



CACHE CREEK

VINEYARDS & WINERY

MARCH 2025 | NEWSLETTER

UPDATES AND NEWS

The one thing that is certain in life is change. Cache Creek Vineyards & Winery is making a change, and we want our loyal Wine Club members to be the first to hear the news.

Last year, Derek Holstein, our winemaker since we started the winery in 2005, let us know he is moving toward retirement. Derek graciously offered to help us make a seamless transition to a new winemaker, and even did an extensive search for his eventual replacement. We all agreed the best-fit candidate was Derek Irwin (yes, both winemakers share the same first name).

DOUBLE DEREKS

During last fall's harvest, Derek Irwin (who we'll refer to as Derek I.) worked closely with Derek H. as he transferred his knowledge of the Cache Creek style of winemaking. Derek I., whose winemaking philosophy is similar to Derek H.'s, quickly understood what makes our wines special, and will keep that winemaking style in place to ensure our wines continue to taste as spectacular as they have under Derek H.'s watchful eye.

For harvest 2025, Derek I. will take the winemaking lead, with Derek H. continuing to be a part of the harvest winemaking team, serving in an advisory role.

THE NEW DEREK

Derek I., a graduate of the University of California at Davis, has been part of winemaking teams throughout Northern California since 1994. When we asked Derek I. to give us his winemaking philosophy in a nutshell, he summed it like this, "I want the wines we produce to express where they came from, not to

taste like everyone else's wine." That is exactly how Derek H. approached winemaking at Cache Creek 20 years ago, so we're thrilled to have Derek I. continue our winery's legacy.

When not making wine or checking vineyards, Derek I. enjoys spending time exploring the outdoors with his wife and their four children.

In the coming months, as we get to know Derek I. better, we'll provide you with a more in-depth look into his background and winemaking philosophy. Stay tuned.

EXPRESSING GRATITUDE

It is difficult to express how grateful we are to Derek Holstein for his 20 years of dedication as our winemaker, and for the impact he has had on Cache Creek wines. Many accolades and awards, plus countless years of praise from satisfied wine drinkers, helped drive the winery's success. This is thanks to Derek H.'s consistent, top-quality, attention-to-details winemaking. As we tasted through the new release wines for the March Wine Club shipment, we found ourselves savoring every sip, and were once again filled with gratitude to have exceptional wines year after year. Thank you, Derek Holstein.

Derek H. produced the red wines in this shipment to taste delicious upon release, but also to continue to improve for years to come.

We recommend opening newly released or younger wines a few hours before enjoying. This gives the wine time to open up and show its depth and beauty. We found that to be true

with all three of the new-release red wines — 2021 Wapiti Red, 2021 Malbec and 2021 Petite Sirah. We know you'll enjoy them as much as we do.



Winemaker Derek Holstein

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MARCH WINE CLUB SHIPMENT

Our goal is to offer something for everyone, so we have many delicious wine options 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're 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.



2020 WAPITI ROSÉ SPARKLING WINE *Club Pre-Release*

This delicious sparkling checks all the boxes, starting with the visual appeal of the lovely salmon color and the persistent tiny bubbles. The unique Malbec and Cabernet Sauvignon rosé blend adds depth and finesse to the seductive aromas of Queen Anne cherry and black raspberry laced with hints of toasted brioche. On the palate, bright, fine acidity showcases refreshing flavors of Rainer cherry, blackberry and black currant, along with traces of ginger and key lime. A weightier mouthfeel and long luscious finish reflect the influence of the red grapes. \$36

2020 CELEBRATION CUVÉE BLANC DE BLANC SPARKLING WINE *Club Pre-Release*

Aromas of Meyer lemon-infused brioche, mandarin zest and key lime tart, coupled with seemingly endless tiny bubbles, present a captivating entrance for this charming sparkler. Delicious flavors of crisp Braeburn apple, blood orange, pineapple and lemon curd are woven with hints of white blossoms, minerality and caramel. A toasty oak essence balances the bright flavors as it caresses the palate, giving the wine the sense of being vibrant yet creamy, and lean yet plush. It's so delightful, an empty glass happens quickly. \$42

2023 SAUVIGNON BLANC

Gold Medal • Silver Medal

Enticing aromatics fill the nose with lemon blossoms and tropical fruit, along with subtle a mix of citrus and pineapple. The creamy entry encompasses the palate with delicious flavors of honeysuckle, Pomelo, white peach, honeydew and lime zest. A touch of salinity enhances the mouthwatering aspect of this refreshing wine. Beautifully balanced bright flavors set against a velvety texture create an easy sipping wine that disappears quickly from your glass. \$26

2021 RESERVE SAUVIGNON BLANC

Gold Medal

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

2023 CHARDONNAY

Gold Medal • Silver Medal

Enchanting aromas of white peach mingle with traces of lime zest, Meyer lemon and white floral. The smooth rounded entry offers bright, mouthwatering acidity by mid-palate that carries through into a lingering finish. A slightly creamy texture balances the acidity as it bathes captivating flavors of fresh-squeezed lime, Braeburn apple, pear, pineapple and lemon. Even with its layers of complexity, this is an easy sipping Chardonnay. \$26



MARCH WINE CLUB SHIPMENT *Continued ...*

2020 SYRAH

Gold Medal • Four Silver Medals • Wine of the Week Pick with 3½ Stars

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

2021 WAPITI RED BLEND *Club Pre-Release*

This beautiful blend is charming, powerful and complex. It begins with juicy berry aromatics wrapped with cedar and subtle oak notes. The palate offers bright, mouthwatering acidity that enhances the delicious berry flavors — cherry, red and black raspberry, and dried strawberry. As the wine opens, traces of blueberry, dark cocoa and fine herbs emerge and linger into the finish. A supportive structure seamlessly integrates into the flavors, adding to the wine's complexity and depth. \$40

2021 MALBEC *Club Pre-Release • Wine Club Exclusive*

This Malbec is a delightful mix of dark and lively — starting with a dark fruit essence on the nose merged with woodsy cedar and a trace of fresh dried herbs. The bright entry flows into a dark, delicious mid-palate offering up blackberry, huckleberry and red plum infused with hints of mocha, vanilla and mineralty. Blueberry and cherry make a late appearance, adding a brightness to the lengthy finish. The firm yet gentle structure caresses the flavors to enrich the tasting experience. \$40

2021 CABERNET SAUVIGNON *Club Pre-Release*

Gold Medal • Two Silver Medals

Deep, seductive aromatics fill the glass with ripe dark cherry and black currant, along with hints of fresh cedar and sandalwood. The velvety entry quickly reveals the Bing cherry and dark plum core fused with traces of red currant, caramel and mocha, with just a hint of graphite. Nicely balanced tannic acidity and oak add to the wine's charm and drinkability. A lovely, lingering aftertaste lures you to sip again, and again. \$40

2021 RESERVE CABERNET SAUVIGNON *Club Pre-Release*

Two Silver Medals

This seamlessly elegant Cabernet is rich and complex, starting with layered aromas of black currant and blackberry laced with traces of coffee, chocolate, vanilla and caramel. The silken entry reveals dark flavors of black cherry, boysenberry and currant infused with hints of mocha, spiced cedar and sandalwood. Beautifully integrated oak and supple tannins frame and caress the palate while offering a firm structure. Excellent now, this wine will continue to evolve and express its beauty with additional bottle aging. \$60

2021 PETITE SIRAH *Club Pre-Release*

Seductive, concentrated dark berry aromas merge with traces of spicy cedar and vanilla. On the palate, savor a luscious fusion of juicy blackberry and dark ripe cherry, along with mocha, autumn baking spices and hints of black pepper. The solid structure is concealed by the dense, rich flavors that start and finish this focused wine. \$38

UPDATES AND NEWS *Continued ...*

NEW ACCOLADES

This isn't a list of all the accolades our current release wines have won, just those that have been awarded since the last time we shared the news of new awards and accolades with you. To view

a full list of our wines' accolades, visit this website page: [Wine > Critical Acclaim](#). You can page down to view a very long list, or use the search box located near the upper right-hand section of the page to search for a specific wine and vintage.

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UPDATES AND NEWS *Continued ...*

2020 BUGLE CALL

Gold Medal 2024 Lake County Fair Wine Competition

2021 BUGLE CALL

Silver Medal 2025 San Francisco Chronicle Wine Competition

2020 CABERNET SAUVIGNON

Double Gold Medal 2024 Lake County Fair Wine Competition

2021 CABERNET SAUVIGNON

Gold Medal 2025 San Francisco Chronicle Wine Competition

2023 CHARDONNAY

Gold Medal 2025 San Francisco Chronicle Wine Competition

Silver Medal 2024 Lake County Fair Wine Competition

2021 PETIT VERDOT

Double Gold Medal • 96 points

2024 Press Democrat North Coast Wine Challenge

2021 RESERVE CABERNET SAUVIGNON

Silver Medal 2025 San Francisco Chronicle Wine Competition

2022 ROSE OF CABERNET SAUVIGNON

Gold Medal • 93 points

2024 Press Democrat North Coast Wine Challenge

THE PERFECT PAIRING

HAM & CHEESE HASH BROWN CRUST QUICHE

A quiche is perfect for brunch, and your guests will be delighted with the delicious hash brown crust. You may never go back to using a traditional pie crust for your quiche recipes.

1 20 oz. pkg refrigerated shredded hash browns

4 T butter, melted

4 large eggs, beaten

1 c. half & half

1 c. diced ham

½ c. green onions, thinly sliced

1 c. shredded cheddar cheese

Preheat oven to 450°.

Remove the excess moisture in the hash browns by pressing between thick layers of paper towels. Repeat if necessary.



2023 ROSE OF CABERNET SAUVIGNON

Gold Medal 2025 San Francisco Chronicle Wine Competition

2023 SAUVIGNON BLANC

Gold Medal 2025 San Francisco Chronicle Wine Competition

Silver Medal 2024 Lake County Fair Wine Competition

2022 SWEET ROSE OF CABERNET SAUVIGNON

Gold Medal • 91 points

2024 Press Democrat North Coast Wine Challenge

2023 SWEET ROSE OF CABERNET SAUVIGNON

Silver Medal 2025 San Francisco Chronicle Wine Competition

2020 SYRAH

Press Democrat Wine of the Week Pick with 3½ Stars

2021 SYRAH

Silver Medal 2025 San Francisco Chronicle Wine Competition

Although several of the wines listed above are not released in our tasting room, all of them are available for our Wine Club members to purchase, and some of have been part of your past Wine Club shipments. If you'd like to purchase any of these wines, just let us know!

Add the dry potatoes to a mixing bowl with the melted butter, toss to evenly coat.

Transfer the buttered potatoes to a 9" pie plate. Press them evenly out over the bottom and up the side of the dish to create a crust.

Bake the crust at 450° for 20-25 minutes, until the hash brown crust has turned golden brown and begun to crisp up.

While the crust bakes, combine the remaining ingredients to a large mixing bowl. Stir together.

Once the crust is ready, pour the egg mixture into the hash brown crust.

Put the quiche in the oven, reduce the temperature to 350°, and bake for 30-40 minutes. It's done when the quiche is golden brown on top and puffed. If you want to be sure, insert a toothpick into the center — if it comes out clean, it's ready to eat.

Serve with a fresh fruit salad and Cache Creek Celebration Cuvée Blanc de Blanc for a perfect brunch.