



CACHE CREEK

VINEYARDS & WINERY

SUMMER 2026 | NEWSLETTER

SUMMER FUN BEGINS NOW!

SUMMER CONCERT SERIES

This summer we're having two extra special concerts, both featuring the return of awesome country stars to the Cache Creek Winery venue.



On July 10th, Casey Donahew will return to launch our Summer Concert Series. His last performance here was in 2018. Casey's last four albums charted on the *Billboard* US Country top 10, and we can't wait to hear him perform his hits in Lake County!

Casey, originally from Burleson, Texas, is different from typical country music singer/songwriters, as he often writes about heartbreak with a unique twist on the subject. If you not familiar with Casey's music, check out his songs at caseydonahew.com.

TYLER RETURNS

You'll have to wait until September 19th, but it will be worth it as Tyler Rich returns to our stage. Tyler is a perennial favorite, and we're thrilled to have him back again to close out our summer concert series.



From Yuba City, Tyler enjoys coming back to play for the folks where he grew up and we're so glad to have him return. Now a resident of Nashville, Tyler spends much of this time on the road touring and sharing his own take on country music. If you want to hear Tyler's tunes, visit tylerrich.com.

Details and tickets on both of these concerts will be available soon, so watch your email inbox.

TASTES, TUNES & TRUCKS

Everyone loved last year's Tastes, Tunes & Trucks, and we promise they'll return again this year. We're working on the schedule now and should have it available in the coming weeks. We can guarantee the music will be fabulous, the food delicious, and the wine superb. The perfect combination for a Friday night.



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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

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 CHARDONNAY

Fresh aromas of lemon zest with hints of juicy pineapple offer an intriguing start to this tasty Chardonnay, and the balanced flavors that follow keep you sipping. The creamy mouthfeel exposes a fusion of Lisbon lemon, tropical fruit and green apple with traces of crème brûlée. The bright lemon essence lingers, refreshing the palate for the next sip. You'll love that this wine has the sophistication of a premium Chardonnay without a premium price. \$26

2024 RESERVE CHARDONNAY *Club Pre-Release*

Luxuriously refreshing, our Reserve Chardonnay offers aromas of creamy lemon curd swirled with hints of lime zest. The richly textured palate presents tropical fruit layered with notes of Cara Cara orange, fresh key lime juice and lemon zest. Bright acidity appears mid-palate to balance the luscious mouthfeel, while traces of caramel, lychee, white floral and ginger enhance the flavors as they blend in and linger long. \$36

2024 SUNSET ON THE VINE *Club Pre-Release*

Enjoy sweet aromas of orange blossoms as they mingle with notes of lemon, lime and a touch of pineapple. A smooth, round entry leads into opulent flavors of mandarin orange, Meyer lemon, Asian pear, peach and dried apricot. Traces of honeysuckle and caramel join mid-palate, along with bright acidity that balances the richness of the wine as it refreshes the palate. \$24

2020 MALBEC *Exclusive Wine Club Only Wine*

The aromas showcase the depth of this wine with its layers of ripe blackberry, toasty oak and vine-ripened blueberries. The intensity found on the nose is repeated on the palate. Concentrated flavors of black raspberry and huckleberry mingle with mocha and traces of dark chocolate, all woven with the same toasty oak from the nose. Subtle vanilla, sweet tobacco and red plum join in as the wine's rich essence lingers on. \$40



SUMMER WINE CLUB SHIPMENT *Continued ...*

2020 CABERNET SAUVIGNON

Double Gold Medal • 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

2023 WAPITI RED WINE *Club Pre-Release*

This seductive blend opens with concentrated aromas of wild blackberry and huckleberry layered with traces of mocha and Bing cherry. The entry bursts with a blend of vine-ripened black raspberry, blackberry and blueberry bathed in buoyant acidity that carries the flavors into a long finish. As the wine nears the finish, notes of fresh white fig, Valrhona chocolate and creamy latte add dimension to the bright fruit essence as the wine glides across the palate and lingers. The mouthwatering acidity and slightly chewy texture help tame the opulent flavors that keep you coming back for sip after sip. \$40

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. Delicious now, this is a wine that could age for a decade or more. \$38

SUMMER FUN BEGINS NOW! *Continued ...*

COME VISIT, TASTE, ENJOY

We recently released 10 wines, all available to taste as part of our tasting flights and also by the glass. If you haven't been to visit us in a while, it's time to stop in again. We recommend packing a picnic, or putting one together from our deli case. Grab a spot on our patio and enjoy a tasting. You're welcome to taste and nosh, or taste and then enjoy a glass or bottle of our favorite wine with your picnic. Slow down the pace, enjoy the view, play a game of bocce ball, listen to the soothing sound of our fountain, and have a relaxing time in Lake County Wine Country!

Here's the list of our newly released wines:

2024 Sauvignon Blanc
2024 Chardonnay
2022 Rosé of Cabernet Sauvignon
2022 Sweet Rosé of Cabernet Sauvignon
2021 Bugle Call
2021 Cabernet Sauvignon
2021 Majestic Elk
2021 Reserve Cabernet Sauvignon
2021 Wapiti Red
2021 Petite Sirah



So many amazing wines, you might have to visit a few times to try them all!

The summer goes by way too fast. Make sure you make time for as much great music and delicious wine as possible over the coming weeks. Hope we see you soon and often!



THE PERFECT PAIRING

AIR FRYER CRAB RANGOON

Makes about 30 pieces

*This super simple and delicious recipe can be baked in the oven.
See the notes below for details.*

- 8 oz. lump crab meat
- 8 oz. cream cheese, softened
- 1 T. mayonnaise
- 1 scallion, diced
- ½ t. garlic powder
- 1 t. Worcestershire sauce
- ½ t. kosher salt
- ¼ t. fresh cracked black pepper
- 12 oz. package wonton wrappers

Drain the crab meat and check for shell fragments; set aside.

In a medium bowl add the cream cheese and mix together with the mayonnaise, scallion, garlic powder, Worcestershire sauce, salt, and pepper. Gently fold in the crab.

Moisten the edges of the wonton wrapper with a touch of water, then place about 2½ teaspoons of the crab filling in the center. Bring the two flat sides of the wrapper together to form four points. Try to seal the wrapper around the filling — if a little bit of the filling comes up in the center of the wonton, that is okay.

Spray the basket of the air fryer with cooking spray. Place as many wontons as you can into the basket without touching.



Spray the wontons generously with cooking spray.

Air fry for 6 minutes at 380°F until golden brown and crispy.

Serve with your favorite sweet chili sauce and our Reserve Chardonnay, or any of the Cache Creek whites, rosés or sparkling wines.

Notes: All air fryers are slightly different. Do a test run with just a few crab Rangoon and then adjust the time and temp, as necessary. With air fryers and ovens, cooking times can vary.

If you don't have an air fryer, you can bake the crab Rangoon in the oven. Place them on a parchment paper lined baking sheet. Spray with cooking spray or brush well with vegetable oil. Bake at 400° for 10-12 minutes or until golden.



UPCOMING EVENTS

SUMMER CONCERT SERIES

July 10 Casey Donahew Concert

Sept. 19 Tyler Rich Concert

Oct. 3 Fall Wine Club Pick-up Party

TBA Tastes, Tunes & Trucks

Watch your email and social posts for the schedule