



CACHE CREEK

VINEYARDS & WINERY

SPRING 2026 | NEWSLETTER

FREQUENTLY ASKED QUESTIONS

We love when Tasting Room visitors are inquisitive about our wines, vineyards, wine club, and so many other topics. We know not everyone is able to visit us in person, so we thought it might be interesting for everyone to get the answers to some of our frequently asked questions.

Do you open new bottles of wine every day, or pour from a bottle until it's empty?

Our goal is to give every visitor to our Tasting Room a premium tasting experience. As the star of the experience, the wine should always taste its best. To achieve this, we open new bottles every two to three days. Our staff dates newly opened bottles so we know how long a bottle has been open. After opening, we also taste the wines to make sure they're tasting their best.

Most wines will have a fairly consistent smell and taste for up to three days. After three days, the exposure to air from opening and reclosing the cork will cause the wines to begin oxidation. When a wine starts to oxidize, it won't necessarily taste bad, but it also won't taste its best.

What does it mean to have a wine "breathe"?

Younger red wines often need to "breathe" or open up. When you first open a red wine, it sometimes doesn't taste as you remember or how you thought it should taste. One way to remedy this is to pour some wine in a glass so it's about a third full, and then swirl it a few times. If it still tastes "closed," let it sit in the glass for 15-60 minutes. Then return to the glass and taste it again. If the wine has changed or opened up, you might leave the cork in the bottle and try it again the next day, or decant the wine.

Decanting wine exposes air to the wine as it's poured out of the bottle and into a decanting vessel or other glass container. Once the wine has been decanted and had the additional air exposure, it might only take 30-60 minutes for the wine to open up and share its full potential of aromas and flavors.

If you're hosting a dinner party and want to have the wines pair perfectly with the food, be sure to open them early in case one or more of the wines need to breathe.

What does "Bordeaux varietal blend" mean?

Many grape varieties grown in the U.S. originated in various parts of Europe. Some of the most commonly known wine varietals came from France. The French wine industry is highly regulated, and various regions only grow and are known for specific varietals. France's Bordeaux region's primary red varietals are Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec and Petit Verdot.

A Bordeaux blend will have two or more of the five varietals listed above. Cache Creek produces two Bordeaux blends — our Majestic Elk and Wapiti Red. We also produce another blend that is mostly Bordeaux varietals, but with the addition of Grenache, which is a Rhône varietal. Rhône is another French region renowned for its wines.

Our current release of Majestic Elk is a blend of Cabernet Sauvignon, Cabernet Franc, Petit Verdot and Malbec. Our Wapiti Red is a blend of Malbec, Petit Verdot and Cabernet Franc. The pre-release of our 2022 Bugle Call has Cabernet Sauvignon, Malbec, Cabernet Franc and Petit Verdot, plus about 22% Grenache, making it 78% Bordeaux varietals.

The Bordeaux red varietals produce wines that are often more robust and perfect for aging, which is useful to know when trying to decide what wine to open or to pair with a meal.

Does it really matter what kind of glass I use when drinking wine?

The answer is, it depends. If you're just quaffing wine and the aromas and flavors don't matter much to you, you can sip from



Continued on page 4...



SPRING 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 Spring 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 starts 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

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

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

2024 ROSÉ OF CABERNET SAUVIGNON *Club Pre-Release*

Classic rosé aromatics greet the nose with fresh cherry, juicy strawberry and ripe raspberry mingled with a hint of melon and citrus. The creamy entry carries through to the lingering finish as it reveals the same red fruit flavors found on the nose. Traces of key lime, tangerine and Asian pear appear mid-palate, adding to the refreshing nature of this easy quaffing wine. It's delicious year-round, but especially perfect on warm sunny days as you relax with friends. \$24



SPRING WINE CLUB SHIPMENT *Continued ...*

2021 SYRAH

Silver Medal

Subtle cedar and sweet tobacco lace through aromas of ripe spiced plum, boysenberry and wild blueberry, offering a seductive entry. The rich flavors to follow fill the palate with dark plum and blackberry preserves woven with hints of cardamom, allspice and clove. Creamy notes of chocolate and vanillin oak add depth and complexity to this easy sipping, delicious Syrah. \$32

2022 BUGLE CALL *Club Pre-Release*

Primarily a Bordeaux varietal blend, our 2022 Bugle Call has just enough Grenache (a Rhône varietal) to add luscious berry notes throughout. The rich aromatics are laced with fresh juicy berries and threads of oak, foretelling the flavors to follow. Scrumptious dark berries — blackberry, black cherry, boysenberry and huckleberry — engulf the palate with the first sip. The round mouthfeel and smooth texture somewhat conceal the beautifully integrated structure, which enhances the wine with delicious notes of toasty vanillin oak and chocolate. A long finish of red berries with a hint of baking spices completes this enchanting wine, and sends you back for another sip. Still youthful, this wine is best served after giving it time to breathe. \$40

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

2021 CABERNET SAUVIGNON

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

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

2021 PETITE SIRAH

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

UPCOMING EVENTS

Watch your email for dates and details on these upcoming summer events:

June Wine Club Pick-up Party

Summer Concert Series

Tastes, Tunes & Trucks

It's going to be another summer of fun at Cache Creek Vineyards & Winery!

**TASTES,
TUNES
& TRUCKS**



THE PERFECT PAIRING

CROWD-PLEASER MEATLOAF

Serves 8 - 10

2 lbs. ground beef, 80% to 85% lean
½ lb. ground pork or country pork sausage
1 c. onion, finely chopped
1 medium apple, finely chopped (prefer to use Fuji or Honeycrisp apples)
2 large eggs
3 garlic cloves, minced
¼ c. tomato sauce
1½ T. Worcestershire sauce
¾ c. quick oats
1 t. salt
1 t. Italian seasoning or other favorite herb seasoning
½ t. freshly ground black pepper

Sauce

¾ c. tomato sauce
1½ t. white vinegar
2 T. brown sugar
½ t. garlic powder
½ t. onion powder

Preheat oven to 350°F.

Line a rimmed baking sheet with parchment paper or foil for easy cleanup

In a large bowl, add all of the meatloaf ingredients and mix just until well combined, but do not over mix.



Place meatloaf mixture onto the baking sheet and shape into a meatloaf size, making it a uniform height of about 2½ to 3 inches. Bake uncovered for 40 minutes at 350°F.

While the meatloaf bakes, add all the sauce ingredients into a bowl and whisk to combine.

When the meatloaf has baked for 40 minutes, remove it from the oven and evenly spread the sauce over the exposed areas of the meatloaf.

Return to the oven and bake an additional 20 minutes or until the internal temperature is 160°F on an instant-read thermometer.

Let the meatloaf rest for 10-15 minutes before serving with Bugle Call or any of your favorite Cache Creek red wines.

FREQUENTLY ASKED QUESTIONS *Continued ...*

just about anything. However, if you want to get the most out of your tasting experience, then yes, the glass can make a difference.

To find out for yourself, do the following experiment. Pour the same wine into a few different glasses and experience how the smell and taste vary from glass to glass. If none of the glasses allow you to get the best out of the wines you enjoy, you might invest in a good set of all-purpose wine glasses.

Several of the major wine glass manufacturers make an all-purpose glass that works well for both crispy whites and robust reds. Check out some online reviews and maybe buy a glass or two to figure out what size, style and shape best suits your palate.

You'll find it is worth the investment if it makes a wine taste as good as you remember.

If you enjoyed reading the answers to some of the frequently asked questions in our Tasting Room, let us know and we'll try



to do it again. We get so many great questions that we've only scratched the surface. And, if you have a question about our winery, wines, vineyard, Wine Club, or more, please don't hesitate to ask us.