



CACHE CREEK

VINEYARDS & WINERY

DECEMBER 2025 | NEWSLETTER

HELPFUL HOLIDAY PAIRINGS

Holiday gatherings, festive dinner parties and family baking marathons are all things we look forward to this time of year. Yet, sometimes figuring out party menus or putting together wine and food pairings can feel daunting. We want to offer a few suggestions for delicious pairing ideas, and maybe share some new recipes for you to try this holiday season.

WE LOVE APPETIZERS

The appetizer course is so popular that many holiday gatherings now just serve lots of appetizers and desserts, and skip the main course. Here are a few festive and delicious appetizers with Cache Creek wine pairings that we recommend. Since it isn't practical to write out all the recipes, we've included links to recipes that you can try.

When fresh Dungeness crab is in season, enjoying a crab cake with a glass of our **Celebration Cuvée** is a heavenly match.

There are a lot of great recipes for **crab cakes**, but be sure you find one that doesn't have too many additional ingredients that takes away from the superb crab flavors. Here are two options:

<https://www.sunset.com/recipe/ultimate-crabcakes>

<https://www.thepioneerwoman.com/food-cooking/recipes/a36202143/crab-cakes-recipe/>



A **charcuterie board** adds a variety of tasty treats and visual appeal to a table of appetizers, plus they are fun to put together. Last year, our staff created a charcuterie Christmas tree that we paired with our **Celebration Rosé**. A charcuterie board will

also pair perfectly with many of our red wines, like **Bugle Call** or **Wapiti Red**. Want to try your hand at creating a charcuterie Christmas tree? Here are two step-by-step guides:

<https://simmerandsage.com/how-to-make-a-christmas-tree-charcuterie-board/>

<https://littlenomadsrecipes.com/easy-charcuterie-christmas-tree/>

No-bake pinwheel appetizers are always a big hit at any gathering. Have you ever served pinwheels arranged in a shape? This easy to make, tasty and festive recipe for **no-bake Christmas tree pinwheels** is guaranteed to be a favorite, and it's even better when you pair it with our **Wapiti Rosé** sparkling wine. This recipe gives step-by-step how-to instructions:

<https://fantabulosity.com/pinwheel-christmas-tree-appetizer/>



THE MAIN COURSE

The holidays are the perfect time to make something extra special, and we've got three entrée options you're going to love.



A timeless classic, **Chicken Cordon Bleu** is a delicious entrée and not that difficult to make, plus it pairs perfectly with our **Chardonnay** or **Reserve Chardonnay**. This recipe even has an option to bake in an air fryer:

<https://thestayathomechef.com/chicken-cordon-bleu/#wprm-recipe-container-17465>

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FALL 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 holiday 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.



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

2024 SAUVIGNON BLANC

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

2024 RESERVE SAUVIGNON BLANC *Club Pre-Release*

The nose greets you with an aromatic union of white peach, lemon-lime and toasty oak. A velvety entry glides into a fruit-driven mid-palate bathed with mouthwatering acidity. Savor the fusion of key lime, Pomelo, tangerine, lemon zest and traces of passionfruit, guava and white floral. As the wine finishes, hints of toasty oak and coconut appear adding dimension to this elegant and delicious wine. \$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

2020 BUGLE CALL

99 points • Best of Class • Double Gold Medal • Gold 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



FALL WINE CLUB SHIPMENT *Continued ...*

2022 CABERNET SAUVIGNON *Club Pre-Release*

Dark fruit aromatics merge with traces of mocha and vanillin oak notes, enticing a first sip that doesn't disappoint. Deep rich flavors and bright acidity start and finish this luscious wine. Enjoy vine-ripened wild blackberry, blueberry, black currant and dark cherry mingled with subtle hints of dark chocolate, cedar and tobacco. The flavors are beautifully balanced by a supporting cast of supple tannins, lively acidity and integrated oak creating a rather irresistible Cabernet. \$40

2022 RESERVE CABERNET SAUVIGNON *Club Pre-Release*

Tempting aromas of sweet oak weave through a deep, rich nose of ripe dark fruit foretelling the wine's beauty and depth. Integrated fine-grained oak, velvety tannins and balanced acidity caress the palate while revealing subtle red and black currant, blackberry, Bing cherry, plum and a touch of huckleberry. As the wine opens, traces of mocha, cedar and anise join the initial flavors as the wine lingers. Delicious now, this muscular Cabernet will continue to develop with additional bottle aging. \$60

2020 PETITE SIRAH

Two Silver Medals

Enticing aromatics fill the nose with an intense berry essence laced with deep oak notes, reminiscent of a cellar at the height of harvest. The rounded entry exposures a rich mix of dark berries laced with cedary oak. Traces of ripe cherry, mocha and dark chocolate appear as the wine opens, adding layers of complexity and depth. \$38

THE PERFECT PAIRING

STEAK WITH PEPPERCORN BRANDY CREAM SAUCE



If you want to wow your guests or family this holiday season, prepare this recipe with your favorite cut of steak and pair it with one of our Cabernet Sauvignons.

- 2 ribeye steaks (about 1-inch thick) or the steak of your choice
- 2 T. olive oil
- Salt and pepper to taste
- 1 T. butter
- ½ c. brandy
- ½ c. beef broth
- 1 T. Dijon mustard
- ¼ c. heavy cream
- 1 T. fresh parsley, chopped
- 2 t. whole peppercorns

Preheat a large skillet over medium-high heat and add olive oil. Season both sides of the steaks with salt and pepper. Once the oil is hot, add the steaks to the skillet and cook for 4-5 minutes per side for medium-rare (adjust the cooking time for your desired doneness). Remove the steaks from the skillet and let them rest. Lower the heat to medium, add butter to the skillet, and let it melt. Add the whole peppercorns to the skillet and cook for 30 seconds, allowing the flavors to bloom. Carefully add the brandy to the skillet, scraping the bottom to deglaze. Stir in the beef broth and Dijon mustard. Cook for 3-4 minutes to reduce the sauce slightly. Add the heavy cream and cook for another 2-3 minutes, stirring until the sauce thickens. Return the steaks to the skillet and coat them in the sauce. Let them simmer for 1-2 minutes. Sprinkle with fresh parsley before serving with your favorite potatoes or rice pilaf on the side.

UPCOMING EVENT
Saturday, March 7, 2026 1 - 4pm
Spring Wine Club Pick-up Party



HELPFUL HOLIDAY PAIRINGS *Continued ...*



Prime Rib is classic staple for many families during the holiday season, and it pairs so well with our **Reserve Cabernet Sauvignon** and **Majestic Elk**. Here's a great recipe with detailed instructions:

<https://recipestokeep.com/prime-rib-recipe/>

A **Honey-Glazed Ham** is always a crowd pleaser and is a simple yet elegant entrée that pairs so well with our **Syrah**. This recipe from Southern Living offers an interesting twist on the traditional flavors:

<https://www.southernliving.com/honey-glazed-ham-8576543>



ON THE SIDE

A first course of **Caesar**

Salad with a glass of **Sauvignon Blanc** sets the stage for any elegant meal, and the two pair so well together. There are many great Caesar dressing recipes, and this one is a favorite:

<https://www.thespruceeats.com/classic-caesar-salad-recipe-996054>

Hasselback Potatoes will pair perfectly with all three of the entrées above and the wines they are paired with. If you've not made or tried these delicious potatoes, this holiday season is the perfect opportunity.

<https://dinnerthendessert.com/hasselback-potatoes/#wprm-recipe-container-99910>

AND NOW FOR DESSERT



An elegant dessert doesn't need to be difficult to make.

Chocolate Lava Cake is a great example of a scrumptious, elegant dessert that is relatively easy to make. It pairs beautifully with our

Elk in Velvet. Although we think this port-style dessert wine pairs with all desserts, it brings out the best when enjoyed with decadent chocolate.

<https://insanelygoodrecipes.com/chocolate-lava-cakes/>

If you have plenty of homemade **Christmas cookies** available, they will also make an ideal ending to a holiday meal. Both our **Petite Sirah** and **Malbec** pair nicely with a variety of cookies, but almost any of our wines are fun to sip as you savor homemade cookies.

BAKING MARATHONS NEED WINE, TOO

If your tradition is to do a lot of holiday baking, we recommend sipping on a glass of **Sunset on the Vine** or **Rosé** during this labor of love. But then, nothing beats a bite of chocolate chip cookie dough and a sip of **Petit Verdot**.

We could go on with wine and food pairings, but we hope this jump starts your holiday feasting. Cheers!



LONG VALLEY – LAKE COUNTY

In the September 2023 Wine Club newsletter, you read about the newly approved AVA (American Viticulture Area) Long Valley – Lake County. This AVA includes Cache Creek Vineyards. During the past year, we've pre-released a couple of wines to the club with the new AVA on the label. In this club shipment, all three pre-release wines have Long Valley – Lake County on the label, and going forward you'll be seeing it on most of our wines.

The wines still come from grapes grown in our Cache Creek Vineyard, but now we're able to display on the label that the grapes are grown in this very distinctive and special location. Hope you enjoy these wines and all the wines in your shipment!

HAPPY HOLIDAYS

We want to give a heartfelt thank you for your continued support of our family winery. Without you, a small winery like ours might not exist.

We love having you as part of our wine family. So, thank you from everyone at Cache Creek Vineyards & Winery and we wish you a truly magical holiday season!

