



# CACHE CREEK

VINEYARDS & WINERY

JUNE 2024 | NEWSLETTER

## SUMMERTIME FUN

Summer is here and so is our Summer Concert Series. We're excited to bring music back to our stage and hope you'll join us often this summer for great tunes and lots of dancing.



### TYLER RICH RETURNS

We couldn't resist the opportunity to get our local country music superstar back on stage on Saturday, August 24<sup>th</sup>. Tyler Rich, originally from Yuba City, now resides in Nashville, but will always have a place in his heart for Northern California.

Tyler will be playing his hits, along with so many other songs we know and love. His music embodies the feelings that all people have in common – the need for acceptance, devotion and a place to call their own – and his empathetic spirit extends to animals as well.

A dad to two Huskies – Abby and Yukon, Tyler is passionate about helping all animals find safe and loving homes. Through his foundation, Rich Rescues, Tyler encourages others to adopt their pets. He also supports communities by highlighting various rescue programs, and personally visits local animal shelters when touring the country.

A fabulous musician, Tyler is also a great person, which makes us so proud that he agreed to come play on Cache Creek Winery's stage again this year.

Last year's concert sold out days before the event, and the VIP tickets sold out long before the concert. If you want to

experience a special night with a gifted performer, get your tickets NOW.

But don't take our word for it. Here is what some of the top music critics have said about Tyler Rich:

Rolling Stone Country wrote, *"He is rising quickly through country's mainstream ranks, unafraid to fill his music with R&B vocal runs and modern rock aggression."*

TODAY's Hoda Kotb said, *"He's the next big thing in Country Music!"* and Billboard wrote, *"There's a blue-eyed soul sensibility propelling his California-grown country."*

We're so excited to share Tyler Rich with all of you as he continues his rise to the top.

Township will be playing prior to Tyler Rich's performance, and like last year, we can guarantee you'll love their music as well. Billed as Northern California's premiere country rock cover band, you'll discover they branch out from traditional country classics and delve into southern rock, blues, classic rock and more. They put on a rockin' country show, and will have you moving to the beat in no time.



Last year, the Tyler Rich and Township concert sold out in advance of the concert. If you want to be a part of this magical night, don't wait to get your tickets! And, don't forget, Wine Club members get a special rate on VIP tickets, which includes dinner by Rosey Cooks, a drink ticket and reserved shaded seating.

Also, stayed tuned for details on this year's Tastes, Tunes & Trucks, which will start up again later this summer.

*Continued on page 3...*



## JUNE 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 June 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.



### 2019 CELEBRATION CUVÉE BLANC DE BLANC SPARKLING WINE

*Double Gold Medal • Two Silver Medals*

Subtle yet enticing aromatics of Meyer lemon, slivered roasted almonds, fresh baked bread and white floral fill the nose. A refreshing entry quickly exposes a rich texture as the flavors are slowly revealed. Gentle traces of blood orange and Asian pear mingle with hints of brioche and ginger. Just as this magic liquid hits mid-palate, a creamy caramel essence—reminiscent of crème brûlée with the perfect crust on top—appears. Enduring bubbly fill the palate and linger into the persistent finish, giving the perfect sipping experience from beginning to end. \$42

### 2023 SAUVIGNON BLANC *Club Pre-Release*

Enticing aromatics fill the nose with lemon blossoms and tropical fruit, along with subtle a mix of citrus and pineapple. The creamy entry encompasses the palate with delicious flavors of honeysuckle, Pomelo, white peach, honeydew and lime zest. A touch of salinity enhances the mouthwatering aspect of this refreshing wine. Beautifully balanced bright flavors set against a velvety texture create an easy sipping wine that disappears quickly from your glass. \$26

### 2023 CHARDONNAY *Club Pre-Release*

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

### 2021 RESERVE CHARDONNAY

*Silver Medal*

Tempting aromas of perfectly ripe pear hit the nose first, with creamy lemon curd and tropical fruit joining in. A silky rich texture exposes layers of crème caramel laced with lychee, lemon zest and a hint of cinnamon that coat the palate and then linger on. The perfect amount of gentle acidity and just a kiss of oak balance the velvety mouthfeel and luscious fruit while adding complexity and depth. \$36

### 2020 SYRAH

*Gold Medal • 3.5 Stars • 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



JUNE WINE CLUB SHIPMENT *Continued ...*

**2020 MALBEC** *Club Pre-Release • Wine Club Exclusive*

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

**2021 PETIT VERDOT** *Club Pre-Release*

*Double Gold Medal*

Focused aromatics of boysenberry laced with traces of tobacco leaf and oak provide a tempting entry. The palate doesn’t disappoint—offering deep, concentrated flavors of black cherry and mixed dark berries layered with notes of semi-sweet chocolate, sweet tobacco and violet. The rounded mouthfeel helps to balance the integrating tannins and toasted oak. As the wine opens, its seductive quality draws you in and embraces you in its delicious spell. \$40

**2019 CABERNET SAUVIGNON**

*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

SUMMERTIME FUN *Continued ...*

**SHARING IMAGES**

Many of you follow us on Facebook or Instagram, which we so appreciate. But, did you know we’re happy to share photos you send to us on social media?



We love images of you, your friends, your family and even your dogs and cats sharing a bottle of Cache Creek wine. Just send us an original photo, please don’t edit or size it before you send it, and give us your permission to use it in our social media posts. If you want us to list who the photo is from on the post, please tell us that

you’d like photo credit and we’ll make sure we do that as well.

We love hearing from you and hope you take a photo or two when you visit us at the tasting room.

Hope to see you very soon!



**UPCOMING EVENTS**

- July 13 Summer Concert Series:  
Petty Cars - Classic Americana Rock ‘n’ Roll
- August 24 Summer Concert Series:  
Tyler Rich Concert with special guest Township

➔ Summer Concert Tickets available at our Tasting Room or [Eventbrite.com](https://www.eventbrite.com)



## THE PERFECT PAIRING

### GRAPEFRUIT HERB CHICKEN WITH SPECIAL SAUCE

*This a delicious dish to create for a special occasion or just because you're in love with the flavors. It's perfect to pair with Cache Creek Chardonnay or Sauvignon Blanc.*

*Serves 4*

#### Chicken

4 chicken breasts, boneless, skinless  
1 T. + 1 t. olive oil  
2 t. black pepper  
2 t. dried thyme  
2 t. dried oregano  
2 t. garlic powder  
2 t. onion powder  
1 T. + 1 t. grapefruit zest  
1 T. + 1 t. kosher salt  
4 T. unsalted butter

#### Sauce

21 oz. chicken stock  
1 bay leaf  
1 sprig of thyme  
1 sprig of parsley  
10 black peppercorns  
2 oz. dry white wine (recommend Cache Creek Sauvignon Blanc or Chardonnay)  
1 T. unsalted butter  
3 T. all-purpose flour  
3 oz. heavy cream  
1 t. white wine vinegar  
2 t. kosher salt  
Fresh chopped parsley

Start by trimming the chicken breasts of unwanted fat and gently pound the breasts to achieve a somewhat uniform thickness. Just pound the thickest part so they cook more evenly, but do not over pound to create thin chicken breasts.

Mix olive oil, pepper, thyme, oregano, garlic powder, onion powder and grapefruit zest together to form a paste. If it seems dry, add a little more olive oil.

Rub the chicken with herb and zest mixture. Place on a rack over a pan and put into the refrigerator for 30 minutes, or up to 2 hours.

Warm the chicken stock in a covered saucepan with the bay leaf, thyme, parsley sprig and peppercorns.

Remove the chicken from the refrigerator and salt each piece on both sides. In a large enough sauté pan to hold all the chicken, melt the butter over medium heat and cook the chicken gently, 6 to 7 minutes per side. Remove the chicken from the pan and keep warm.

Now rewarm the sauté pan and deglaze with the white wine, scraping the fond\* from the bottom of the pan. Cook over medium heat until the wine is almost gone—just a minute or two.

Add butter to the pan and melt, then add flour. Stir to combine and cook this roux for a couple of minutes until the flour is turning color.

Strain the warmed stock into this pan and whisk to combine. Bring the mixture to a boil, then reduce the heat to a simmer. The liquid should be a slightly thick, but not yet at

sauce consistency. Simmer over medium heat for about 5 minutes. Add the cream and stir to combine. Cook for another 5 minutes and then add the white wine vinegar and salt. Cook for a few minutes until the sauce is as thick as you want it. Taste for seasoning and adjust if needed.

Serve over the chicken with your favorite rice and garnish with fresh herbs, like chopped parsley and thyme leaves. A perfect pairing with Cache Creek Sauvignon Blanc or Chardonnay.

\*Fond, pronounced “fawn,” is a French culinary term that refers to the browned bits of food that stick to the bottom of a pan during cooking. These flavorful and caramelized particles are considered to be the building blocks of great sauces and add depth and richness to dishes.

