



# CACHE CREEK

VINEYARDS & WINERY

MARCH 2024 | NEWSLETTER

## REFLECTING WITH GRATITUDE

Last year disappeared quickly and we're almost a quarter into 2024. Before the year moves on further, we wanted to take a moment to reflect on some of the things that took place in the past year. This includes thanking all of you, our loyal Wine Club members. Without the support of others, we'd not be able to exist. We never lose sight of that, and just want to say thank you.

We had a phenomenal Summer Concert Series, for which many of you were able to join us. The introduction of Tastes, Tunes & Trucks was met with great success, and we plan to repeat it again this year with a few minor changes.

We also want to review some of the amazing accolades we've received on our wines. You're a part of our club because you know our wines are special. We thought we'd validate your choice in choosing wines that others give praise to as well.

This list isn't exactly random. The first section is in the order of the wow factor. The Gold Medals section is in tasting order.



### ★ TOP HONORS ★

**2020 MAJESTIC ELK**  
4.5 Stars • Wine of the Week  
– *The Press Democrat*  
97 points  
Best of Class  
Best of Lake County AVA  
Double Gold Medal

**2020 BUGLE CALL**  
99 points  
Best of Class  
Best of Lake County AVA  
Double Gold Medal

**2019 RESERVE CABERNET SAUVIGNON**  
98 Points  
93 Points  
Best of Class  
Best of Lake County  
Double Gold Medal

**2019 PETITE SIRAH**  
95 Points  
Best of Class of Appellation  
Gold Medal

**2022 CHARDONNAY**  
Best of Class  
Double Gold Medal

**2019 CELEBRATION CUVÉE BLANC DE BLANC SPARKLING WINE**  
Double Gold Medal

**2020 WAPITI RED WINE**  
Double Gold Medal

### ★ GOLD MEDALS ★

**2021 RESERVE SAUVIGNON BLANC**  
Gold Medal

**2022 RESERVE CHARDONNAY**  
Gold Medal

**2020 RESERVE CHARDONNAY**  
Two Gold Medals  
90 points

**2021 ROSÉ OF CABERNET SAUVIGNON**  
Gold Medal

**2020 SYRAH**  
Gold Medal

**2019 MAJESTIC ELK**  
Two Gold Medals  
93 points

**2020 CABERNET SAUVIGNON**  
Gold Medal

**2020 RESERVE CABERNET SAUVIGNON**  
Gold Medal

**2020 PETIT VERDOT**  
Gold Medal

We've got even more accolades than those listed above. To see the full list, go to our website pages [Wines > Critical Acclaim](#).

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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 are 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.



### 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 CHARDONNAY

#### *Best of Class • Double Gold Medal*

Tantalizing aromas of a creamy lemon essence, Golden Delicious apple and ripe pineapple greet the nose. With the first sip, the rich, velvety smooth flavors spread across the palate — lemon custard infused with lemon and lime zest, along with hints of Hami melon and Bartlett pear. Traces of pineapple and green apple appear mid-palate and linger long into the finish. \$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

### 2022 ROSÉ *Club Pre-Release*

A lovely pale coral color adorns the glass while tempting aromas fill the nose with fresh sliced strawberry and honeydew melon mingled with a hint of mango. The palate offers a bright key lime essence in the entry that leads into flavors of guava and white raspberry, with traces of lime zest lingering in the berry-laced finish. The perfect balance of crisp acidity and a round mouthfeel makes for a delicious sipping wine. \$24

### 2022 SUNSET ON THE VINE *Club Pre-Release*

Aromas of sweet spring orange blossoms mingle with pineapple, guava and honeysuckle, creating an almost irresistible nose for this surprising blend. The smooth, round entry is beautifully balanced with bright, crisp acidity. Seductive flavors burst onto the palate, releasing luscious fresh apricot, white peach, mandarin, and an essence of white floral. Notes of pomelo appear as the wine nears the finish, adding a lovely lift at the end. \$24



## MARCH WINE CLUB SHIPMENT *Continued ...*

### 2020 SYRAH

*Gold Medal • Four Silver Medals*

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 CABERNET FRANC *Club Pre-Release • Wine Club Exclusive*

Enticing aromas of ripe dark berries mingle with hints of forest floor and oak. The first sip reveals a lightly cedar-spice-laced palate brimming with flavors of boysenberry, red currant and cherry. An undertone of mocha, white floral and orange zest weaves through the bright flavors, adding dimension and depth. The integrated oak-tannin structure creates the perfect balance for an easy to pair wine. \$40

### 2020 CABERNET SAUVIGNON

*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

### 2020 MAJESTIC ELK

*97 points • Best of Class • Best of Lake County AVA • Double Gold Medal • 4.5 Stars • Wine of the Week*

The nose offers layers of tempting aromas of rich cassis and brambly blackberry woven with hints of spicy cedar, tobacco and toasty oak. From the first sip, the palate is filled with mouthwatering yet plush flavors — Bing cherry, boysenberry, black raspberry, red currant and dark plum — laced with a lovely minerally saline essence. Traces of leather and loamy earth add interest while integrated mocha-tinged oak and bright acidity lend balance and depth. As the flavors fuse and linger, you start to long for the next sip. \$58

### 2020 RESERVE CABERNET SAUVIGNON

*Gold Medal • Silver Medal*

Even the nose conveys the wine's elegance, with deep aromas of black cherry and boysenberry laced with spicy cedar along with a touch of violet floral and oak notes. The silken smooth entry reveals a lively palate of red currant, cassis, dark cherry, blackberry and forest floor. Mid-palate, traces of mocha, caramel and minerality enhance the flavors while adding an element of depth. Supple tannins and seamlessly integrated oak are woven with a backbone of gentle acidity, the perfect framework for this delicious, sophisticated Cabernet. \$60

### 2020 PETITE SIRAH *Club Pre-Release*

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



## UPCOMING EVENTS

6/9/24 Wine Club Pick-up Party  
SAVE THE DATE!



## THE PERFECT PAIRING

### PAN SEARED ORANGE & ROSEMARY PORK TENDERLOIN

*This pan seared orange & rosemary pork tenderloin pairs perfectly with our new Cabernet Franc. If you like the flavor of cranberry, try the optional cranberry sauce on the side.*

Serves 4

- 1¼ - 1½ lbs. pork tenderloin
- Zest of one orange
- ½ t. fine sea salt
- ½ t. freshly cracked black pepper
- 1 T. fresh sage, finely chopped
- 1 T. fresh rosemary, finely chopped



Mix salt, pepper, sage, rosemary and orange zest in a small bowl.

Cover your pork tenderloin with this rub, then place it in a large resealable plastic bag or wrap it in plastic wrap and refrigerate for at least 6 hours, preferably overnight.

Before cooking, preheat your oven at 375°F

In a large nonstick or cast-iron pan, add about a teaspoon of olive oil at the bottom and heat over medium-high heat. When the pan is very hot, add your pork tenderloin and leave it to sear for 2-3 minutes until a nice golden crust forms, then flip it around and repeat with all four sides.

Transfer your tenderloin to a shallow oven safe dish, cover loosely with foil and cook until internal temperature reaches 145°F (about 20-25 minutes).

Take the tenderloin out of the oven and let it rest for about 10 minutes before slicing and serving.

Serve with a side of fresh green beans and wild rice, and a bottle of Cache Creek Cabernet Franc.

### OPTIONAL CRANBERRY SAUCE

- ½ c. cranberry sauce
- ¼ c. water
- ½ t. fresh rosemary, coarsely chopped
- ¼ t. freshly ground black pepper

Mix all the ingredients in a small food processor until completely combined and smooth.

Serve on top of the pork tenderloin or on the side.

## REFLECTING WITH GRATITUDE *Continued ...*

### ★ BEST OF LAKE & MENDOCINO ★

Every year, our community gives awards to local businesses that receive the highest votes in a variety of categories. We feel very fortunate again this year, receiving four Gold Medals and four Silver Medals.

#### Gold Medals

- Concert Venue
- Live Theatre/Music
- Events/Festival Venue
- Rose Wine

#### Silver Medals

- Tasting Room
- Tour
- White Wine
- Winery

A huge thank you to everyone who voted for us, and we trust you'll continue to make Cache Creek Vineyards & Winery a part of your lives in the years to come.



*Danielle LaRose, Kaitlyn Wright and Margie Van Pelt accepting the Best of Lake & Mendocino awards.*

## NEW WINE

We are so excited to release our estate-grown 2021 Cabernet Franc. This is definitely a Van Pelt family favorite and, with only 60 cases available, we predict it won't be around long. This Cab Franc is a Wine Club exclusive wine. If you like this wine as much as we do, please don't wait to secure more of it. Hesitation may lead to you finding it's sold out.

## SUMMER OF MUSIC AHEAD

Our Summer Concert Series and Tastes, Tunes & Trucks are just around the corner. As soon as we've finalized the schedules, our Wine Club members will be the first to know, so stay tuned!