



# CACHE CREEK

VINEYARDS & WINERY

JUNE 2020 | NEWSLETTER

## MEET BUGLE CALL



We couldn't be more excited to share our newest addition with all of you—Bugle Call!

Bugle Call is a blend of three varietals—Cabernet Sauvignon, Petit Verdot, and Grenache—and we can't wait for you to try it. Our winemaker, Derek Holstein did a masterful job of skillfully blending three grape varietals you rarely see in the same blend. Yet after trying it, you'll wonder why more winemakers don't put the three of these together, for they *play* so well together.

Petit Verdot, a traditional Bordeaux varietal, is frequently used in small amounts to add structure, depth, or dimension to Cabernet Sauvignon. Or, it is used in Bordeaux blends, which are often called Meritage. The five official Bordeaux varietals are Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec, and Petit Verdot.

Grenache, a Rhône varietal, is often found bottled on its own, or is included in a Rhône blend, like GSM, which stands for Grenache–Syrah–Mourvèdre. We haven't tasted any blends that include Grenache with Bordeaux varietals, but after some discussions and trial blends, winemaker Derek came up with the

Bugle Call blend. Proving once again, that the road less traveled may lead to the best destination.

We were so impressed when we tasted Derek's final blend, we all wanted to immediately tell everyone. Then the question arose, how do we express the wine's quality in its name? We were reminded that bugling is the term to describe how bull elk call to other elk. The sound of a bull's bugle call can be heard from miles away. We want everyone for miles around to hear about this outstanding wine, so we decided on Bugle Call. Each bottle of wine will "speak" for itself.

This exceptional new blend also deserved its own label. We wanted to continue to honor the Tule elk that share our property, so we used the elk head from our reserve label, enlarged it, and simplified the overall look of the label. We are thrilled not only with the new label, but also the contents in the bottle.

If Bugle Call is not in your club shipment (it is not included in the white-only club shipments), but you'd like to try it, let us know.

## TASTE ALONG WITH KAITLYN & MARGIE

To stay connected with all of you, Kaitlyn is hosting virtual wine tastings on Facebook every Friday afternoon at 5 p.m. Many of you have tuned in and participated in these live events. If you've missed any, and would like to see them, they are recorded and available for viewing in our video library on Facebook.

In late May, Margie Van Pelt joined Kaitlyn to taste through that week's wine selection. They also suggest food pairings, including appetizers you can enjoy as you taste along.

We plan to host more virtual tastings in the coming weeks, possibly with guest appearances, so please stay tuned.



*Join Kaitlyn & Margie every Friday at 5 pm for a virtual tasting on Facebook Live.*



## JUNE 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 June 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.



### 2019 SAUVIGNON BLANC · NEW RELEASE ·

Bright aromas of freshly sliced Meyer lemon and Minneola tangelo mingle with hints of guava and melon. The palate is beautifully balanced with mouthwatering acidity tempered with a lush, smooth texture bursting with flavors. Tropical fruit, pineapple, and a trace of minerality surround the refreshing citrus core. This delicious Sauvignon Blanc is the perfect “go-to” wine for gathering with friends, sipping with your favorite picnic fare, or unwinding after work. \$20

### 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. \$20

### 2017 RESERVE CHARDONNAY

*Gold Medal • 96 points – 2019 California State Fair Wine Competition*

*Gold Medal • 92 points – 2019 Press Democrat North Coast Wine Challenge*

*Gold Medal – 2019 San Francisco Chronicle Wine Competition*

#### *Three Silver Medals*

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

### 2019 SUNSET ON THE VINE · NEW RELEASE ·

Enchanting aromas of orange blossoms and honeysuckle mingle with hints of bright citrus. The smooth, luscious entry offers a delicious blend of tropical fruit, mango and white floral that lingers into the finish. The layered background reveals hints of lychee, pear, Fuji apple, Meyer lemon, and mandarin orange. The lush fruit essence provides just a kiss of sweetness, making this the perfect wine to sip on a hot day or when you gather around a toasty fire. \$20

### 2016 SYRAH

#### *Three Silver Medals*

Seductive aromas and flavors of creamy mocha and brown spice-laced dark fruit fill your senses. The plush mouthfeel reveals ripe boysenberry and plum layered with traces of leather, coffee, cardamom, and molasses. A seamlessly integrated oak and tannin structure provides support and ageability to the wine. In the long finish, the opulent flavors expand across the palate and linger on. \$28

### 2017 BUGLE CALL · NEW RELEASE ·

Bugle Call—a delicious blend of Cabernet Sauvignon, Petit Verdot, and Grenache—offers aromatics of vanillin toasty oak laced with dark berries and traces of black pepper. Well-integrated tannins provide the perfect structure for the deep, fruit-driven flavors. Vine-ripened wild berries, dark cherry, strawberry, and plum fuse with a rich toasted oak essence and spice notes, enhancing the robust yet playful flavors. \$28

*Continued...*



## JUNE WINE CLUB SHIPMENT *Continued*

### 2015 CABERNET SAUVIGNON

*Gold Medal • 90 points – 2019 Sommeliers Choice Awards*

*Three Silver Medals*

The nose offers inviting smoky oak notes that weave through vine-ripened blackberry, tempting that first sip. A velvety entry and mouthfeel reveal deep, opulent flavors balanced with supple tannins and integrated vanillin oak. The palate provides a lush blend of red currant, boysenberry, and black raspberry, with traces of Bing cherry, mocha, and fine herbs appearing near the finish. This stunning wine is delicious now, so if you want to appreciate it as it ages, be sure to stock up. It goes down too easy to resist opening now. \$35

### 2013 PETITE SIRAH • LIBRARY RELEASE •

*Silver Medal Winner*

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. \$35



## THE PERFECT PAIRING

### STRAWBERRY-BALSAMIC FLANK STEAK

*Serves 6*

- 1 T. kosher salt
- 3 T. demerara sugar, divided (can substitute light brown sugar)
- 1 T. smoked paprika
- 1 T. cayenne pepper
- 2 t. dry mustard
- 2 lbs. flank steak, fat trimmed (can substitute skirt steak)
- ¼ c. basil, freshly chopped
- 2 c. ripe strawberries, stemmed, hulled and roughly chopped
- ½ c. balsamic vinegar
- 1 t. lemon juice

Mix the salt, 2 tablespoons of demerara sugar, paprika, cayenne pepper, and mustard. Pour the mixture into a shallow dish. Lay the steak in the rub and turn it a couple of times to coat.

Wrap the skirt steak tightly in plastic wrap. Set the steak on a plate and let it cure in the refrigerator for 2-24 hours. Note: If you can cure it for the full 24 hours, the steak will be more flavorful and juicy.

Mix the strawberries, 1 tablespoon of demerara sugar, balsamic vinegar, and lemon juice in a bowl. Let the strawberries stand in the refrigerator for 2 hours.

Transfer the strawberry-balsamic sauce to a saucepan. Simmer the sauce until it reduces by ⅓ and set it aside. Press the strawberries with a spoon several times as they cook.



Heat the grill to medium-high heat. Unwrap the steak and scrape off the rub. Dry the steak with paper towels and oil it lightly. Place the steak on or near the center of the grill.

Grill the steak for 7 minutes on each side for medium rare, or 8 minutes on each side for medium, or until internal temperature reaches 135° F. Transfer the steak to a carving board and loosely cover it with foil.

Rest the steak for 5 minutes. While the steak rests, warm the sauce.

Cut the steak across the grain into ½" slices. Drizzle the warm sauce over the steak just before serving.

Serve with your choice of potatoes, a green salad, and our 2017 Bugle Call.



## 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
2019 Sauvignon Blanc <b>New Release</b> . . . . .	\$20
2018 Chardonnay . . . . .	\$20
2015 Chardonnay . . . . .	\$20
2018 Reserve Chardonnay . . . . .	\$32
2017 Reserve Chardonnay . . . . .	\$32
2018 Rosé of Cabernet Sauvignon <b>New Release</b> . . . . .	\$20
2017 Rosé of Cabernet Sauvignon . . . . .	\$20
2017 Sweet Rosé . . . . .	\$20
2019 Sunset on the Vine (Sweet White Blend) <b>New Release</b> . . . . .	\$20
2017 Sunset on the Vine (Sweet White Blend) . . . . .	\$20
2016 Syrah . . . . .	\$28
2015 Syrah . . . . .	\$28
2017 Bugle Call (Red Blend) <b>New Release</b> . . . . .	\$28
2016 Cabernet Sauvignon . . . . .	\$35
2015 Cabernet Sauvignon . . . . .	\$35
2016 Reserve Cabernet Sauvignon . . . . .	\$55
2016 Reserve Cabernet Sauvignon (1.5L) . . . . .	\$125
2015 Reserve Cabernet Sauvignon . . . . .	\$55
2015 Reserve Cabernet Sauvignon (1.5L) . . . . .	\$125
2016 Petite Sirah . . . . .	\$35
2015 Petite Sirah . . . . .	\$35
2014 Elk in Velvet (Petite Sirah dessert wine – 375ml) . . . . .	\$35



### 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 Reserve Cabernet Sauvignon . . . . .	\$55
2014 Reserve Cabernet Sauvignon (1.5L) . . . . .	\$125
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.*

