



CACHE CREEK

VINEYARDS & WINERY

SUMMER 2025 | NEWSLETTER

ANOTHER SUMMER OF MUSIC UNDER THE STARS

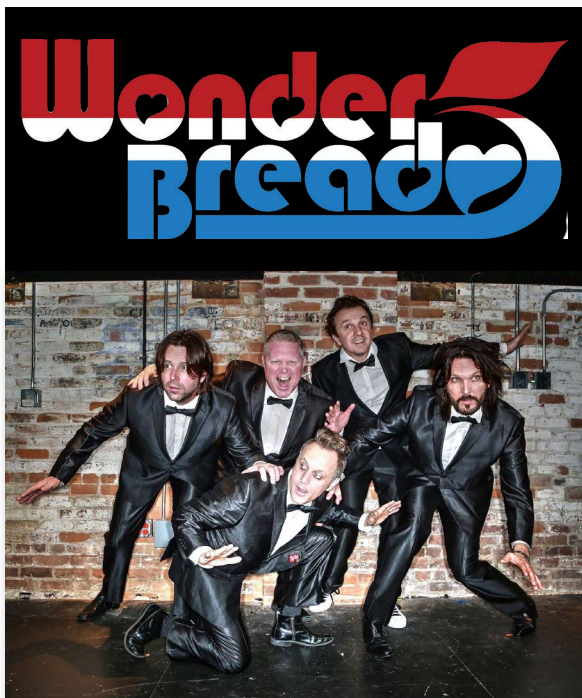
We're excited to offer another exceptional Summer Concert Series. The lineup is so great, and we hope you were able to come to our June concert with Elvie Shane and special guest Buck Ford.

JULY DANCE PARTY

Wonder Bread 5, along with special guest DJ Alexx Gold, will have the dance floor hopping on Saturday, July 19th. If you've seen Wonder Bread 5 before, you know they bring unbridled energy to their seamless performance of the latest hits of today to classics hits from the 60s, 70s, 80s, 90s and beyond. Unlike a tribute band, this group is known for their diverse playlist and ability to appeal to a broad range of music lovers.

If you're not familiar with Wonder Bread 5, we encourage you to visit their website at wonderbread5.com/video to hear and see them in action.

Special guest Alexx Gold is an up and coming cutting-edge DJ out of Sacramento. Known for his excellent mix of dance music and crowd-pleasing tunes, he's sure to get everyone warmed up for a night of dancing.



YOU SHOULD BE DANCING

If you enjoy the music of the Bee Gees, you're going to love our August 23rd concert, *You Should Be Dancing*, a tribute to the



Bee Gees. The brothers Gibb had very distinctive voices, and this tribute band captures the very essence of their sound. You'll think Barry, Maurice and Robin are performing for you, as this tribute band sounds so much like the original trio. Plus, they have a talented group of musicians backing them up on guitar, bass guitar, drums and keyboards, further contributing to that authentic Bee Gees sound.

Here are a couple of recent reviews of *You Should Be Dancing*:

★★★★★ — *Better than the original Bee Gees! I kid you not! These guys were very high energy with fun stage presence, engaging the audience, encouraging us to dance, which we couldn't help not to! They are also great dancers with amazing funky rhythm! Saw them a few weeks ago and will see them every time they come... Thank you to these amazing performers who brought the Bee Gees and the memories back to us.* — Laura, 3/25/25

★★★★★ — *Awesome, Amazing. If I closed my eyes, I swear I was at the original Bee Gees concert. These guys are absolutely spot on, amazing! They put on a fantastic show and have you dancing!* — Lori, March 2025

You can read dozens of similar reviews on the bayareabeegees.com website. While you're there, check out the videos of their past performance to hear what everyone is raving about.

Continued on page 4...



SUMMER 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 summer 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..



2024 SAUVIGNON BLANC *Club Pre-Release*

With just the aromas and flavors you want to savor, this Sauvignon Blanc start with an enticing nose of lemon-lime zest, green apple, mango and a hint of white floral. The flavors are bathed with palate cleansing acidity. A vibrant blend of Meyer lemon, Persian lime, pink grapefruit and green apple, with just a trace of salinity, is balanced with a silken mouthfeel. Perfect as a refreshing warm-weather sipper, this crowd pleaser will also satisfy your desire for a delicious Sauvignon Blanc all year long. \$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

2022 RESERVE CHARDONNAY

Gold Medal

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

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 MAJESTIC ELK *Club Pre-Release*

An enticing aromatic fusion of dark juicy berries, black cherry and red currant mingles with traces of mocha-laced oak. The palate, bathed with bright acidity, offers ripe cherry, black raspberry and blackberry flavors at its core. Hints of mocha espresso, violet, leather and forest floor appear late, adding complexity and depth. Supple tannins and oak notes frame this elegantly balanced blend, providing structure to allow for additional bottle aging. If enjoyed before 2026, we recommend decanting to fully experience the wine's beauty, or cellar it for future enjoyment. \$58



SUMMER WINE CLUB SHIPMENT *Continued ...*

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 saffra, 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 BUGLE CALL

99 Points • Best of Class • Best of Lake County AVA • Double Gold Medal • Gold Medal • Three Silver Medals

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

2019 CABERNET SAUVIGNON *Library Release*

91 Points • Five Silver Medals

A tempting nose of ripe dark cherry woven with spicy cedar and a trace of black currant offers a proper entry for this delicious Cabernet. Layers of red fruit— Bing cherry, red currant, plum and pomegranate—saturate the palate, while gentle oak notes add a luscious creamy essence. A hint of eucalyptus adds dimension and depth to the finish. The subtle, yet ever-present tannin-oak structure frames the wine without interfering with the inviting core flavors. \$40

THE PERFECT PAIRING

CHICKEN GRATIN

Also known as Chicken Tartiflette, this easy to prepare one-pan dish is perfect as a delicious brunch or dinner entrée. We loved serving it with our Sauvignon Blanc, but it also was perfect with our Chardonnays and sparkling wines.

Serves 4 - 6

8 thin slices Black Forest ham (thinly sliced bacon will also work well)

2 onions, thinly sliced

6-7 medium Yukon Gold potatoes, cut in ¼ - ½ inch slices

2 T. olive oil

2 garlic cloves, finely minced

Salt and pepper, to taste

6 small chicken breasts, skinless and boneless

8 oz. button mushrooms, sliced

½ c. dry white wine, recommend Cache Creek
Sauvignon Blanc or Chardonnay

½ c. heavy cream

6 oz. double cream Brie, rind removed and diced

1 T. whole grain Dijon mustard

Juice of ½ lemon

1 T. thyme, freshly chopped

2 T. parsley, freshly chopped



Preheat the oven to 400°F

Dice two slices of the ham (or bacon).

In shallow baking dish, combine the ham (or bacon), onions, potatoes, olive oil, and garlic. Season with salt and freshly ground black pepper to taste. Toss everything together and roast for about 20-25 minutes, until the potato slices are nearly tender.

While that mixture is in the oven, place the remaining slices of ham (or bacon) on a cutting board. Place a chicken breast on top of each slice of meat and wrap the meat around the chicken.

Season the wrapped chicken breasts with salt and pepper, to taste.

Remove the roasting pan from the oven. Stir in the mushrooms, white wine, cream, and diced Brie.

Place the wrapped chicken breasts on top of the vegetables and return to the oven. Bake for about 18-20 minutes, or until the chicken and vegetables are tender. Turn the chicken after 10 minutes of baking.

When cooked, remove the chicken from the pan and place on a warm plate to rest. Stir the mustard, lemon juice, and chopped herbs into the pan until combine with potato mixture. Slice chicken breasts into two to four pieces and put on a platter. Spoon the potato mixture and sauce over the chicken. Serve with a green salad or vegetable, and your favorite Cache Creek white or sparkling wine.



ANOTHER SUMMER OF MUSIC UNDER THE STARS *Continued ...*

WE'RE SO LUCKY!

TYLER RICH

On September 13th, we'll be wrapping up the Summer Concert Series with Tyler Rich and special guest Township. Last year's concert was

outstanding, with everyone wanting more when the night came to a close. If you missed them last year, get your tickets early. Last year, the VIP tickets sold out weeks before the concert, and the general admission ticket sold out as well, so we had no at the door tickets.



There were too many disappointed people who had to leave without hearing that epic night. I hope you get your tickets early so you won't be disappointed.

If you're not familiar with Tyler Rich, he's originally from Yuba City, and will always have a special place in his heart for Northern California. Currently living in Nashville, he's been called the next rising star by major music reviewing sources. We're so lucky that he is a local fellow who wants to come back and play for his people. You can listen to one of his recent hits on his website at tylerrich.com/#video.

Known as Northern California's premiere country rock cover band, Township also puts on an outrageously great show, interacting with the crowd while



performing hit after hit. If you'd like to get a taste of Township's music, visit their webpage at townshiptheband.com/gallery.

No one leaves disappointed after a night with Tyler Rich and Township!

SPECIAL CLUB PRICE ON VIP TICKETS

Our Wine Club Members receive a discounted price on all concert VIP tickets. With VIP tickets, you'll have access to the reserved seating tables, located under our massive shade tree. You'll be treated to a delicious dinner, including passed appetizers, prepared by Rosey Cooks. Each ticket holder gets a drink ticket for the beverage of their choice, include a glass of Cache Creek wine or beer on tap. VIP tickets are limited, so don't wait to get yours!

READY TO GET YOUR TICKETS?

If you'd like to read more about the Summer Concert Series and see the VIP menus, visit our website Events page. Wine Club VIP tickets can be purchased through our tasting room, by giving us a call or sending an email to Kaitlyn@CacheCreekVineyards.com. If you want general admission tickets, they are also available directly from us, or click on the ticket link on our website Event page.

We're ready for another summer filled with music and dancing, are you?

UPCOMING EVENTS

SUMMER CONCERT SERIES

- July 19 Wonder Bread 5
with special guest DJ Alexx Gold
- Aug. 23 You Should Be Dancing — A Tribute to the Bee Gees
with special guest DJ Nano
- Sept. 19 Tyler Rich Concert
with special guest Township

Summer Concert Tickets available at our Tasting Room or Eventbrite.com

Watch your email and social media for the Tastes, Tunes & Trucks summer schedule.