

# OAK MOUNTAIN WINERY



## DECEMBER NEWSLETTER

Now that all our wines are safely in barrel, we can take the time to reflect on the 2018 vintage. The quality of this year's grapes is definitely quite high, although only time will tell if the wines will be as spectacular as our 2017 vintage. Our crop level was down a little bit from the prior two years due to an extremely hot August, but we were happy with the harvest overall. We fully expect that 2018 will be a vintage to be proud of.

The Winemaker has thoughtfully selected your Wine Club Shipment, based on your selected club level, which will include the following wines. Members will be surprised to find a few New Releases included in their shipment. It's just one of the ways we would like to thank you for your patronage and being a member.

### Premium & Platinum Red Club

- Oak Mountain Port-**NEW RELEASE**
- 2014 Oak Mountain Merlot-**SILVER MEDAL** *American Wine Society*
- 2014 Oak Mountain Cabernet Franc-**SILVER MEDAL** *American Wine Society*
- Oak Mountain Caveman Red
- 2013 Oak Mountain Cabernet Sauvignon
- 2014 Temecula Hills Tempranillo

### Premium & Platinum Red & White Club

- Oak Mountain Port-**NEW RELEASE**
- 2014 Oak Mountain Merlot-**SILVER MEDAL** *American Wine Society*

-2014 Oak Mountain Cabernet Franc-**SILVER MEDAL** *American Wine Society*

-Peach Sparkling-**NEW RELEASE**

-2017 Temecula Hills Roussanne ( QTY 2)

**Premium & Platinum White Club**

-2017 Oak Mountain River Rhodes

-2017 Oak Mountain Chardonnay

-2017 Oak Mountain White Merlot

2017 Temecula Hills Roussanne (QTY 2)

-Peach Sparkling-**NEW RELEASE**

**Gold Red Club**

-Oak Mountain Port-**NEW RELEASE**

-2014 Oak Mountain Merlot-**SILVER MEDAL** *American Wine Society*

-2014 Oak Mountain Cabernet Franc-**SILVER MEDAL** *American Wine Society*

-2013 Oak Mountain Cabernet Sauvignon

**Gold White Club**

- Peach Sparkling-**NEW RELEASE**
- 2017 Temecula Hills Roussanne (2)
- 2017 Oak Mountain White Merlot

### **Gold Red & White Club**

- Oak Mountain Port-**NEW RELEASE**
- 2014 Oak Mountain Merlot-**SILVER MEDAL** *American Wine Society*
- 2017 Oak Mountain White Merlot
- Peach Sparkling-**NEW RELEASE**

### **Bronze Red Club**

- Oak Mountain Port-**NEW RELEASE**
- 2014 Oak Mountain Merlot-**SILVER MEDAL** *American Wine Society*

### **Bronze Red & White Club**

- Oak Mountain Port-**NEW RELEASE**
- 2017 Oak Mountain Chardonnay

### **Bronze White Club**

-2017 Oak Mountain Chardonnay

-2017 Oak Mountain Roussanne

### **Bubbles Club**

-Strawberry Sparkling

-Brut Sparkling

-Peach Sparkling-**NEW RELEASE**

### **Avocado Oil Club**

-Tuscan Herb Avocado Oil

-Roasted Garlic Avocado Oil

-Dark Cherry Balsamic Vinegar

We start off with our Reds, our ***Oak Mountain Winery Caveman Red***. This rich table wine has aromas of red fruit, chocolate, earth and leather with herbal, spicy notes on the nose. Caveman Red pairs wonderfully with a prime rib, grilled or roasted red meats, game, earthy vegetables or mushrooms.

Next is a NEW RELEASE, we are really excited about **Oak Mountain Winery Port**. Made with Grenache grapes. This Port has notes of black currants, black cherries, raspberry, honey, and figs. With 4.5% residual sugar, this makes a sweet treat to sip after dinner or by the fireplace. Pairs well with braised lamb shanks, short ribs, or lamb stew.

Up next is our **2014 Oak Mountain Winery Merlot**. Silver Medal in the American Wine Society competition last month. Our 2014 Merlot offers flavors of chocolate, plums, licorice, black cherries, blueberries and blackberries as well as jam, with aromas of black fruits such as black cherry, blackberry and cassis. A long finish with ripe, velvety tannins. Pairs well with pork.

The next red selected for your club is our **2014 Oak Mountain Cabernet Franc**. Silver Medal in the American Wine Society competition last month. Expressive aromas of bright red berry fruits mixed with a light spice and a hint of fresh herbs leads to flavors of red cherry and raspberry with vanilla-oak undertones. Pairs well with braised lamb shanks. Goes great with roasted chicken, pork, or grilled beef.

Next is our **2013 Oak Mountain Cabernet Sauvignon**. Our winemakers, favorite and it shows. Grown right here at Oak Mountain. Our Cabernet Sauvignon is intense and perfumed with black current and sweet herb. Layers of espresso and ripe black cherry cola with some vanilla and polished tannins.

Lastly, the winemaker has selected our estate grown, **2014 Temecula Hills Tempranillo**. The translation of Tempranillo is “early” and that is what it is. This varietal starts budding in early March, well before all of our others. This wine is a soft, fruit forward wine with black cherry and plum flavors. Try pairing Tempranillo with spicy foods. Cheese with Tempranillo is not the best combination. However, If you do attempt to pair a cheese, soft or smoky will work best. Smoked Provolone, Gruyere or Brie would be your best bet

Your first white wine selected is our **2017 Oak Mountain Estate Chardonnay**. You can pick up apple, pineapple, honey, vanilla, as well as roasted flavor that really fill the mouth. Our Chardonnay is lightly oaked with French Oak imparting flavors of vanilla, butterscotch, crème brule, and caramel. This Chardonnay would pair well with fresh and lively foods like Baja fish tacos or heavier foods that need a bit of a high note lift such as roasted trout or chicken.

Up next is a unique blush, our **2017 Oak Mountain River Rhodes**. This dark red Syrah grape is harvested and immediately pressed to create this blast of strawberries and tropical nuances in the nose with a smooth wild berry character on the palate. Try this offering with smoked meats and cheeses, crusty breads, almonds, and olive tapenade.

Your third selection for your club is our estate grown **2017 Oak Mountain White Merlot**. This blush has a strawberry flavor, but also presents sweet cherry and cassis(Cassis refers to an intense black currant character) Great with summer salads that include cherries or strawberries, cheese and nosh platters, light pork dishes, Mexican cuisine, and BBQ.

Your next selection is our **2017 Temecula Hills Roussanne**. It's a fresh, slightly dry Roussanne exuding apricot, honey and baked pear aromas, which give way to a palate showing nice minerality and crisp acidity. This wine spent a short time in French Oak lending a slight buttery quality. Temecula Hills Roussanne goes with mild cheddar, Gouda, Smoked Gouda, Manchego, and Monterey Jack cheeses. It also pairs well with shellfish, heavier fish, chicken, and pork dishes.

Your next selection is a NEW RELEASE. We are excited to introduce you to **Temecula Hills Winery Peach Sparkling**. This refreshing sparkling wine is made with a blend of white estate grapes, grown at an elevation of 2900 feet. This wine has a summery peach flavor. This festive sparkling wine is best paired with grilled meats and veggies. Made and bottled right here in Temecula.

Our second sparkling wine is our **Strawberry Sparkling Wine**, this refreshing sparkling wine is well balanced with a fresh and fruity strawberry bouquet. This wine pairs well with appetizers, sushi, and very light meals.

Our third and final selection is a favorite at Oak Mountain, **Brut Sparkling**! Crisp, Green apple and nectarine. Succulent peach, and pear linger on the palate, finishing with refreshing bubbles. This dry sparkling wine can be paired with appetizers, seafood, sushi as well as a wide range of desserts and cheeses.



**Please read for all the details about your Oak Mountain Winery Club Shipment**

## **Important Information:**

**Billing Date: Wednesday, November 28th**

**Next Pickup Party, December 7th:** Our December Wine Club Party sells out **quickly** so make your reservations online or by phone now. Pickup party attendees will still have the opportunity to customize selections at the event.

**All other Pickup Orders will be available in the Tasting Room on November 28th.**

**Shipping Orders: Please read carefully.**

**Last day to edit your wine order is Monday, November 26th**

This includes shipping address and delivery date changes. Any changes after this date may incur carrier charges

- **December 3rd:** All orders ship
  - You will receive a tracking number via email once your order has shipped.
  - An adult over 21 years of age has to be available at the shipping address to sign for the wine

**Carrier Charges:** Shipping carrier fees for changes made to orders after the deadline will be charged to the member's account. Please make all changes before **November 26<sup>th</sup>!**

- Average redirect fee from carriers is \$20
- Average reshipment fee is \$30 depending on location and weight of shipment

## **DECEMBER WINE CLUB PARTY INFORMATION**



### December Wine Club Party Specials and Promotions:

Receive a complimentary bottle of our **2011 Cabernet Sauvignon Reserve** when you purchase ANY 6 additional bottles. Our "Cave Cab" won the Double Gold Medal in 2012 and has a retail value of \$100.

Purchase a **\$50 Oak Mountain Winery Gift Card** and receive **\$10 Cave Cafe Gift Card** FREE

Oak Mountain Winery and Cave Cafe Gift baskets will be available to purchase. 50/50 Raffle. Fun Games. Lots of Prizes! Live Music from The Ryan Dart Trio

Upgrade your standard admission ticket and add on a **VIP Pass** for an additional \$20. Arrive and enter the party one hour early. Priority Seating. Private Hostess. One Glass of Library Wine. Hand passed appetizer

Please visit our [website](#) for tickets or call us at 951-699-9102 to make your reservation!





Our online [Wine Club Shop](#) has special offers on new releases, club exclusive wines, event tickets, cave tours, and from time to time the chance to buy rare library releases. As a wine club member, you will always enjoy a discount off all our wines, food, and events. Shop now and your discounts will be applied at checkout.

Thank you for your continued membership and support. Please give us a call at **951-699-9102** and speak to a friendly tasting room associate if you have any questions.

For assistance please email [tastingroom@oakmountainwinery.com](mailto:tastingroom@oakmountainwinery.com)

Reservations are recommended at the Cave Café on weekends. [Make Reservation Here >](#)



**[Like us on Facebook](#) and [Follow us on Instagram](#) to stay up to date on events and specials!**

**36522 Via Verde Road, Temecula, CA 92592**

Tasting Room and Cave Café are Open Daily 11am-5pm