



# CACHE CREEK

## VINEYARDS & WINERY

SEPTEMBER 2022 | NEWSLETTER

## INAUGURAL RELEASE OF WAPITI

As a Wine Club member, you're the first to hear about our newest blend—Wapiti. Pronounced WOP-it-ee, it's the Native American word for elk. Naming our newest blend Wapiti allows us to further honor the Tule elk who inspired our founder to purchase our vineyard property and with whom we share our land.

In your shipment you'll find our first vintage of Wapiti. This velvety smooth blend is 66% Malbec, 24% Petit Verdot and 10% Cabernet Franc, and has the perfect balance of deep, delicious fruit-forward flavors with an integrated structure.

If you're a white wine only club member, Wapiti isn't included in your shipment. We recommend you place an order for a few bottles or more. We only made 128 cases, so it's bound to disappear quickly.

This will surely become one of those wines you'll want to share during the upcoming holiday season.



## Q&A WITH WINEMAKER DEREK HOLSTEIN

### – PART ONE –

Our winemaker, Derek Holstein, has been an integral part of our winery since our very first vintage in 2005. We recently asked Derek a series of questions so we could find out more about him and his thoughts on many topics. Here's a deep dive into the person who creates our award-winning wines.

#### ***What do you enjoy most about winemaking and why?***

What I enjoy the most about winemaking is the lifestyle of the winemaker. The work changes with the seasons and it challenges my sense of smell and taste. I am encouraged to use my knowledge and experience as well as my intuition and creativity to respond to nature's curveballs as well as its opportunities. I also really enjoy interacting with people about wine and hearing how it enhances their existence.

#### ***Do you have a favorite time of year in the vineyards?***

Each season offers a different experience. Spring represents growth and renewed youth as the vines come out of dormancy and respond to the new year. In summer the fruit develops and we use vigilance in the vineyard as we look for pests and diseases while considering how best to respond to the uniqueness of the year's weather, etc. Fall is a challenge on multiple levels and an opportunity for new experience. Winter is rest and reflection.

I suppose my favorite is the fall because I usually spend the end of the summer preparing for the excitement of the challenge and usually feel ready for it. Fall also has its stages: early excitement, mid-season sense of flow and required endurance, and end of the season exhaustion.

#### ***What led you to become a winemaker?***

I have always been a scientist and artist (musician) by nature and began making wine in high school as hobby, which surprisingly, my parents supported. I learned toward the end of my four years of study for a Bachelor's degree in pre-med that it was possible to have career in winemaking. My physics professor encouraged me to check out UC Davis and after another two years of attending the Enology program there, I had no question in my mind that that was where I belonged. I finished my degree and immediately went into wine research and development with Heublein (United Vintners, Inc.) in Madera, California.

#### ***Where did you get your training to become a winemaker?***

My training began with John Banks, who mentored me from his home winemaking supply store in Berkeley when I was 15 years old. From there I had a number of mentors including my teachers at UC Davis, Edmond Rossi, Jr., and many others along the way of my career. I received a Bachelor's degree and Master of Arts degree and took many business classes as well.

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## SEPTEMBER 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 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.



### 2019 CELEBRATION ROSÉ SPARKLING WINE *Club Pre-Release*

Enticing aromatics fill the nose with a blend of raspberry, strawberry and cherry, while traces of honey and acacia add an exotic element. Persistent bubbles burst on the palate, providing a refreshing, crisp entry for this delicious sparkler. A mix of fresh black raspberry, dark cherry, plum and blackberry mingle with hints of minerality. Lively from the first taste until the slightly spicy long finish, Celebration Rosé leaves you longing for the next sip. \$44

### 2021 SAUVIGNON BLANC

This quintessential year-round sipper starts with 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

### 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 RESERVE CHARDONNAY

*Two Gold Medals • 90 points*

This perfectly composed wine offers everything we love about Chardonnay. The enticing nose is layered with aromas of lemon zest, mandarin, white floral, butterscotch, and a mineral essence. The velvety entry exposes luscious flavors of lemon custard, tangelo and caramel with a dusting of autumn spices. Traces of pineapple and tropical fruit appear mid-palate along with subtle acidity to balance the opulent flavors. Hints of toasty oak and citrus zest emerge in the long, expansive finish. \$35

### 2021 SUNSET ON THE VINE *Club Pre-Release*

Seductive, perfumey aromatics of ripe peach and apricot fuse with hints of tropical fruit. The velvety entry reveals vivid fruit flavors wrapped in a rich texture. A blend of stone fruit—white peach, nectarine and apricot—along with green apple and pineapple fill the palate with luscious flavors. Traces of honeysuckle and lime zest join in at the long, smooth finish. So refreshingly delicious, you'll always want to have a chilled bottle available. \$22

### 2017 SYRAH

*Two Gold Medals • 91 points*

Seductive aromas lead into a focused nose of mocha-infused wild berry and tart plum. Luscious flavors fill the palate with layers of ripe plum, smoky blackberry, creamy coffee and wild berry. Traces of saffron, milk chocolate, black licorice, leather and sage complement the concentrated flavors while contributing to the wine's complexity. The integrated oak and soft tannins provide an ideal framework for this richly textured wine. \$28



## SEPTEMBER WINE CLUB SHIPMENT *Continued ...*

### 2019 CABERNET SAUVIGNON

*91 points • Five Silver Medals*

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 WAPITI RED WINE *Club Pre-Release*

Enticing aromatics of mocha and vanillin oak fuse with ripe brambly blackberry and dusty dark cherry to compel the first sip. And then you're hooked. The palate is bathed with integrated oak, polished tannins and an opulent blend of luscious flavors. The velvety mouthfeel reveals the essence of blackberry preserves and cherry pie à la mode laced with hints of kid glove leather, fine herbs and caramel. A trace of brightness appears in the expansive finish to lighten the delicious dark flavors and urge you to sip again. \$40

### 2019 PETITE SIRAH *Club Pre-Release*

The nose is reminiscent of a cellar at harvest, with fresh aromas of rich cherry and wild blackberry fused with toasty oak notes. A concentrated core of deep plum and mixed dark berries merges with a hint of herbs de Provence. Integrated tannins and oak frame the intense flavor, adding to the wine's brawny character. The finish exposes creamy mocha that expands as the bright flavors linger. Drinkable about now, this delicious Petite Sirah will continue to evolve for years to come. \$38

## THE PERFECT PAIRING

### BACON AND SPINACH FRITTATA

*Ready in under an hour, this simple yet delicious frittata is perfect for a weekend brunch.*

Serves: 4-6

- 8 slices bacon
- 2½ c. fresh spinach
- 1 c. grape or cherry tomatoes, halved
- 3 green onions, thinly sliced
- 8 large eggs
- 1 c. milk, preferably whole milk
- 1 c. Cheddar or Swiss cheese, grated
- 1 t. salt
- ½ t. black pepper

Preheat the oven to 425°F.

Sauté the bacon in a 10-inch cast iron skillet over medium-low heat. Once the bacon is browned and crispy, remove from the skillet and let drain on paper towel.

Drain most of the bacon fat out of the skillet, leaving about 1-2 T. of bacon fat in the skillet.

When the bacon is cool, crumble it or roughly chop into ¼-inch pieces.



Heat the reserved bacon fat, and add the fresh spinach. Cook for about a minute or two, just until it starts to wilt.

Add the bacon, halved tomatoes and sliced green onions to the wilted spinach in the skillet.

Whisk together the eggs, milk, salt and pepper in a bowl. (You can whisk this mixture together while you're waiting for the bacon to cool.) Pour the egg mixture in the skillet and gently stir to evenly distribute the ingredients.

Place the skillet over medium heat and cook, without stirring, for about five minutes or until the eggs begin to set.

Add the grated cheese, sprinkling it evenly across the top (do not stir), and transfer the skillet to the oven. Bake 10 to 15 minutes or until the eggs are fully cooked.

Allow the frittata to cool for a few minutes before slicing.

Serve with a refreshing glass of Cache Creek Celebration Rosé Sparkling Wine.



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***What career path would you have taken if you hadn't become a winemaker and why?***

Probably medical practice or something in that field because I am fascinated in how people's bodies and minds work and I have an internal desire to help people along their paths.

***In your opinion, what makes Cache Creek Vineyards a good location for growing the grape varietals planted there?***

Cache Creek has a lot of great things going for its location. The general slope of the vineyard allows for good sun exposure in both angle and intensity. The soil drainage is very good in general due to the rockiness of the soil and the height above the water table (the creek bed). None of this would be useful if it weren't for the commitment of Don Van Pelt to make the best that we can from the vineyard.

***How would you describe your role in the development of Cache Creek Vineyards?***

As a winemaker with varied winemaking and business experience, I offer a broad perspective which allows me to support the vision of the Van Pelt family in the vineyard, the winemaking and the business management. In the vineyard, I offer another set of eyes to keep a lookout for potential pests, and nutritional and disease issues. I also apply the vision for the highest quality wine that the vineyard can produce by giving advice regarding the balance of crop level and canopy during the growing season. The winery produces a plethora of wine types and varieties — all of which I have had previous experience with elsewhere. This has allowed me to offer the opportunity of adding these to the portfolio over the last 17 years.

***You've spent much of your career making wine in Lake County. Why did you focus on Lake County rather than one of the better-known wine regions like Sonoma County or Napa Valley? What makes Lake County a special place to grow grapes and make wine?***

Since my graduation from UC Davis in 1976, I have made wine from San Joaquin Valley, Suisun County, Napa Valley, Sonoma County, Mendocino County and Lake County. The largest quantity has been from Lake County and the second largest Napa Valley. I had been the Assistant Winemaker at Domaine Chandon in Yountville before taking the position of Winemaker and VP Winemaker at Guenoc Winery in 1987. As I developed the wines at Guenoc Winery, I was challenged by altitude, weather and soil conditions that were not an issue in the Napa Valley. I was also challenged with making a name for an unknown area in the super premium wine sector. For me it was a



wonderful challenge and the ownership of the winery at that time was not only desirous of achieving the elite status of making some of the world's finest wines, but was willing to support the most important requirements to climb to this position. Together we met all kinds of challenges and I was able to focus my attention on this exciting challenge during the eight-and-a-half years that I was there. It required accepting that the area was really a frontier and that I would need to come up with new solutions for new area problems in order to compete with the Napa Valley where the challenges were more in the marketing part of the business. I viewed the soil and climate challenges as opportunities for making wine that was not only appealing to the consumer but unique and interesting. In this way, we competed very well domestically and were respected in Europe as well. Twice Guenoc won "Best Red Wine in the World" at the World Wine Championships in Yugoslavia. After leaving Guenoc a couple of years prior to its sale to Stimson Lane in 2000, I went on to conceive and develop the Trinchero Winery for the Trinchero Family in the Napa Valley over the next almost seven years and then began a consulting career with the birth of Cache Creek Vineyards and Winery in 2005.

Lake County is blessed with higher elevation and soil that is "leaner" (less nitrogen) than other areas in the North Coast. The vines tend not to produce as much crop or as much canopy growth as Napa, Sonoma or Mendocino counties. The elevation encourages the vines to come out of dormancy later and the weather has more extreme temperatures. All of this requires that the vines struggle a bit more, and with the proper support the resulting wines are often more delicate and usually more complex.

*Part II of our Q&A with Derek will be continued in the December Wine Club newsletter, so stay tuned.*

**SAVE THE DATE**

Sunday, December 4th - Holiday Wine Club Pickup Party