

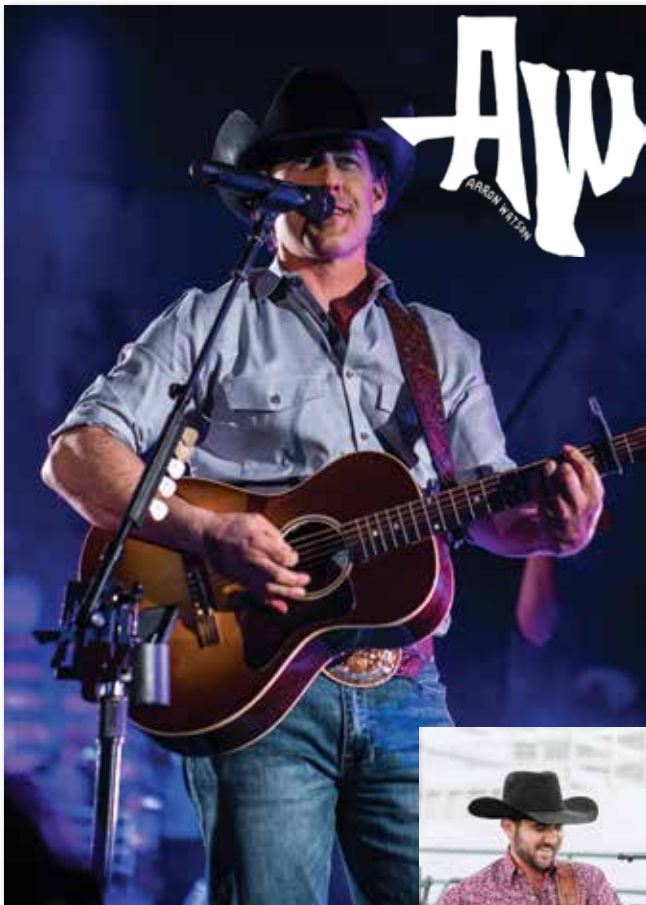
CACHE CREEK

VINEYARDS & WINERY

MARCH 2023 | NEWSLETTER

SUMMER CONCERT SERIES & MORE

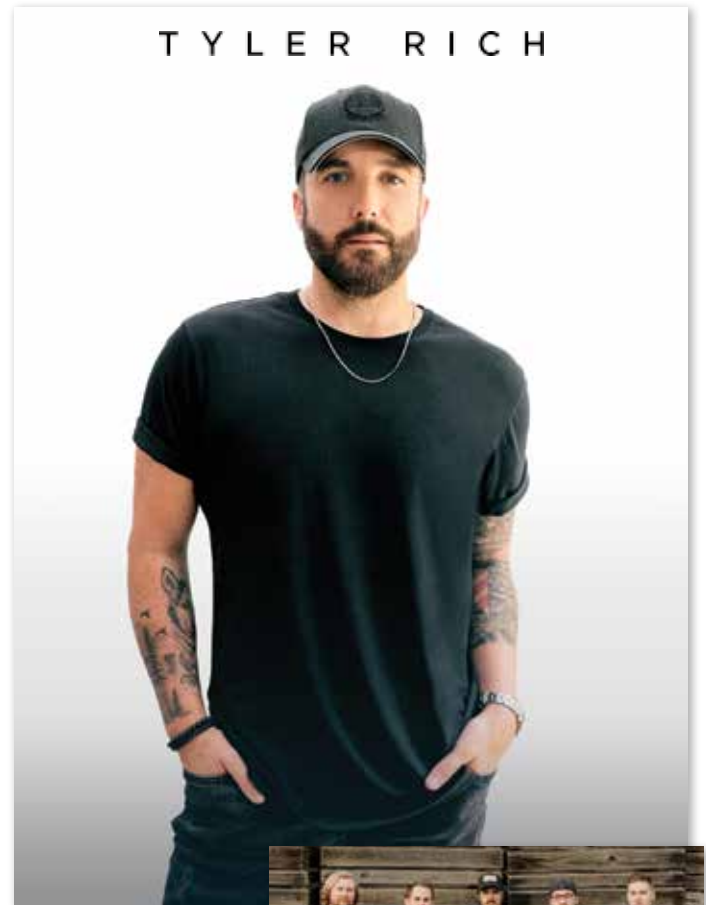
This summer's concert series is outstanding! If you love dynamic live performances, we've got you covered.



AARON WATSON

On July 7th, we'll be welcoming back Aaron Watson. This country music superstar hasn't been with us for a few years, but we're thrilled to have him back on stage. Chad Bushnell will be his special guest, starting out the evening with some of his hits.

This is sure to be a sold-out concert, so please don't wait too long to get your tickets. As always, Wine Club members receive special pricing on VIP tickets. Details on this concert and all of the concerts in our summer concert series are available on the Events page on our website.



TYLER RICH

On August 12th, Tyler Rich will return and we all know that it will be a "do not miss this one" concert! Tyler's past appearances on stage at Cache Creek have been epic, and this one is guaranteed to be as well. Tyler's special guest will be Township. If you haven't heard this band, you've been missing out. They'll be perfect to warm up the crowd, and you'll be in love with them in no time.



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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. The price listed after the wine is the full retail price, not the Wine Club member's price.



2019 CELEBRATION CUVÉE BLANC DE BLANC SPARKLING WINE *Club Pre-Release*

Subtle yet enticing aromatics of Meyer lemon, slivered roasted almonds, fresh baked bread and white floral fill the nose. A refreshing entry quickly exposes a rich texture as the flavors are slowly revealed. Gentle traces of blood orange and Asian pear mingle with hints of brioche and ginger. Just as this magic liquid hits mid-palate, a creamy caramel essence—reminiscent of crème brûlée with the perfect crust on top—appears. Enduring bubbles fill the palate and linger into the persistent finish, giving the perfect sipping experience from beginning to end. \$42

2021 CHARDONNAY

The inviting aromas and plush flavors offer up a blend of tropical fruit, Asian pear, lime zest and Meyer lemon crème brûlée. On the palate, discover the perfect balance of a smooth, creamy mouthfeel playing against lively acidity. As the wine opens, traces of cinnamon and lychee appear and linger with the luscious flavors in the finish. \$26

2020 CHARDONNAY

Gold Medal • Two Silver Medals

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

2021 RESERVE CHARDONNAY *Club Pre-Release*

Tempting aromas of perfectly ripe pear hit the nose first, with creamy lemon curd and tropical fruit joining in. A silky rich texture exposes layers of crème caramel laced with lychee, lemon zest and a hint of cinnamon that coat the palate and then linger on. The perfect amount of gentle acidity and just a kiss of oak balance the velvety mouthfeel and luscious fruit while adding complexity and depth. \$36

2020 ROSÉ OF CABERNET SAUVIGNON

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

2020 SYRAH *Club Pre-Release*

A positively seductive nose offers dark berries and red fruit woven with hints of leather and juniper berry. With the first sip, the palate is quickly immersed in a fusion of intense ripe blackberry,

blueberry, espresso and dark chocolate laced with traces of well-worn leather found in the nose. The richness is balanced with gentle tannins and integrated oak that frame the luscious flavors. As the wine coalesces in the finish, the delicious essence lingers. \$32



MARCH WINE CLUB SHIPMENT *Continued ...*

2020 MAJESTIC ELK *Club Pre-Release*

Best of Class • Best of Lake County • Double Gold Medal • 97 points

The nose offers layers of tempting aromas of rich cassis and brambly blackberry woven with hints of spicy cedar, tobacco and toasty oak. From the first sip, the palate is filled with mouthwatering yet plush flavors — Bing cherry, boysenberry, black raspberry, red currant and dark plum — laced with a lovely minerally saline essence. Traces of leather and loamy earth add interest while integrated mocha-tinged oak and bright acidity lend balance and depth. As the flavors fuse and linger, you start to long for the next sip. \$58

2016 CABERNET SAUVIGNON *Library Release*

4.5 Stars • Wine of the Week • Gold Medal • 91 points • Five 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. \$35

2019 RESERVE CABERNET SAUVIGNON

Best of Class • Best of Lake County • Double Gold Medal • 98 points • 93 points • Four Silver Medals

This Cab's charm starts with an expansive nose and carries through to a long mocha-laced finish. Aromas of mulberry and black currant mingle with hints of earthy mint and forest floor. The creamy mouthfeel is subtly infused with spicy cedar notes that enrich the stylish flavors. Wild blackberry, cherry, mulberry and cassis merge with Dutch cocoa and hints of eucalyptus, tarragon and thyme. The solid structure remains in the background, supporting the complex, rich flavors without interfering with the beauty and elegance of this enchanting wine. \$60

2016 PETITE SIRAH *Library Release*

Double Gold Medal • Two Gold Medals • 90 points • Three Silver Medals

Lush dusty vanillin oak aromas fuse with ripe blackberry, plum, dark cherry and hints of violet and orange zest to create an enticing nose. The expressive flavors reflect the nose, offering black raspberry, dark plum and ripe cherry mingled with a subtle coffee essence and traces of cocoa and herbs de Provence. Smooth and balanced, this dark beauty's flavors have deepened and expanded with additional bottle aging. \$35

THE PERFECT PAIRING

COFFEE-BRAISED SHORT RIBS

Serves 6-8

Easy yet so delicious, this short rib recipe is sure to wow your guests, and pairs beautifully with all the Cache Creek red wines. We found the 2020 Syrah and 2020 Majestic Elk were both perfectly matched with these fall-off-the-bone short ribs.

4 lbs. bone-in beef short ribs	1 whole garlic bulb, cloves separated, peeled and slightly crushed
1½ t. salt, divided	
1 t. ground coriander	
½ t. pepper	4 c. strong brewed coffee
2 T. olive oil	2 t. red wine vinegar
1½ lbs. small red potatoes, cut in half	3 T. butter
1 medium onion, chopped	
1 c. reduced-sodium beef broth	

Sprinkle ribs with 1 teaspoon salt, coriander and pepper. In a large skillet, brown ribs in oil in batches. Using tongs, transfer ribs to a 6-qt. slow cooker. Add potatoes and onion.

Add broth to the skillet, stirring to loosen browned bits. Bring to a boil; cook until liquid is reduced by half. Stir in garlic and remaining salt; add to slow cooker. Pour coffee over top. Cover and cook on low for 6-8 hours or until meat is tender.

Remove ribs and potatoes to a serving platter; keep warm. Strain cooking juices into a small saucepan; skim fat. Bring to a boil; cook until liquid is reduced by half. Stir in vinegar. Remove from the heat; whisk in butter. Serve with ribs and potatoes.





SUMMER CONCERT SERIES & MORE *Continued...*

JOSH ABBOTT BAND



JOSH ABBOTT BAND

We're hosting a second concert in July, just because these two bands have to be seen. On July 22nd, the Josh Abbott Band will grace us with some righteous boot-kicking Texas sounds. With plenty of Billboard singles, this band will have the crowd moving and shaking. Their special guest for the night will be the Cripple Creek Band, who combine country, Americana and southern rock into one compelling sound.



EAGLES & CCR TRIBUTE BAND



On June 3rd, we're going to kick off our Summer Concert series with a classic favorite — the Eagles & Creedence Clearwater Revival Tribute concert. We've had them on stage before, and will again. They deliver the perfect performances of two favorite groups from the 60s and 70s.



**TIME FOR DINNER. . .
AND A MURDER**

After a three-year hiatus, we'll be hosting a Murder Mystery Dinner on April 22nd. Watch your email for the time and details.

RECAP OF UPCOMING EVENTS

- April 22 Murder Mystery Dinner
- June 3 Eagles & Creedence Clearwater Revival Tribute Concert
- June 11 Wine Club Pickup Party
- July 7 Aaron Watson Concert with special guest Chad Bushnell
- July 22 Josh Abbott Band Concert with special guest Cripple Creek Band
- August 12 Tyler Rich Concert with special guest Township
- Sept 24 Wine Club Pickup Party

Time to get out and enjoy life again! We hope to see you during the coming months at the Murder Mystery Dinner, Wine Club Parties and at our Summer Concerts. It's going to be an awesome summer of fun!

