



CACHE CREEK

VINEYARDS & WINERY

JUNE 2022 | NEWSLETTER

THERE'S MUSIC IN THE AIR... AGAIN

Our Summer Concert Series returns and we couldn't be more excited about welcoming everyone back to these terrific events.



FRIDAY, JUNE 24TH

**One of These Nights ~ *The songs of the Eagles*
& Bad Moon Rising ~ *A salute to Creedence Clearwater Revival***

General Admission: \$30 in advance; \$40 at the door

VIP Admission: \$90 (+tax); \$75 (+tax) Wine Club member price
Includes Barbecue by Biasotti dinner & other VIP amenities

SATURDAY, JULY 30TH

TYLER RICH

With special guest Nick Tyrrel

General Admission: \$35 in advance; \$45 at the door

VIP Admission: \$100 (+tax); \$90 (+tax) Wine Club member price. Includes dinner by Rosey Cooks Catering & other VIP amenities



FRIDAY, AUGUST 26TH

**Mike Furlong ~ *A Tribute to Tom Petty*
& Journey Unauthorized**
~ A salute to Journey

Please watch your email for additional details on this upcoming concert.



FRIDAY, SEPTEMBER 23RD

EXILE

This celebrated band has garnered 11 number one hits, three gold albums, and sold more than eight million records worldwide.

Please watch your email for additional details on this upcoming concert.

To purchase tickets for our **Summer Concert Series** or the benefit concert (on the back page), you can contact the tasting room at 707-998-1200, email Kaitlyn@cachecreekvineyards.com, or go to brownpapertickets.com and in the Event search box, type in *Cache Creek Vineyards & Winery* to find all our concert listings.

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JUNE WINE CLUB SHIPMENT

Our goal is to offer something for everyone, so we have many choices for our club members. 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.



2021 SAUVIGNON BLANC *Club Pre-Release*

This quintessential summer sipper starts with enticing, fragrant aromatics of delicate orange blossoms, citron zest and fresh lemon. The velvety entry flows into a bright mid-palate that lingers long in the finish. On the palate, a delicious citrus-driven blend fills the senses with flavors of Meyer lemon, Persian lime, tangelo, blood orange and just a kiss of grapefruit. The rounded edges tame the gentle acidity, creating an easy-to-enjoy, lovely wine. \$24

2020 RESERVE SAUVIGNON BLANC *Club Pre-Release*

Seductive oak wrapped in white floral and lemon-lime zest greets the nose and entices you to sip. The silken entry flows into a mid-palate filled with bright, luscious citrus—pomelo, fresh lemon, tangerine and key lime. Traces of green apple and white peach, along with a creamy vanillin essence, lend a richness and balance to the wine. Each sip is refreshingly rewarding, leaving the palate with clean, lingering flavors. \$35

2020 CHARDONNAY

Gold Medal

This delicious Chardonnay begins with aromas of lemon and key lime mingled with fresh sliced pineapple and crisp apple. A smooth entry flows into a silken mouthfeel that meets balancing acidity mid-palate and lingers into the creamy finish. Mouth-coating flavors of fresh-picked Honeycrisp apple fuse with lemon crème brûlée and a hint of marzipan, building the desire to keep sipping. \$24

2020 SUNSET ON THE VINE

Silver Medal

As you raise your glass, the aromas of tropical fruit, fresh sliced pineapple, and hints of Madagascar vanilla fill the nose. The luscious promise of the aromatics is fulfilled with the first sip as a delicious fruit essence rushes in to fill the palate. Core flavors of ripe mango, apricot, and nectarine are laced with traces of pineapple, lychee, mandarin, and pomelo. The smooth, opulent mouthfeel is balanced with bright acidity that tames the plush fruit essence. \$22

2016 SYRAH *Library Release*

Five 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

2019 BUGLE CALL

Double Gold Medal • 95 points • Two Silver Medals

Our proprietary blend showcases the depth and structure of the 2019 vintage. Dusty oak and herbal notes join inviting aromas of dark red and black fruit, enhancing the wine's appeal. A rich, fruit-forward entry offers a delicious blend of black raspberry, blueberry, blackberry, and boysenberry. Mid-palate buoyant acidity and bright flavors of Bing cherry and red currant appear and mingle with hints of brown spices, dusty tannins, mocha, and vanillin oak. A robust structure holds a firm grip on the luscious flavors, but a few more months of bottle aging will allow the structure to take a step back and the flavors to shine. \$35



JUNE WINE CLUB SHIPMENT *Continued ...*

2019 CABERNET SAUVIGNON *Club Pre-Release*

A tempting nose of ripe dark cherry woven with spicy cedar and a trace of black currant offers a proper entry for this delicious Cabernet. Layers of red fruit—Bing cherry, red currant, plum and pomegranate—saturate the palate, while gentle oak notes add a luscious creamy essence. A hint of eucalyptus adds dimension and depth to the finish. The subtle, yet ever-present tannin-oak structure frames the wine without interfering with the inviting core flavors. \$40

2019 MAJESTIC ELK

Two Gold Medals • 93 points • Silver Medal

Alluring aromatics of sweet vine-ripened berries—black raspberry, strawberry and blueberry—are laced with mocha and toasty oak. The palate offers rich, balanced flavors of blackberry, Morello cherry, and black and red currant threaded with creamy coffee and traces of cedar and orange zest. The structure stays a step back, never interfering with the luscious flavors yet adding depth and lending just the right support. \$55

THE PERFECT PAIRING

EASY CLASSIC BEEF STROGANOFF

Beef stroganoff can be served over any kind of noodles, rice or polenta. For this recipe, we often use traditional egg noodles.

- 1 lb. uncooked wide egg noodles
- ¼ c. butter, divided
- 1½ lbs. thinly-sliced beef sirloin or flank steak
- Sea salt and freshly-cracked black pepper, to taste
- 1 medium white onion, thinly sliced
- 1 lb. sliced mushrooms (recommend cremini mushrooms)
- 4 cloves garlic, minced or pressed
- ½ c. dry red wine (Cache Creek Cabernet Sauvignon or another Cache Creek red works, too)
- 1½ c. beef stock
- 1 T. Worcestershire sauce
- 3 T. all-purpose flour
- ½ c. plain Greek yogurt, regular or light sour cream
- chopped fresh parsley (optional)

Cook egg noodles in a large stockpot water until they are al dente, according to package instructions, then drain. (For optimal timing, add the egg noodles to the boiling water after the wine has deglazed the pan and you begin to finish the sauce.)

As your pasta water is coming to a boil, melt 2 tablespoons of the butter in a large sauté pan over medium-high heat. Add the steak in a single layer, seasoned with a few generous pinches of salt and pepper, and let it cook undisturbed for about 3 minutes to get a good sear. Flip the steak, and cook on the other side until browned, another 2-3 minutes. Then remove steak from pan with



a slotted spoon, transfer to a clean plate, and set aside. *(If your pan is not big enough to fit all of the steak in a single layer, cook half of the steak in 1 tablespoon of butter. Then repeat with a second batch.)*

Add the remaining 2 tablespoons butter to the sauté pan. Once it has melted, add the onions and sauté for about 3 minutes. Add mushrooms and sauté for an additional 5-7 minutes, stirring

occasionally, or until the mushrooms are cooked and the onions are soft. Add the garlic and sauté for 1 minute, stirring occasionally. Then add the wine and deglaze the pan by using your cooking spoon to scrape the brown bits off the bottom of the pan. Let the mixture cook down for an additional 3 minutes.

While the wine cooks down, in a separate bowl whisk together the beef stock, Worcestershire sauce and flour until smooth. Pour the beef stock mixture into the sauté pan, stir to combine, then let the mixture simmer for 5 minutes, stirring occasionally. Stir in the Greek yogurt (or sour cream) and cooked steak until combined. Taste and season with additional salt and pepper, if needed.

Serve warm over egg noodles, garnished with a sprinkle of parsley and an extra twist of black pepper, if desired.

Our Cabernet Sauvignon, or any of our other hearty red wines, is the perfect accompaniment to this delicious meal.



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

Retail Price

2018 Celebration Cuvée Blanc de Blanc Sparkling	40
2021 Sauvignon Blanc <i>Club Pre-Release</i>	24
2020 Reserve Sauvignon Blanc <i>Club Pre-Release</i>	35
2019 Reserve Sauvignon Blanc.	32
2020 Chardonnay	24
2019 Chardonnay	20
2020 Reserve Chardonnay	35
2019 Reserve Chardonnay	32
2020 Rosé of Cabernet Sauvignon	22
2019 Rosé of Cabernet Sauvignon	20
2020 Sweet Rosé of Cabernet Sauvignon	22
2019 Sweet Rosé of Cabernet Sauvignon	20
2020 Sunset on the Vine (Sweet White Blend).	22
2019 Bugle Call (Red Blend)	35
2017 Syrah.	28
2016 Syrah.	28
2018 Malbec <i>Wine Club Only</i>	35
2019 Majestic Elk	55
2019 Cabernet Sauvignon <i>Club Pre-Release</i>	40
2017 Cabernet Sauvignon	35
2016 Cabernet Sauvignon	35
2017 Reserve Cabernet Sauvignon	55
2016 Reserve Cabernet Sauvignon	55
2016 Reserve Cabernet Sauvignon (1.5L).	125
2017 Petite Sirah	35
2016 Petite Sirah	35
2018 Petit Verdot.	35
2017 Elk in Velvet (Petite Sirah dessert wine – 375ml).	38
2017 Elk in Velvet (Petite Sirah dessert wine – 750ml).	70



PREVIOUS VINTAGES & LIBRARY WINES

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

Retail Price

2015 Syrah.	28
2014 Syrah.	28
2013 Syrah.	28
2015 Cabernet Sauvignon	35
2014 Cabernet Sauvignon	35
2013 Cabernet Sauvignon	35
2012 Cabernet Sauvignon	30
2015 Reserve Cabernet Sauvignon	55
2015 Reserve Cabernet Sauvignon (1.5L).	125
2014 Reserve Cabernet Sauvignon (1.5L).	125
2015 Petite Sirah	35
2014 Petite Sirah	35
2013 Petite Sirah	35
2012 Petite Sirah	30
2014 Elk in Velvet (Petite Sirah dessert wine – 375ml).	35

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

Continued . . .

We are also hosting a very fun benefit concert and a luau, and hope you can attend.



SATURDAY, JULY 9TH

Direct from Hawaii

Jason Arcilla & the Rhythm Sons

A benefit concert for “The Gladiators”
K-8th Grade Wrestling Program

Hosted by Cache Creek Vineyards &
Barbecue by Biasotti
Attendees are encouraged to wear
Hawaiian attire

Concert Only: \$25 in advance; \$35 at the door

Luau Dinner & Concert: \$75 Provided by Barbecue by Biasotti
Luau includes a Hawaiian-style whole smoked pig

Hope you can join us for a summer of music, wine and good times!