



## WHAT MAKES CACHE CREEK UNIQUE?

We often hear from our Wine Club members and other fans that Cache Creek wines are a pleasure to sip, and how happy they are to have discovered us. We love the feedback, thank you!

We want to share some background with you as to why we have such excellent wines vintage after vintage. Our success is the product of several factors: vineyard location and its *terroir*, choice of grape varieties planted, vineyard practices, and our team.

## CACHE CREEK VINEYARDS

Lake County is rapidly becoming recognized as a world-class wine growing region, and rightfully so. We are eternally grateful for Bill “Poppo” Van Pelt, our father and grandfather, for discovering and purchasing the land that eventually was planted to grapes.

Our 74-acre vineyard is part of the 590-acre parcel Poppo purchased in 1997. Nestled between the surrounding mountainous terrain and Cache Creek, which flows through the property, we planted grape varieties—Cabernet Sauvignon, Petite Sirah, Syrah, Chardonnay, and Sauvignon Blanc—that we knew would do well in our microclimate, sometimes referred to as *terroir*.

Our *terroir* is slightly different from other *terroirs* within Lake County, although there are also similarities. Before describing what makes our vineyard site unique, let’s define *terroir*. The French were the first to recognize how different locations, even though only a mile or two apart, could produce markedly different flavors in wine grapes and the resulting wine. They use the word *terroir* to describe this



effect. *Terroir* is the influence of weather, soil, and topography on grapes, which translates into the aromas and flavors of wine.

## OUR TERROIR

Cache Creek Vineyards experiences average summer daytime temperatures between 90-95°. In the evening, the cooling breezes from nearby Clear Lake can reduce the temperature to 55-60°. This 35° swing helps preserve the desired acidity to produce premium wines. The surrounding mountainous terrain and Cache Creek also contribute to our microclimate.

The vineyard’s ground is comprised of old alluvial soil, which is a combination of clay, silt, and sand with rocky gravel underneath, which allows for excellent drainage during the rainy winter months. The soil is also high in mineral deposits like magnesium that stresses the vines more than grapes planted in more fertile ground. Stressed vines have to work harder and the resulting

grapes produce wines that are elegant and more refined in style. Our soil is a winemaker’s dream.

## SUSTAINABILITY

Poppo purchased the land because he fell in love with its beauty, the natural environment, and the wildlife that called it home. Our commitment to the land inspired us to sustainably farm the vineyards, and preserve the property as a wildlife habitat. We’ve planted a variety of grasses for the elk and other animals

to feed on, and to attract beneficial insect predators. We do in-row tilling to limit the use of herbicides, and place owl boxes throughout the vineyard to provide a natural method of gopher control. We also practice deficit irrigation to conserve water and limit our throughput, or carbon footprint, in the vineyards.

*Continued inside...*



## SEPTEMBER WINE CLUB SHIPMENT

Our goal is to offer something for everyone, so we have many options for our club members to choose from. Because of this, the wines listed as a part of the September 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.



### 2016 SAUVIGNON BLANC · NEW RELEASE ·

Aromas of grapefruit with traces of fresh herbs provide an inviting entry to this refreshing wine. The crisp texture reveals a delicious citrus blend that lingers on.

### 2015 CHARDONNAY

Delicious aromatics of lemons mix with fresh sliced peaches and apples. The crisp entry reveals a luscious blend of apple, pear, and citrus. Mid-palate a lovely creaminess appears and lingers in the long finish.

### 2015 CELEBRATION CHARDONNAY

Fragrant aromas of orange blossom honey mingle with a rich butter essence. The velvety entry offers rich flavors of caramel and butterscotch infused with typical Chardonnay fruit. The lush, dense texture remains on the palate long after the wine is gone.



### 2014 CELEBRATION CHARDONNAY

Seductive aromas of freshly melted butter and orange blossom lead into a silken texture that reveals classic Chardonnay characteristics. The rich flavors and opulent texture that linger on the palate are reminiscent of a French White Burgundy.

### 2014 CABERNET SAUVIGNON · NEW RELEASE ·

Enticing aromas of vanilla and almond merge with freshly ground baking spices—allspice, cinnamon, and clove. This youthful Cab has lively acidity, and offers flavors of bright black cherry and vanillin oak. If opened soon, either decant or give it time to breathe before enjoying.

### 2013 CABERNET SAUVIGNON

This 100% estate grown Cabernet provides classic Bordeaux qualities, starting with aromas of forest floor mingled with coffee and dark chocolate. On the palate, spicy cedar and earth tones caress the dark red fruit flavors. Hints of mocha and cocoa along with vanillin oak appear near the long finish.

### 2013 PETITE SIRAH

Bright raspberry aromas merge with layers of rich vanilla, coffee, and leather. On the palate, the creamy texture offers a rich mixed berry core that is edged with hints of earth and vanillin oak, while chewy tannins appear in the long finish.

### 2011 SYRAH

The creamy mouthfeel reveals vibrant dark-toned fruit, while leather, mocha, and a touch of earth provide interest and depth to this complex Syrah. This beautifully aged, full-bodied wine will enhance any robust meal.





## THE PERFECT PAIRING

### CABERNET-BRAISED BEEF SHORT RIBS

*This is the perfect fall weather pairing for a newly release 2014 Cabernet Sauvignon.*



Cooking spray  
 2 lbs. beef short ribs, trimmed  
 ½ t. salt  
 ½ t. freshly ground black pepper  
 1½ c. beef broth  
 1 c. Cache Creek Cabernet Sauvignon  
 2 T. tomato paste  
 1½ c. (1-inch) sliced celery (about 2 stalks)  
 1 c. (1-inch) sliced carrot (about 2 medium)  
 6 garlic cloves, sliced  
 2 (6-inch) rosemary sprigs  
 1 medium onion, cut into 8 wedges  
 1 T. all-purpose flour  
 4 c. hot cooked wide egg noodles\*  
 Chopped parsley (optional)

Preheat oven to 300°.

Heat a large skillet over medium-high heat. Coat pan with cooking spray. Sprinkle ribs with salt and pepper. Add ribs to pan; cook for 8 minutes, browning on all sides. Remove from pan. Add beef broth to pan, scraping pan to loosen browned bits.

Combine broth, wine, and tomato paste in a medium bowl; stir with a whisk. Place ribs, celery, carrot, garlic, rosemary, and onion in a 13 x 9-inch baking dish coated with cooking spray. Pour broth mixture over rib mixture. Cover with foil; bake at 300° for 3 ½ hours or until ribs are very tender.

Uncover dish; strain broth mixture through a sieve over a bowl, reserving liquid. Reserve ribs; discard remaining solids. Place a zip-top plastic bag inside a 2-cup glass measure. Pour reserved liquid into bag. Seal bag; carefully snip off 1 bottom corner of bag. Drain liquid into a small saucepan, stopping before fat layer reaches opening; discard fat.

Add flour to pan, stirring well with a whisk. Place pan over medium heat; bring to a boil, stirring constantly with a whisk. Reduce heat, and simmer 3 minutes or until thick, stirring constantly with a whisk. Serve sauce with ribs and noodles. Garnish with chopped parsley, if desired.

\*May substitute mashed potatoes, if preferred.



## WHAT MAKES CACHE CREEK UNIQUE?

*Continued from front page...*

During the summer of 2017, our vineyards were recognized as a Certified California Sustainable Vineyards by the California Sustainable Winegrowing Alliance.

## OUR TEAM

Each member of the vineyard and winemaking team is committed to our sustainable practices. Tony Medina, who has been with us for almost a decade and took over as vineyard foreman when his father Francisco retired, heads our vineyard team. Derek Holstein has been our winemaker since our first vintage, and works closely with Tony, especially as harvest nears. And our tireless leader, Don Van Pelt, daily visits the vineyards and keeps in close communication with Derek during the various phases of winemaking.

## THE END RESULT

It is the combination of all these factors, plus the love we have for our land, the vineyards, and our wines, that results in the award-winning wines we share with all of you!



## SAVE THE DATE

October 15	Annual Bocce Tournament
November 5	Lake County Milers Run
December 9	Wine Club Pick Up & Holiday Party



## WINES AVAILABLE TO CLUB MEMBERS

Please note, the prices listed are full retail, but as part of our Wine Club family, you will receive your full club discount when you purchase any of our wines. *Enjoy!*

### NEW & CURRENT RELEASES WINE

	<i>Retail Price</i>
2015 Celebration Cuvée (Sparkling Wine) . . . . .	\$40
2016 Sauvignon Blanc – <b><i>New Release</i></b> . . . . .	\$20
2016 Sunset on the Vine (Sweet White Blend) . . . . .	\$20
2015 Chardonnay . . . . .	\$20
2015 Celebration Chardonnay . . . . .	\$30
2013 Syrah . . . . .	\$28
2014 Cabernet Sauvignon – <b><i>New Release</i></b> . . . . .	\$35
2013 Cabernet Sauvignon . . . . .	\$35
2013 Petite Sirah . . . . .	\$35
2014 Elk in Velvet (dessert wine) . . . . .	\$35



### PREVIOUS VINTAGES & LIBRARY WINES

If you loved one or more of our previously released wines, we have a few remaining cases of the following wines. With the holidays coming, it is a great time to stock your cellar.

2014 Sauvignon Blanc . . . . .	\$18
2015 Rosé . . . . .	\$18
2014 Chardonnay . . . . .	\$20
2013 Chardonnay . . . . .	\$20
2011 Chardonnay . . . . .	\$20
2014 Celebration Chardonnay . . . . .	\$30
2013 Celebration Chardonnay . . . . .	\$30
2012 Celebration Chardonnay . . . . .	\$30
2011 Reserve Chardonnay . . . . .	\$30
2012 Syrah . . . . .	\$25
2011 Syrah . . . . .	\$25
2010 Syrah . . . . .	\$25
2012 Cabernet Sauvignon . . . . .	\$30
2011 Cabernet Sauvignon . . . . .	\$30
2010 Cabernet Sauvignon . . . . .	\$40
2009 Cabernet Sauvignon . . . . .	\$30
2008 Cabernet Sauvignon . . . . .	\$30
2007 Cabernet Sauvignon . . . . .	\$26
2012 Petite Sirah . . . . .	\$30
2011 Petite Sirah . . . . .	\$30
2010 Petite Sirah . . . . .	\$30
2009 Petite Sirah . . . . .	\$30
2008 Petite Sirah . . . . .	\$29
2007 Petite Sirah . . . . .	\$29

