

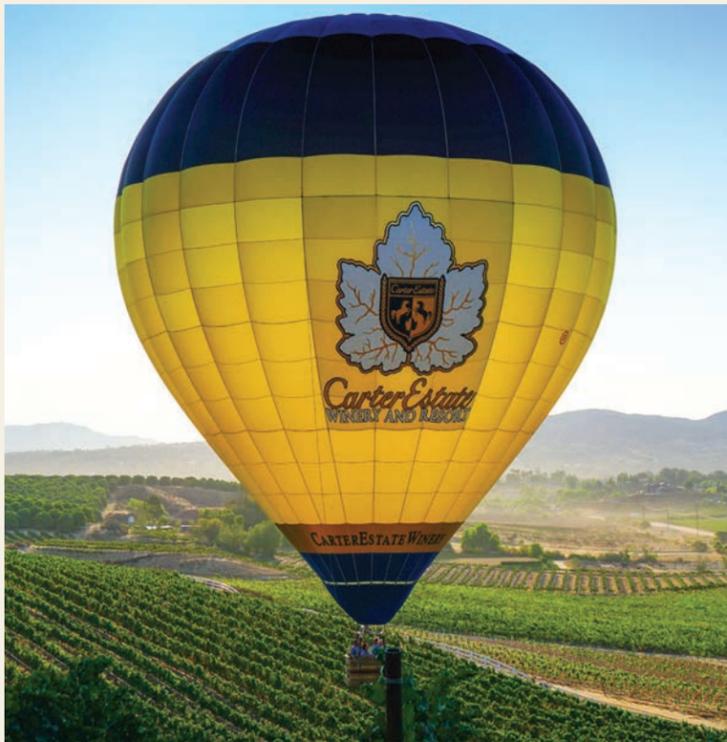


WINE CLUB *Specials*

Stock up on your favorite bubbles for the
holiday season!

Mix & Match any 3 bottles of sparkling wine, and
receive a 30% discount!

For more information
951.491.8506 • wineclub@wineresort.com



UPCOMING *events*

Follow us on Instagram and Facebook for
the latest resort happenings and updates
from the vineyard with our Master
Winemaker, Jon McPherson.

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THE VINEYARD *view*

FALL 2020 NEWSLETTER



Carter Estate
WINERY AND RESORT



OCTOBER *wine club selections*

Brut

Bright & crisp with aromas of Granny Smith and Golden Delicious apples, Bartlett pears, and a hint of citrus framed in a wonderfully smooth and refreshing finish.

(Retail: \$35.00 • Club: \$26.50)

2015 Chardonnay

Oak adds a beautiful bouquet of toasty vanilla & spice to ever present apple & tropical fruit aromas.

This wine will continue to grow in complexity as it ages.

(Retail: \$30.00 • Club: \$22.50)

2015 Syrah

Our Syrah grapes are from best blocks in our mountain vineyard 2,200 feet in elevation. 18 months in French Oak barrels produced this elegantly classic & cellar-worthy wine. This expression of wine offers intense bramble berry and plum aromas, accented with a bouquet of leather and spice. Its bright acidity leads the way to a velvety richness.

(Retail: \$57.00 • Club: \$42.75)

FEATURED *wine*

2015 BRUT

Lot 2

A blend of 43% Chardonnay, 43% Pinot Noir and 14% Pinot Gris. Hand harvested from Carter Estate Vineyards on July 23-29, 2015. The grapes were all whole cluster pressed and fermented separately prior to blending and tirage bottling.

Our 2015 Brut is classic in style; the Pinot Noir and Pinot Gris portions of the blend provide a fleshy structure that enables the crisp, apple fruit character of the Chardonnay and the developed yeastiness to both wrap themselves around, giving a sparkling wine with weight and delicacy. At the core, the Brut is light and refreshing, with textures of fresh berries. Finished with a residual sugar that is in the middle of the Brut spectrum, this copper hued sparkler has a toasty yeast aroma that shows wonderful aging, but still demonstrates rich and complex varietal fruit characters. Aged for 34 months prior to hand riddling, this wine was disgorged and allowed to rest for 6 months prior to release. Enjoy this wine not only as a celebratory beverage, but in lieu of that dry white wine you often rely upon as your dining companion. The versatility of bottle fermented sparkling wines knows no boundary.



PAIRING *news*

Pair our Carter Estate Brut with the Caprese Salad at The Vineyard Grille.

Fresh Ovaline Mozzarella, Beefsteak Tomato, Arugula, Sweet Basil, Aged Balsamic



WARNING

Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and during pregnancy, can cause birth defects. For more information, go to www.P65Warnings.ca.gov/alcohol