



CACHE CREEK

VINEYARDS & WINERY

MARCH 2022 | NEWSLETTER

WINE CLUB NEWS

SUPERSTAR WINE

Last September, we introduced our inaugural Malbec to the wine club, and it has received rave reviews ever since. This limited production wine is also our first Wine Club only offering, and we hope you've had a chance to try it.

Here are the awards the 2018 Malbec has received:

BEST OF CLASS • GOLD Medal • 95 points
2021 Harvest Challenge

BEST OF CLASS • GOLD Medal • 92 points
2022 West Coast Wine Competition

Silver Medal *2022 San Francisco Chronicle Wine Competition*

Silver Medal *2021 Dan Berger's International Wine Competition*



We are including this superstar Malbec in the March Wine Club shipment. If you're a White Wine Only club member, the Malbec is not in your shipment—but we encourage you to try it before it is sold out. Because it is a Club-only wine, it isn't in our tasting flights. Please ask to taste it for it is always available for our Wine Club members to try.

ANOTHER STELLAR NEW WINE

We're really excited to introduce another of our estate grown Bordeaux varietal wines—the 2018 Petit Verdot. Again, if this wine wasn't in your shipment, you'll be able to taste it if you visit the tasting room. You can read about this fabulously delicious new release in the *In This Shipment* article. We think this wine rivals the Malbec in quality and flavor, so stay tuned.

WHY DECANT A WINE?

We recently recommended decanting one of our new release wines, and got several questions about decanting, so here are some answers.



Decanting means to pour wine from the bottle into another container, preferably glass. There are two reasons to decant a wine. The first reason, which is the one we were referring to in our tasting notes, is to “let the wine breathe.” Decanting allows the wine to aerate, increasing the wine's contact with air, so the aromas and flavors will be more open and vibrant. This is generally done with younger, newly released wines. Once decanted the wine might sit for up to an hour before being served. Older wines can also benefit from being decanted, but don't need to be decanted as long before enjoying.

The second reason to decant is to remove sediment in an older wine. Decanting allows the clear wine to be poured off without disturbing any sediment at the bottom of the bottle. Be sure to put a bottle upright at least 24 hours or more before decanting to help the sediment settle to the bottom, making it easier to separate when decanting. Sediment formation is a natural occurrence as a wine ages. When wine is decanted to remove sediment, it can be enjoyed as soon as it is decanted, or sit open for up to 30 minutes before serving.

Wine is an ever-evolving thing of beauty. Decanting is just a tool to help you bring out the best in a wine.

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MARCH 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 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.



2018 CELEBRATION CUVÉE BLANC DE BLANC SPARKLING WINE

Gold Medal • Two Silver Medals

Endless tiny bubbles and a nose of brioche, lemon and Asian pear tempt that first sip—which hooks you completely. The lively entry exposes delicious green apple, white peach and lemon zest fused with hints of freshly ground ginger. As the mouthwatering, creamy essence fills the palate, traces of pineapple and toasty yeast appear, adding dimension and depth to this seductive sparkling wine. \$40

2020 CHARDONNAY

Gold Medal

This delicious Chardonnay begins with aromas of Meyer 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

2019 CHARDONNAY

Two Double Gold Medals • Gold Medal • 97 points • 92 points

The desire to sip comes with the first whiff of delicious, fresh cut pineapple and lemon zest aromatics. The smooth mouthfeel offers up a rich yet vibrant core of Asian pear, pineapple, fig and lemon curd. The lingering lemony finish reveals hints of honeysuckle and buttery oak notes. Perfectly balanced, with a creamy texture, lively flavors and a sense of elegance, this wine disappears quickly from your glass and leaves you longing for more. \$20

2020 ROSÉ OF CABERNET SAUVIGNON *Club Pre-Release*

Perfumey aromatics of fresh cherry, Crenshaw melon and juicy strawberry are laced with the enticing scent of a spring orchard in bloom. A smooth, richly textured entry offers delicious flavors of Maraschino cherry, pear and watermelon. As the wine flows into the long finish, traces of raspberry join the layers of cherry that expand and linger. \$22

2015 SYRAH *Library Release*

Best of Class of Appellation • Double Gold Medal • Gold Medal • 91 points (twice)

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

2018 MALBEC *Wine Club Only Wine*

Best of Class (twice) • Two Gold Medals • 95 points • 92 points

Through the aromas of toasty oak discover layers of ripe red and black fruit, dried herbs, violets, and blackberry tart. The first sip wows you with robust, delicious flavors, and it just gets better from there. On the palate, a blueberry, blackberry and cherry core is laced with traces of forest floor, sweet tobacco, vanilla, and fine dried herbs. As the wine opens, dark plum, pomegranate, cassis, mocha, and autumn spices join the core flavors. Medium-grained tannins and toasty oak provide a muscular structure to this distinctive and delicious wine. \$35



MARCH WINE CLUB SHIPMENT *Continued ...*

2019 MAJESTIC ELK

Two Gold Medals • 93 points

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

2015 PETITE SIRAH *Library Release*

Gold Medal • 92 points • 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. \$35

2018 PETIT VERDOT *Club Pre-Release*

Subtle aromas of loamy earth and a rich mineral essence join an intense blend of dark ripe berries that fills the nose. A smooth entry reveals layers of black cherry, boysenberry and cassis wrapped with traces of coffee, violet, chocolate, licorice and juniper. Buoyant acidity bathes the palate while vanillin oak gently supports, but never overpowers, the dense, luscious lingering flavors. \$35

THE PERFECT PAIRING

CEDAR PLANKED SALMON

2 T. vegetable oil

2 T. soy sauce

1 t. minced garlic

1/3 c. lemon juice

1 T. brown sugar

Salt & freshly ground pepper to taste

2 lbs. salmon fillet

Combine all liquid and dry ingredients in a bowl. Blend and set marinade aside.

Remove any pin bones from salmon fillet. Leave whole or cut into individual servings. Place into a shallow dish and add marinade and turn to coat. Cover and let sit 20 minutes. Don't over marinate for the lemon juice can start to "cook" the salmon!

Place soaked plank on hot grill and close lid. When it begins to smoke, carefully lift lid and place salmon, skin down, on plank. Return the lid and let hot-smoke for 8-10 minutes or until done.



Instructions for plank:

Rinse plank. Fill a container with water – one large enough to fit the plank. Submerge the plank for a least 20 minutes or as long as an hour.

Preparing the barbecue:

Charcoal barbecues are ready when the briquettes are coated with a gray ash then evenly dispersed throughout the grill base. Gas barbecues are ready after being turned on high heat for ten minutes (lid closed) then lowered to medium-high.

When the salmon is ready to eat, enjoy it with our 2020 Rosé of Cabernet Sauvignon!



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

	<i>Retail Price</i>
2017 Celebration Rosé Sparkling Wine	\$42
2018 Celebration Cuvée Blanc de Blanc Sparkling	\$40
2020 Sauvignon Blanc	\$22
2019 Reserve Sauvignon Blanc	\$32
2020 Chardonnay	\$24
2019 Chardonnay	\$20
2020 Reserve Chardonnay	\$35
2019 Reserve Chardonnay	\$32
2020 Rosé of Cabernet Sauvignon <i>Club Pre-Release</i>	\$22
2019 Rosé of Cabernet Sauvignon	\$20
2020 Sweet Rosé of Cabernet Sauvignon <i>Club Pre-Release</i>	\$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
2017 Cabernet Sauvignon	\$35
2016 Cabernet Sauvignon	\$35
2017 Reserve Cabernet Sauvignon	\$55
2017 Reserve Cabernet Sauvignon (1.5L)	\$125
2016 Reserve Cabernet Sauvignon	\$55
2016 Reserve Cabernet Sauvignon (1.5L)	\$125
2017 Petite Sirah	\$35
2016 Petite Sirah	\$35
2018 Petit Verdot <i>Club Pre-Release</i>	\$35
2017 Elk in Velvet (Petite Sirah dessert wine – 375ml)	
<i>Club Pre-Release</i>	\$38
2017 Elk in Velvet (Petite Sirah dessert wine – 750ml)	
<i>Club Pre-Release</i>	\$70



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>
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.

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EASING BACK INTO NORMAL

As the pandemic restrictions subside, we're looking ahead to a summer of fun and hope to see you again.

After a two-year hiatus, our Summer Concert Series will return, so be sure to check your email as we'll let you know the lineup as soon as we finalize our schedule.

We are also booking private events again, so please help us spread the word if you know anyone looking for a wedding venue, a place to host a reunion, or someone who would like to have a smaller dinner party or an elopement gathering in our barrel room.