



CACHE CREEK

VINEYARDS & WINERY

SEPTEMBER 2023 | NEWSLETTER

LONG VALLEY – LAKE COUNTY

NEW AVA DESIGNATION RECOGNIZES OUR UNIQUE GROWING REGION

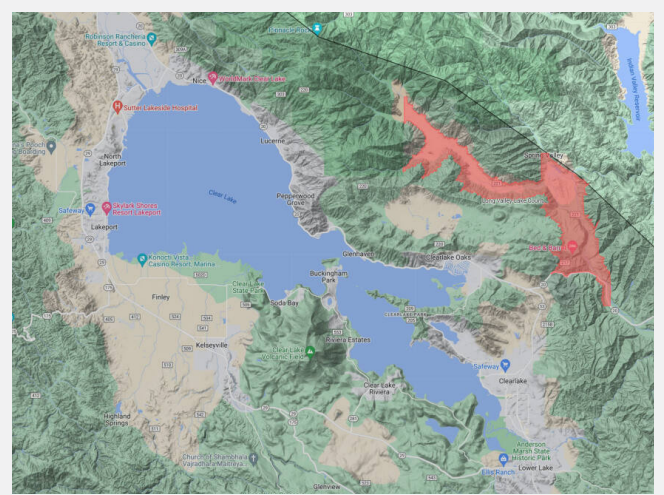
Lake County just got its 10th American Viticultural Area (AVA) designation thanks to the foresight and efforts of our owner, Don Van Pelt, along with other local winegrowers. The newest AVA for Lake County is known as Long Valley – Lake County. Cache Creek Vineyards is located within this new AVA, so you'll soon be seeing Long Valley – Lake County on the labels of our estate grown wines.

In addition to getting our area of Lake County recognized as a unique growing region, this new AVA is also included in the expanded North Coast AVA. The North Coast AVA encompasses growing regions in Lake, Marin, Mendocino, Napa, Sonoma and Solano counties. The North Coast AVA designation is primarily used on bottles of wine created by blending wines from several counties or AVAs.

WHY DO AVAS MATTER?

An AVA defines what makes a winegrowing region unique from other winegrowing regions. The U.S. Alcohol and Tobacco Trade and Tax Bureau (TTB), the federal organization that regulates wineries, also approves all applications for new AVAs. In the case of the Long Valley – Lake County AVA, it took about five years to assemble all the information required by the TTB, and then have it go through the TTB's approval process. Approval of the Long Valley – Lake County AVA was just given in early July, and usage of this AVA on wine labels could start as of August 4, 2023.

The extensive proposal document included detailed information on the Long Valley – Lake County topography and elevation,



The Long Valley - Lake County AVA is shown in red on this map. The black line on the edge of the new Long Valley AVA shows the northeastern border of the expanded North Coast AVA, which now includes Cache Creek Vineyards.

geology including soil types, and climate including rainfall going back to 2001–2002. It also includes a summary of distinguishing features. Here is an excerpt from the summary:

Proposed AVA features include “valley floor, rolling hills, and benches; median elevation of 1,322 feet; valley floor and bench slope angles from 0 to 10 percent with steeper hillsides; primary geologic feature is Cache Formation comprised of tuffaceous and

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



2022 SAUVIGNON BLANC

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

2021 RESERVE SAUVIGNON BLANC *Club Pre-Release*

The aromas of freshly zested lemon mingle with hints of white floral, guava and oak, luring you to sip. A silky mouthfeel reveals flavors of key lime pie and juicy pomelo. Balanced acidity and traces of oak provide a subtle structure, while a touch of limestone minerality and brown autumn spices round out the wine as it lingers on the palate. \$36

2022 CHARDONNAY *Club Pre-Release*

Tantalizing aromas of a creamy lemon essence, Golden Delicious apple and ripe pineapple greet the nose. With the first sip, the rich, velvety smooth flavors spread across the palate — lemon custard infused with lemon and lime zest, along with hints of Hami melon and Bartlett pear. Traces of pineapple and green apple appear mid-palate and linger long into the finish. \$26

2021 RESERVE CHARDONNAY

Silver Medal

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

2021 ROSE OF CABERNET SAUVIGNON

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

2021 SUNSET ON THE VINE

Silver Medal

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



SEPTEMBER WINE CLUB SHIPMENT *Continued ...*

2020 BUGLE CALL *Club Pre-Release*

Silver Medal

Layers of rich aromatics offer dark cherry, plum and blackberry with hints of spice and vanillin oak. The spiciness found on the nose weaves through the palate, along with dark ripe fruit — boysenberry, Santa Rosa plum and Bing cherry. The structure stays in the background, providing a mouthwatering acidity and notes of oak. A touch of leather and an appealing earthiness appear as the flavors coalesce in the finish. \$40

2020 WAPITI

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

2019 MALBEC

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 RESERVE CABERNET SAUVIGNON

Double Gold Medal • Three Silver Medals

This wine offers everything you desire in an elegant, drinkable Cabernet. The nose greets with aromas of cherry, black currant and hints of chocolate and dusty oak. The luxurious, creamy mouthfeel is present from the first sip to the lingering finish. Deep, concentrated flavors of cassis and dark cherry are layered with hints of cedar, violets and eucalyptus, adding depth and complexity. Supple integrated tannins and delicious oak notes infused with mocha and dark chocolate gently frame the palate. This sophisticated wine reveals all its graces when allowed to breathe or decanted before serving. \$55

2019 PETITE SIRAH

Best of Class of Appellation • 95 points • Gold Medal • Two Silver Medals

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

2020 PETIT VERDOT *Club Pre-Release*

Gold Medal

Concentrated aromas of ripe dark berries infused with chocolate mingle with traces of oak. The smooth entry quickly exposes the perfect marriage of luscious fruit and an integrated structure. A delicious blend of blackberry, juicy cherry, huckleberry and black raspberry provides an intense yet bright berry essence that coats the palate. Dark cocoa powder and a hint of spicy pepper appear as the decadent flavors flow in the finish, still wrapped in a gentle coating of oak and tannins. \$40



UPCOMING EVENTS

- 11/24/23 Black Friday Sale
- 12/3/23 Holiday Wine Club Pick-up Party
Music by My Divas
- 3/17/24 Wine Club Pick-up Party
Music by L.C. Diamonds



LONG VALLEY – LAKE COUNTY *Continued...*

diatomaceous sands and silts, limestone, gravel, and intercalated volcanic rock; annual rainfall amounts from 27 to 33 inches within the Long Valley Groundwater Basin; average GDD accumulations of 3,378; Winkler scale Region III.”

It might not be the most interesting reading, but this information clearly defines what makes our corner of Lake County special and why it should be recognized as such.

WHY THE NAME LONG VALLEY – LAKE COUNTY?

A book published in 1881, *History of Napa and Lake County*, referred to the region now within the new AVA as Long Valley. There are also reports and USGS maps that reference Long Valley. There are two roads within the region called New Long Valley Road and Old Long Valley Road, plus other historical references to the name Long Valley.

When determining the name, Long Valley seemed like the logical choice; however, there is another AVA called Long Valley. Naming the new AVA Long Valley – Lake County avoids confusion with the other AVA.

TASTE THE DIFFERENCE

When someone takes the various tests to become a sommelier, they have to be able to taste a wine and identify the country and region the grapes were grown. Not too many of us have that kind of palate, but we can taste differences in wines.

Cabernet Sauvignon grown in our vineyards is going to taste different from a Cabernet grown in the Lake County's Kelseyville Bench, Red Hills or Guenoc Valley AVAs. We might not be able to describe the differences, and the differences might be subtle, but they are present.

According to Don Van Pelt, “By having Long Valley – Lake County on our wine labels, we'll help educate wine drinkers to our “taste” and why it's special. We hope the next time you open a bottle of our wine, you'll enjoy it just a bit more knowing the grapes are grown in the Long Valley – Lake County AVA.”

Cheers!

THE PERFECT PAIRING

SLOW COOKED LAMB SHOULDER WITH BALSAMIC, GARLIC & ROSEMARY

Serves 6-8

- 3 lbs. lamb shoulder roast, excess fat trimmed
- 1 sweet onion, thinly sliced
- 6 cloves garlic, finely chopped or pressed
- 1 sprig fresh rosemary
- 1 bay leaf
- 1 c. aged balsamic vinegar
- ½ c. low-sodium beef stock
- 2 T. maple syrup
- kosher salt & ground black pepper

Place the lamb shoulder in a slow cooker. If the roast has a fat cap, make sure the fat cap is at the top, facing up, so all the juices melt and flow down through the meat as

the lamb slowly cooks. Arrange the sliced onion around the lamb roast. Top with the garlic, rosemary, and bay leaf, seasoning with ½ teaspoons kosher salt and ½ teaspoon ground black pepper.

Pour the aged balsamic vinegar, beef stock and maple syrup over top.

Slow cook the lamb on low for 6-8 hours, turning every so often, until the lamb shreds easily with a fork.

Transfer the lamb to a cutting board or plate. Use 2 forks or a pair of tongs to shred the lamb into bite-sized pieces. Set aside. Drain off excess fat from the juices in the slow cooker. Add the lamb and the cooking juices back into the slow cooker. Stir to combine. Turn the slow cooker on its high setting, with the cover removed. Let everything simmer and combine for 5-10 minutes, allowing the lamb to absorb some of the excess liquid.

Serve over mashed potatoes with roasted vegetables on the side, and enjoy with a bottle of our Bugle Call red blend.

