



CACHE CREEK

VINEYARDS & WINERY

JUNE 2023 | NEWSLETTER

A SUMMER OF ENDLESS MUSIC

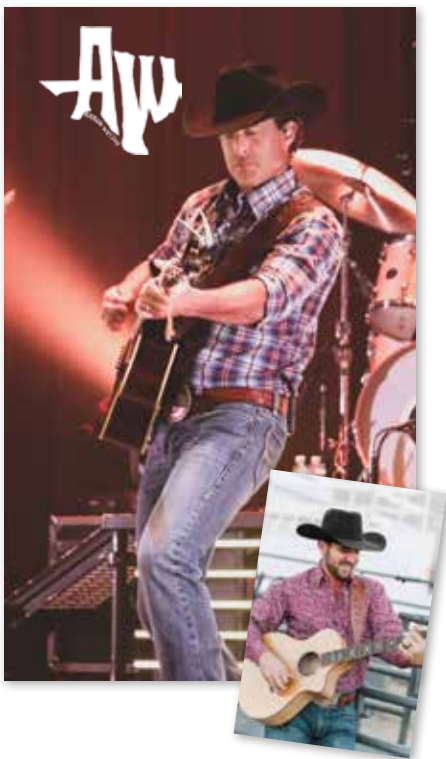
This year Cache Creek Vineyards & Winery is going to have a summer of endless music and endless fun. In our last newsletter we highlighted our Summer Concert Series, which is going to be fantastic. We just hosted an amazing tribute band on June 3rd who performed songs from the Eagles and Creedence Clearwater Revival. Everyone loved it!

The remaining Summer Concerts are:

FRIDAY, JULY 7

Aaron Watson

*With Special Guest
Chad Bushnell*



SATURDAY, JULY 22

Josh Abbott Band

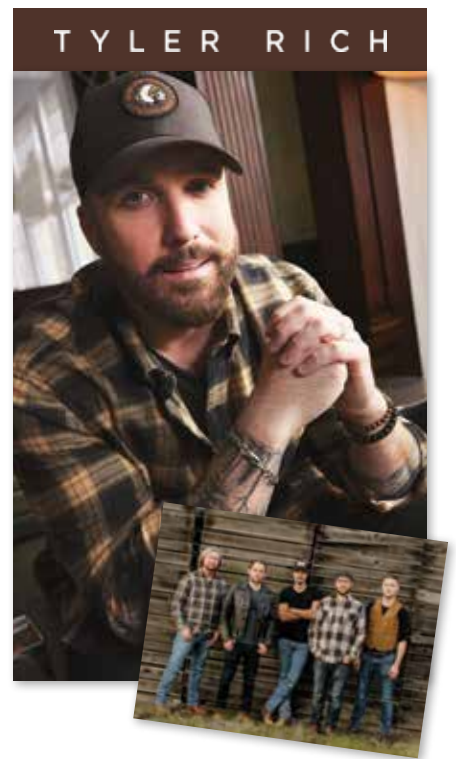
*With Special Guest
The Cripple Creek Band*



SATURDAY, AUGUST 12

Tyler Rich

*With Special Guest
Township*



We're so excited to be able to offer this amazing lineup of country music stars! Don't forget, as a Wine Club member, you get special pricing on the VIP tickets. VIP tickets include a buffet dinner, a glass of Cache Creek wine, and seating in the reserved VIP area. Please call the tasting room at 707-998-1200, or email us at Kaitlyn@CacheCreekVineyards.com, to secure your special Wine Club pricing on VIP tickets. VIP tickets always sell out quickly as the concerts get closer, so don't wait to order yours!

ADDITIONAL MUSIC PLUS MORE

We were sad to think our Summer Concert Series would be over by mid-August so we decide to check out some local musicians' schedules. We were able to come up with four more nights of music we're calling "*Tastes, Tunes & Trucks* – Friday Night for Locals." We'll have a local band, local food truck, lots of lawn games and, of course, plenty of Cache Creek wines from 6 – 9 p.m.

Continued on back page ...



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



2022 SAUVIGNON BLANC *Club Pre-Release*

Alluring aromas of fresh-squeezed lime juice mingle with lemon zest and hints of white floral and tropical fruit that add a creamy essence to the nose. A round entry quickly exposes a nice acidity in the mid-palate that continues into the lingering finish. Vibrant flavors of mixed citrus — Cara Cara orange, ripe pomelo and Lisbon lemon — merge with guava and pineapple. Balanced and refreshing, this Sauvignon Blanc will soon be your go-to wine. \$26

2020 RESERVE SAUVIGNON BLANC

Silver Medal

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

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

2021 ROSE OF CABERNET SAUVIGNON *Club Pre-Release*

Two Silver Medals

Enchanting aromas offer sweet ripe cherry and dark plum laced with a creamy essence. The palate follows suit with delicious flavors of wild blackberry and black plum bathed in balanced mouthwatering acidity. Hints of fresh strawberry pie appear as the wine persists into a long finish. \$22

2017 SYRAH *Library Release*

Two Gold Medals • 91 points • Two Silver Medals

Enticing, 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 saffras, 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

2020 WAPITI *Club Pre-Release*

A captivating nose offers concentrated blackberry laced with the spicy aromatics of forest floor, enticing you to linger and enjoy the beautiful aromas. The plush entry quickly shares a burst of bright flavors—boysenberry, red cherry and huckleberry. Mocha and a subtle herbal essence appear mid-palate, as does the gentle oak and supple tannin structure, balancing the luscious layers. A wine with finesse and depth that will have you longing for more. \$40



JUNE WINE CLUB SHIPMENT *Continued ...*

2019 MALBEC *Club Pre-Release*

Enticing aromatics of ripe plum and fresh berries fill the nose, along with traces of forest floor and herbs de Provence. With the first sip, focused flavors burst onto the palate showcasing juicy blackberry, dark cherry, black raspberry and a hint of blueberry that remain into the long finish. Layers of creamy mocha, vanilla bean and silken dark chocolate join the delicious berry essence and slightly spicy cedar texture. The combination of the rich flavors and acidity in the structure lends a mouth-watering quality to the wine, leading you back for another sip. \$40

2017 CABERNET SAUVIGNON *Library Release*

Gold Medal • Two Silver Medals

Savory aromatics of forest floor mingle with dark ripe plum and fine-grained toasty oak. The palate fills with bright, satisfying flavors of blackberry woven with hints of blueberry, mocha, dark chocolate and cedar. The flavors merge in the long finish, adding another layer of depth and complexity, as does the seamlessly integrated tannic-oak structure. \$35

THE PERFECT PAIRING

CREAMY LEMON CHICKEN PICCATA

This recipe is quick, easy and delicious, plus it pairs perfectly with our 2022 Sauvignon Blanc!

4 chicken breasts, whole boneless skinless

Salt and pepper to taste

1/4 c. all-purpose flour

2 T. butter

2 T. olive oil

1 c. chicken broth

2 lemons, whole

3/4 c. heavy cream

1/4 c. capers

Parsley for garnish, chopped

1 lb. angel hair pasta

If the chicken breasts are overly thick, pound them to be thinner. Cooking time will be shorter.

Heat 2 tablespoons butter and 2 tablespoons of oil in a large skillet over medium high heat. Salt and pepper each side of the chicken breasts.

Dredge the chicken in the flour.



Put the chicken breasts in the skillet. Cook for about 3 minutes on each side, or until it is cooked throughout and no longer pink. Remove from the skillet and set aside on a plate.

Turn the heat to medium low. Add broth, juice from both lemons, heavy cream and capers. Bring the sauce to a boil and return to medium low heat. Test the sauce and season with salt and pepper as needed. Allow the sauce to cook and bubble for about 2 minutes. Add the chicken to the sauce and cook another minute or so.

Serve the chicken over cooked angel hair pasta and spoon the sauce over both. Sprinkle with fresh chopped parsley. Enjoy with a glass of Cache Creek Sauvignon Blanc.



ADDITIONAL MUSIC PLUS MORE *Continued...*

Tastes, Tunes & Trucks

— Friday Night for Locals —

FRIDAY, AUGUST 18

Fargo Brothers

Food Truck - Terped Out Kitchen



FRIDAY, AUGUST 25

L.C.Diamonds

Food Truck - The Underdog Grill



FRIDAY, SEPTEMBER 15

Decades

Food Truck - Badass BLT's



FRIDAY, SEPTEMBER 22

The Funky Dozen

Food Truck - Big Earl's BBQ



We know not all our club members live locally, but we wanted to give you plenty of notice so if you're planning a trip to Lake County and a visit to Cache Creek Vineyards & Winery, you might plan it to include enjoy one of our Friday nights of *Tastes, Tunes & Trucks*.

The music is complimentary, so mark your calendars, grab your lawn chairs and come have a great time!

UPCOMING EVENTS

- 7/7 Aaron Watson Concert
- 7/22 Josh Abbott Band Concert
- 8/12 Tyler Rich Concert
- 8/18 *Tastes, Tunes & Trucks* with Fargo Brothers & Terped Out Kitchen

- 8/25 *Tastes, Tunes & Trucks* with The L.C.Diamonds & Underdog Grill
- 9/15 *Tastes, Tunes & Trucks* with Decades & Bad Ass BLT's
- 9/22 *Tastes, Tunes & Trucks* with The Funky Dozen & Big Earls BBQ
- 9/24 Fall Wine Club Pick-up Party