



CACHE CREEK

VINEYARDS & WINERY

MARCH 2020 | NEWSLETTER

DID YOU KNOW...

The next time you're on a game show and one of the categories is Cache Creek Vineyards & Winery, we'll have your back. Here's a Q&A to help you beat the competition and make a bundle. (Unlikely scenario? Perhaps, but it never hurts to be prepared, and we thought you might enjoy learning more about us.)

WHY IS THERE AN ELK ON THE LABEL OF EVERY BOTTLE?

In 1997, Bill "Poppo" Van Pelt, our father and grandfather, discovered 590 acres for sale in eastern Lake County along Cache Creek. On his first visit to the property, he was greeted by a herd of Tule elk, a pivotal moment for both Poppo and the elk.

Poppo vowed to keep the land as a sanctuary for the elk, and realized that planting a vineyard would be compatible with his vision for the elk and other local wildlife. The Tule elk is on our label to honor Poppo's vision.

WHEN WERE THE VINEYARDS PLANTED?

Poppo brought in his youngest son, Don Van Pelt, to help with the vineyard project. Don carefully researched, planned, and meticulously prepared before planting the grapevines. In 1999, the first grapes were planted, and the first grapes were sold in 2003 to wineries in Napa and Lake County.

HOW IS POPPO'S VISION OF AN ELK SANCTUARY COMPATIBLE WITH A VINEYARD?

With 590 acres to work with, and only 74 acres planted to grapes, there is plenty of space for the Tule elk and other local wildlife to thrive. We've also planted a variety of grasses, establishing habitat that feeds the resident wildlife and attracts beneficial insect predators that help protect the grapevines. We've also practiced sustainable farming since establishing the vineyards in 1999, ensuring a healthy environment for the grapevines and all the local wildlife, too.

WHAT GRAPE VARIETIES ARE GROWN IN THE VINEYARD?

We grow Chardonnay, Sauvignon Blanc, Cabernet Franc, Petit Verdot, Malbec, Petite Sirah, and Syrah—with about half the 74 acres planted to Cabernet Sauvignon.

DO WE USE ALL OF THE GRAPES WE GROW?

Although our wines are made mostly from estate-grown fruit, we don't produce enough wine annually to use all the grapes we grow. We use about 20-25% of what we grow, and the rest we continue to sell to wineries in Napa and Lake County.



WHEN WAS THE WINERY STARTED?

When Poppo passed away in 2004, Don Van Pelt, who was managing the vineyards and property for the family, wanted to share Poppo's legacy. By this time the vineyard was producing exceptional grapes, so Don, with his family's support, created the winery to honor his father and his father's dream of the Tule elk sanctuary. We produced our first wines in 2005.

WHO IS THE WINEMAKER FOR CACHE CREEK VINEYARDS & WINERY?

Derek Holstein has been our winemaker since our first vintage in 2005. With Derek's skill and guidance, Cache Creek has produced vintage after vintage of award-winning wines. Some of you may have met Derek who has poured at various events at our tasting room.

WHEN DID THE TASTING ROOM OPEN?

In 2019, we celebrated the 5th anniversary of our tasting room, which opened its doors in 2014.

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MARCH 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 March 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.



2017 ROSÉ

Best Of Class Of Appellation • Double Gold Medal • 99 Points – 2019 California State Fair Wine Competition

Gold Medal – 2019 San Francisco Chronicle Wine Competition

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.

2018 CHARDONNAY

Three Silver Medals

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.

2018 RESERVE CHARDONNAY • NEW RELEASE •

Alluring aromas of toasted oak mingle with lemon zest and melon, tempting you to take that first sip. The plush entry and mouthfeel do not disappoint as the layers are revealed. A rich fusion of subtle citrus, pineapple, and butterscotch merge with traces of tropical fruit. The underlying creamy texture expresses the toasty oak influences that enhance but never overpower the luscious flavors.

2017 SUNSET ON THE VINE

Two Silver Medals

Inviting aromatics of fragrant honeysuckle, ripe pear, and sweet grapefruit fill the nose. The rich, round mouthfeel offers luscious flavors of orange blossom and juicy Asian pear with notes of citrus and crisp Fuji apple. As the flavors linger on the finish, traces of white peach and mango appear. The refreshing flavors deliver a harmonious wine that is so easy to enjoy.

2015 SYRAH

Double Gold Medal – 2019 San Francisco Chronicle Wine Competition

Gold Medal • 91 Points – 2019 East Meets West Wine Challenge

Best Of Class Of Appellation • 91 Points – 2019 California State Fair Wine Competition

Two Silver Medals

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.

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MARCH WINE CLUB SHIPMENT *Continued*

2016 CABERNET SAUVIGNON

Three Silver Medals

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.

2016 RESERVE CABERNET SAUVIGNON • NEW RELEASE •

Tantalizing aromatics fill the glass with a fusion of blackberry, currant, forest floor, and toasty oak. A well-balanced palate showcases the depth and complexity possible in wines produced from our estate fruit. The luscious blend of intense blackberry, black currant, cedar, and mocha mingle with just a hint of toasted coconut. Perfectly integrated oak and supple tannins gently frame the wine, never interfering with its stylish elegance.

2015 PETITE SIRAH

Gold Medal • 92 Points – 2019 East Meets West Wine Challenge

Three Silver Medals

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.



THE PERFECT PAIRING

STEAK DIANE

Serves 4

- 1 qt. low-sodium beef stock
- Four 6 to 8-oz. filet mignons
- 1 t. kosher salt
- 1 t. freshly cracked black pepper
- 4 T. butter
- 2 T. extra-virgin olive oil
- 3 c. thinly sliced cremini mushrooms
- 2 shallots, sliced
- 4 cloves garlic, minced
- ½ c. brandy
- ½ c. Cache Creek Reserve Cabernet Sauvignon
- 1 T. Dijon mustard
- 1 T. Worcestershire sauce

Add the beef stock to a saucepan and reduce over medium-high heat to 1/2 cup, about 1 hour.

Sprinkle the steaks on both sides with the salt and pepper. In a large skillet or cast-iron pan over medium-high heat, heat 2 tablespoons of the butter and 2 tablespoons olive oil. When the butter has melted and the oil shimmers, add the steaks. Brown



the steaks on both sides, 3 minutes per side. Transfer the steaks to a plate and set aside, lightly covered with foil.

Add the mushrooms and shallots to the pan and cook for 2 minutes, stirring frequently, adding oil if needed. Add the garlic. When the garlic is lightly colored, add the brandy (be careful, it can ignite). Add the Cabernet, Dijon mustard, Worcestershire, and the reduced beef stock. Simmer for 2 to 3

minutes more. Return the steaks to the pan and finish cooking them to the desired temperature, 2 to 4 minutes, depending upon the size of the filets and desired temperature/doneness. For medium-rare, cook to 135° F on an instant-read thermometer. Add the remaining 2 tablespoons butter to the sauce to melt.

To serve, place a steak on each plate and pour the sauce over the steak. Pairs perfectly with Cache Creek Reserve Cabernet Sauvignon, or any of our other red wines.



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 WINE

	<i>Retail Price</i>
2017 Celebration Rosé Sparkling Wine	\$42
2016 Celebration Cuvée Blanc de Blanc Sparkling	\$40
2017 Sunset on the Vine (Sweet White Blend)	\$20
2017 Rosé of Cabernet Sauvignon	\$20
2017 Sweet Rosé	\$20
2018 Chardonnay	\$20
2018 Reserve Chardonnay <i>New Release</i>	\$32
2017 Reserve Chardonnay	\$32
2016 Celebration Chardonnay	\$32
2015 Syrah	\$28
2016 Cabernet Sauvignon	\$35
2015 Cabernet Sauvignon	\$35
2016 Reserve Cabernet Sauvignon <i>New Release</i>	\$55
2015 Reserve Cabernet Sauvignon	\$55
2014 Reserve Cabernet Sauvignon	\$55
2014 Reserve Cabernet Sauvignon (1.5L)	\$125
2015 Petite Sirah	\$35
2014 Elk in Velvet (Petite Sirah dessert wine)	\$35



SAVE THE DATE

2020

April 4 Murder Mystery Dinner
 June 13 Wine Club Pick-up Party 2 - 5
 Stay Tuned for our Summer Concert Series

PREVIOUS VINTAGES & LIBRARY WINES

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

	<i>Retail Price</i>
2014 Celebration Chardonnay	\$30
2014 Syrah	\$28
2013 Syrah	\$28
2012 Syrah	\$25
2014 Cabernet Sauvignon	\$35
2014 Cabernet Sauvignon (375ml)	\$19
2013 Cabernet Sauvignon	\$35
2012 Cabernet Sauvignon	\$30
2011 Cabernet Sauvignon	\$30
2014 Petite Sirah	\$35
2013 Petite Sirah	\$35
2012 Petite Sirah	\$30
2011 Petite Sirah	\$30

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



DID YOU KNOW... *Continued*

YOU HAVE SUCH A BEAUTIFUL FACILITY AND GROUNDS. DO YOU EVER RENT IT OUT FOR OTHER EVENTS LIKE WEDDINGS, COMPANY DINNERS, OR FAMILY REUNIONS?

Yes! We can host parties of varying sizes. We host weddings and wedding receptions on our property during the spring, summer, and fall months. During the winter, we can host small elopements in our Bull Room, along with other smaller gatherings like dinners or small private parties. To learn more about our offerings, visit the Private Events pages on our website, or contact Kaitlyn Wright at Kaitlyn@CacheCreekVineyards.com or 707-998-1200.

There are many other facets of Cache Creek Vineyards and Winery we'd like to share with you, so please stop by our tasting room, come to our wine club pick-up parties, or visit our website to learn more about us. We certainly want to make sure our club members win big the next time the Jeopardy category is Cache Creek Vineyards & Winery!