



CACHE CREEK

VINEYARDS & WINERY

DECEMBER 2023 | NEWSLETTER

WINE BLENDS: AN ARTISTIC EXPRESSION

When a wine label reads Chardonnay or Petite Sirah, you know what to expect when you taste the wine. But when you see Sunset on the Vine or Wapiti on a label, you're not sure what to expect the first time you taste it. Sunset on the Vine and Wapiti are just two of our four wines made by blending two or more varietals together. The other two blends are Bugle Call and Majestic Elk.

OUR FIRST BLENDS

Cache Creek Vineyards & Winery is so fortunate to have a supremely talented winemaker, Derek Holstein, who not only produces superb single varietal wines like our Sauvignon Blanc and Cabernet Sauvignon, but is also a master at creating blends. When we wanted to produce an off-dry white wine, we turned to our winemaker. Derek came up with Sunset on the Vine, a proprietary blend of Chardonnay, Sauvignon Blanc and Muscat. Our first vintage in 2016 met with rave reviews, and we now produce it every year.

Our second blend was from the 2017 vintage. This time we asked Derek to create a unique red blend, and his artistic fusion of flavors knocked it out of the park. We decided to call this blend Bugle Call, and developed a new label just for this wine that depicts a bugling Tule elk. Of course, we fell in love with the image, and before too long, all our non-reserve wines were under the new label.

Bugle Call is a blend of equal parts of Cabernet Sauvignon, Petit Verdot and Grenache. Each varietal contributes an array of delicious flavors, some similar and some different. Along with the fruit flavors, Cabernet Sauvignon contributes structure and some herbal notes, Petit Verdot adds tannin and a beautiful, dense red hue, while Grenache brings an interesting spicy quality to the blend. We were in awe as to how Derek knew these three varietals would work so well together and how he figured out what percentage of each varietal would bring out the best in the final blend.

NOW WE'RE HOOKED

Although we love all our single varietal wines, we're also hooked on the charm and appeal of blended wines, so we had Derek develop two more blends with the 2019 vintage wines. We added Majestic Elk to our reserve line of wines. It's a fusion of our estate grown Bordeaux varietals — Cabernet Sauvignon, Malbec, Petit Verdot and Cabernet Franc. Derek changes the percentage of each varietal used from vintage to vintage to ensure the final blend is a plush, delicious, deeply flavored dark beauty.

The other new blend from 2019 was Wapiti. Another Bordeaux red varietal blend, Wapiti — the Native American name for elk — consists of Malbec, Petit Verdot and Cabernet Franc, with the

largest percentage of the wine being Malbec. Again, this new blend was met with rave reviews, not just for the delicious flavors, but also for the gorgeous, colorful label. Wapiti has quickly become a favorite of everyone who tries it.

DEREK'S ARTISTIC PALETTE PLEASES OUR PALATES

Derek's mastery in crafting perfectly balanced and delicious wine through blending together multiple varietals comes from his years of winemaking experience, and the creativity he brings to the artistry of winemaking. We are ever grateful to have Derek as our winemaker.

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DECEMBER 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 December 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 ROSÉ SPARKLING WINE

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

2022 SAUVIGNON BLANC

Silver Medal

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

2022 RESERVE CHARDONNAY *Club Pre-Release*

The nose fills with heavenly aromatics of orange blossom, lemon zest and juicy Oro Blanco grapefruit with just a trace of fresh sliced kiwi. A silken smooth entry flows into a plush mid-palate layered with flavors. Guava, pomelo, pineapple, Mandarin orange and rich brioche create a luscious mélange. As the wine reaches the finish, hints of key lime, brown spices and apricot appear and linger long. The wine's round, smooth mouthfeel and luscious flavors are beautifully balanced by the bright acidity and just a touch of oak. \$36

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 saffrafras, 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

2019 MAJESTIC ELK

Two Gold Medals • 93 points • Two Silver Medals

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

DECEMBER WINE CLUB SHIPMENT *Continued ...*

2020 CABERNET SAUVIGNON *Club Pre-Release*

Gold Medal

Hints of cocoa and sagebrush mingle with subtle aromas of boysenberry and black raspberry, creating an inviting entry into this delicious wine. The smooth palate offers deep flavors of muted cherry, brambly blackberry, chocolate and mocha oak. Traces of earth and dried fine herbs add a savory quality just as juicy berry notes appear near the finish and linger. The restrained structure gently frames the wine, enhancing without deterring from this approachable Cabernet's appeal. \$40

2020 RESERVE CABERNET SAUVIGNON *Club Pre-Release*

Even the nose conveys the wine's elegance, with deep aromas of black cherry and boysenberry laced with spicy cedar along with a touch of violet floral and oak notes. The silken smooth entry reveals a lively palate of red currant, cassis, dark cherry, blackberry and forest floor. Mid-palate, traces of mocha, caramel and minerality enhance the flavors while adding an element of depth. Supple tannins and seamlessly integrated oak are woven with a backbone of gentle acidity, the perfect framework for this delicious, sophisticated Cabernet. \$60

THE PERFECT PAIRING

HERB-CRUSTED RACK OF PORK

Impress your guests with a rack of pork coated in a flavorful mixture of fresh herbs. Serve with porcini mushroom risotto or herbed mashed potatoes, along with Cache Creek Cabernet or Reserve Cabernet Sauvignon. Your guests will be in awe of the complementary flavor pairing.

Serves 8

2 (3- to 4-pound) racks of pork

3 T. olive oil

1 ½ t. salt

7 garlic cloves, minced

⅓ c. chopped fresh basil

⅓ c. chopped fresh thyme

⅓ c. chopped fresh parsley

2 T. coarsely ground pepper

Sauce:

¼ c. butter or margarine, cut up

⅓ c. all-purpose flour

2 (14½-oz.) cans chicken broth

1 T. tomato paste

2 T. chopped fresh sage

¼ t. pepper



Preheat oven to 350°.

Rub pork with olive oil and sprinkle with salt. Stir together garlic, basil, thyme, parsley and ground pepper; press onto pork. Place pork on a rack in a lightly greased broiler pan; cover bone tips with aluminum foil to prevent burning.

Bake at 350° for 1 hour and 15 minutes or until a meat thermometer inserted into thickest portion registers 150°. Transfer pork to a serving tray to rest. The internal temperature will continue to increase as the meat rests. Pour pan drippings into a skillet.

Add butter to drippings; cook over medium heat until butter melts. Whisk in flour until smooth. Cook, whisking constantly, until caramel colored. Gradually whisk in broth, tomato paste, sage and pepper; cook over medium heat, whisking constantly for 2 to 3 minutes or until mixture is thickened and bubbly. Serve the sauce on the side.

You can also skip making a sauce from the pan drippings, and this will still be a delicious entrée.

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BLENDED WINES, BLENDED LABEL

Our new colorful labels have a code within them that you might not have noticed. For our varietal labels, we've selected one color that appears as a gradient on the Tule elk head. For the blends, we've used more than one color to signify it's a blend. We came up with this notion after we'd developed the Bugle Call label, which we loved, so although we added another color to this label, it was another shade of brown so it's not as detectable.

We hope you've enjoyed learning more about the artistry Derek creates with his palette of wines.

HARVEST WRAP UP



Harvest 2023 started on August 18th when we picked our Chardonnay and concluded on October 12th with the harvesting of Malbec. It was two months of long work days and nights, and always feels good when we've wrapped it up for another year. Without Derek and our dedicated vineyard crew, harvest wouldn't be possible. A big thank you to all of them!



We asked our winemaker Derek for a harvest summary to share with our Wine Club members. "Well, 2023 was a relief in so many ways," he said. "Relatively cool weather, no fires and not really any rain to speak of. All our varieties ripened on a 'normal' schedule, which hasn't



happened for years. So far, the quality looks excellent, while the quantity is modest."

We are thrilled with the quality of this year's harvest, and can't wait to share the wines from 2023 with you in the coming years.

OUR THANK YOU

We so appreciate our loyal club members, and trust you'll enjoy our gift to you: \$25 in Wine Bucks. You can use your Wine Bucks for any of the current releases or any of our past vintages, as long as they aren't currently on sale.

This is your chance to explore a wine you don't often get to try, stock up on a wine you love, or enjoy some of our previously released wines including any of the library wines. We also have a few Reserve Cabernet Sauvignon magnums (1.5L) available.

Please remember to use your gift by or before the expiration date of 12/31/23.

Happy Holidays!



CACHE CREEK
VINEYARDS & WINERY

Thank You

to our loyal Wine Club Members

HOLIDAY WINE BUCKS
\$25

Twenty-five dollars off a purchase of 4 or more bottles of Cache Creek wine*

*Wine Club discounts apply, not applicable on sale wines
Expires 12/31/23 (no cash value)

UPCOMING EVENTS

March 17, 2024 Wine Club Pick-up Party
with music by L.C. Diamonds

Stay tuned for dates & details on our
2024 Summer Concert Series