2017 SAUVIGNON BLANC
Three Silver Medals
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

2017 SWEET ROSE OF CABERNET SAUVIGNON • NEW RELEASE •
Best of Class of Appellation • Double Gold • 99 points – 2019 California State Fair Wine Competition
Gold Medal – 2019 San Francisco Chronicle Wine Competition
Plus Three Silver Medals
Tantalizing aromatics of ripe Queen Anne cherry and honeydew mingle with subtle floral notes. A velvety creamy entry and mouthfeel caress the palate with juicy raspberry, cherry, and melon. Traces of Honeycrisp apple, cranberry, and honeysuckle join mid-palate, adding to the unexpected complexity of this wine. The luscious, layered flavors linger into the long finish. $20

2013 SYRAH • LIBRARY RELEASE •
Silver Medal – 2017 San Francisco Chronicle Wine Competition
Intense, almost perfumey, aromatics of black and red fruit are layered with earthy spice notes. The velvety entry reveals lush, concentrated flavors of ripe plum, cherry, blackberry, mocha, and creamy oak. As the wine glides across the palate, hints of molasses and sassafras appear. A gentle yet firm structure stays in the background as it frames the wine. $28

2016 CABERNET SAUVIGNON • NEW RELEASE •
Layered, seductive aromatics fill the glass with black currant and ripe boysenberry laced with sweet vanilla, toasty oak, minerality, and hints of chocolate and coconut. Bright, mouthwatering acidity reveals vine-ripened black raspberry and dark cherry with traces of blueberry and mocha. Dusty tannins and integrating oak offer a gentle framework for the wine. As the flavors linger in the finish, a touch of Valrhona chocolate merges with the luscious berry essence. $35
SEPTEMBER WINE CLUB SHIPMENT  Continued...

2013 CABERNET SAUVIGNON  · LIBRARY RELEASE ·
Double Gold Medal – 2017 San Francisco Chronicle Wine Competition
Gold Medal – 2017 California State Fair Wine Competition
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

2012 PETITE SIRAH  · LIBRARY RELEASE ·
Gold Medal – 2016 Lake County Wine Competition
Plus Four Silver Medals
The beauty and depth of this wine start with the concentrated aromatics of boysenberry, plum, and violet. A smooth mouthfeel reveals a slightly spice-laden texture rich with flavors—huckleberry, blackberry, and coffee with traces of black pepper, chocolate, and cedar. An integrated structure of vanillin oak and supple tannins caresses the palate as the elegant flavors linger on. $30

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

THE PERFECT PAIRING

CREAMY LEMON CHICKEN WITH GARLIC

This delicious and easy chicken entrée is perfect with our 2018 Chardonnay. Serve with your favorite potato or pasta side dish and enjoy!

2 chicken breasts, boneless and skinless
½ t. salt
½ t. pepper
¼ c. all-purpose flour
2 T. olive oil, divided
2 T. unsalted butter, divided
3 cloves garlic, minced
1 shallot, finely chopped
Juice from half a lemon
1 T. lemon zest
½ c. chicken stock
½ c. heavy cream
Parsley for garnish

Slice chicken breast in half lengthwise, season each piece with salt and pepper and dredge in flour.

Heat 1 tablespoon of oil in skillet with 1 tablespoon of butter. Cook chicken until golden brown, about 4 to 5 minutes per side. The internal temperature should register 165°F. Remove onto a plate.

To the same pan, add more oil. Add minced garlic and shallot and sauté until soft and fragrant. Add lemon zest, lemon juice, and chicken stock. Scrape the bottom of the pan with a wooden spoon so all of the browned bits from cooking chicken are mixed into the sauce. Simmer for 2 minutes.

Add heavy cream, stir and return chicken to pan. Let everything heat up. Turn the heat off. Add remaining tablespoon of butter and let melt in the hot sauce. Garnish with chopped parsley and serve.
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 Wines

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<th>Retail Price</th>
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<tbody>
<tr>
<td>2017 Celebration Rosé Sparkling Wine</td>
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<tr>
<td>2016 Celebration Cuveé Blanc de Blanc Sparkling</td>
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<tr>
<td>2017 Sauvignon Blanc</td>
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<td>2017 Sunset on the Vine (Sweet White Blend)</td>
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<td>2017 Rosé of Cabernet Sauvignon</td>
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<td>2017 Sweet Rosé New Release</td>
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<td>2016 Sweet Rosé</td>
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<td>2018 Chardonnay New Release</td>
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<td>2014 Reserve Cabernet Sauvignon (1.5L)</td>
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<td>2014 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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<td>2014 Celebration Chardonnay</td>
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Save The Date

2019

September 27  Summer Concert Series: Tribute to The Eagles & Creedence Clearwater Revival
October 13    Sip & Bead
November 28   Closed – Happy Thanksgiving
November 29   Black Friday Wine Sale
December 1    Sip & Bead
December 7    Holiday Wine Club Pick-up Party, 2 – 4pm

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