



CACHE CREEK

VINEYARDS & WINERY

FALL 2024 | NEWSLETTER

COME OVER OCTOBER

You may have heard the phrase *Come Over October* in the past few weeks, but do you know the story behind the phrase? Here's our take on *Come Over October*.

In March 2020, everyone in the US was told to stay home, and to stay away from our friends and family. We did this for many months, changing our patterns of getting together with folks and celebrating the moments of life and enjoying the companionship of others.

Once could roam about again, we rejoiced in getting together. But soon the busyness of life crept back into our schedules, and we weren't reaching out as much as we'd like to those we love, and enjoy spending time with.

MAKING IT A REALITY

This past summer, three wine industry colleagues came up with the idea of *Come Over October* to encourage people to get together once again to celebrate life's special moments and friendships.

Here's a quote from the *Come Over October* website, "...invite friends, neighbors, colleagues, and family to "come over" to share some wine—at home, in a restaurant, or wherever get-togethers happen. Friendship is best when it is celebrated together." Even if your friends or family aren't wine drinkers, the *Come Over October* movement is a great reminder to make spending time together a priority.

LOTS OF OPTIONS

Now before you come up with reasons why you can't have someone come over, let's explore some options for gathering that don't require a big house or yard, or for you to have to clean floors and tidy bathrooms.

While the weather is still nice, pack a picnic and invite a group to gather in a local park or other open area. Better yet, make it a potluck and have everyone bring their favorite appetizers and beverage — and you can bring your favorite Cache Creek wine to share!

Gathering at your favorite restaurant with friends also works. Or, if you live close together, do a progressive dinner with each household responsible for a course, like appetizers, soup and salad, main course and dessert. You can even carpool from house to house with a designated driver.

Our favorite is for you to grab a group of friends and come over to Cache Creek, enjoy a tasting flight or purchase wines by the glass or bottle. You can bring a picnic or put one together from our deli case. Play a little bocce ball and relax on our patio or expansive lawn. We'd love to host you!

THE MISSION

The official mission of *Come Over October* is "to encourage people to invite family and friends, new and old, to come together during the month of October to share some wine and friendship. We believe that through the simple act of sharing wine, we share other things that matter—generosity, caring and a belief that being together is an essential part of human happiness."

GATHER, TALK, BE HAPPY

How many great conversations have you enjoyed over a glass of wine? Do you enjoy sharing a bottle of wine with another wine lover, exposing them to a vintage, varietal or blend they've yet to try?

LOVE WINE?
Come Over & Celebrate this October!

COME OVER OCTOBER

FOLLOW US!
@ComeOverOctober

Continued on page 3...



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 Fall 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.



2023 SAUVIGNON BLANC

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

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

2023 CHARDONNAY

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

2023 ROSÉ OF CABERNET SAUVIGNON *Club Pre-Release*

Juicy cherry aromatics woven with traces of watermelon and a creamy floral essence fill the nose, enticing that first sip. A velvety smooth mouthfeel reveals layers of tropical fruit, white strawberry (aka pineberry) and a touch of pineapple. Mid-palate, discover a rich concentration of ripe Rainer cherry that lingers into the finish. The silky mouthfeel is perfectly balanced with crisp acidity, creating a mouthwatering sipper. \$24

2021 SYRAH *Club Pre-Release*

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

2021 BUGLE CALL *Club Pre-Release*

Silver Medal

A juicy dark berry essence sprinkled with traces of black pepper and toasty oak fills the nose. The round entry quickly reveals a delicious fusion of brambly blackberry, raspberry, red currant and dried strawberry mingled with hints of white floral, pepper and baking spices with just a touch of blood orange. Seamlessly integrated oak and supple tannins gently caress the luscious flavors, adding structure, depth and balance to this lovely blend. \$40



FALL WINE CLUB SHIPMENT *Continued ...*

2020 MALBEC *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

2019 MALBEC *Wine Club Exclusive*

Two Silver Medals

Focused aromas of ripe plum and dried berries, along with traces of herbs de Provence, fill the nose. A burst of berries appears mid-palate showcasing fresh-picked blackberry, huckleberry and black raspberry. Subtle oak contributions add layers of creamy mocha, rich vanilla and silken dark chocolate. The combination of the fruit and acidity in the structure lends a mouth-watering quality to the wine, leading you back for another sip. \$40

2021 PETIT VERDOT

Double Gold Medal · 96 points

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

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

.....

COME OVER OCTOBER *Continued ...*

COME
OVER
OCTOBER



We encourage you to take time this October, and in the months to come, to find time to gather, share a bottle of wine with friends and family, and practice the art of conversation. Being together is definitely an essential part of our happiness and we want to support you in your mission to find more happiness in your life, too.

If you think your cellar has too much wine (a good problem to have), *Come Over October* is the perfect time to take a deep dive into your cellar and find those gems that need to be enjoyed rather than saved. Every day can be a special occasion if you spend it with your favorite people.

Cheers!



THE PERFECT PAIRING

BISON MEATLOAF

Lean and flavorful, ground bison is the perfect meat to use for meatloaf. If you can't find bison, you can substitute ground beef.

This recipe pairs beautifully with all our red wines, especially Bugle Call.

- 2 lbs. ground bison
- ½ c. breadcrumbs
- ½ c. beef broth (you can use up to a cup of broth. You want the meatloaf moist but not soggy)
- 2 eggs (beaten)
- ½ c. grated onion
- ½ c. shredded Parmesan
- 2 T. tomato paste
- 1 T. Worcestershire sauce
- 1 t. salt
- ½ t. paprika
- ½ t. black pepper
- ½ t. ground sage

Glaze

- ⅔ c. ketchup
- ¼ c. balsamic vinegar
- 2 T. brown sugar



Preheat oven to 350°.

Crumble bison into a large bowl and add all remaining ingredients. Mix together to fully incorporate.

Mix glaze ingredients together in a separate bowl.

Optional: Line your baking pan with parchment paper prior to the next step for easier cleanup.

Using a pastry brush, paint a thin layer of glaze on the bottom of the baking pan, and then set meatloaf mixture on top of the glazed area. Form mixture into a loaf. Then paint the remaining glaze on top of the meatloaf.

Place meatloaf in the oven and bake for 45-50 minutes, or until the internal temperature reaches 160°.

Let cool slightly and serve your favorite side dishes and Bugle Call.

