

The logo for Oak Mountain Winery features the text "OAK MOUNTAIN WINERY" in a gold, serif font, followed by a white maple leaf icon. The entire logo is set against a black rectangular background.

OAK MOUNTAIN WINERY

OCTOBER NEWSLETTER

2018 Harvest

With the late rain, and cool spring, the vines progressed quite nicely. We encountered very little problems with pests and mildew. Spring growth, flowering and fruit set were all right on time; but the hot dry summer slowed down a bit during veraison with final harvest happening about 3 weeks later than previous harvests.

This year, we had a longer hang time. A very hot July and August have slowed things down. Longer hang time is usually beneficial as long as winter doesn't interfere. The berry set was poor for some varieties, which limits the size of crop yields. The berries are small and skins are thick. This is bad for a traditional grower, but great for wine quality! This year will produce vintages unlike any other, limited in quantity and full of palate enchanting flavor. The 2018 wines will most likely be dark, with big aromas and flavor concentration. Alcohols will be higher than in years past. Lets raise a glass and celebrate the end of the 2018 Harvest.

The Winemaker has thoughtfully selected your Wine Club Shipment, based on your selected club level, which will include the following wines. Our Red members will be surprised to find a 2012 Library Wine included in their shipment. It's just one of the ways we would like to thank you for your patronage and being a member.

Bronze Red Club

-Oak Mountain Cavewoman Red

-2012 Oak Mountain Zinfandel

\$44.76 +tax (and applicable shipping fees)

Bronze White Club

-2016 Oak Mountain Muscat

-2017 Oak Mountain Chardonnay

\$35.20 +tax (and applicable shipping fees)

Bronze Red & White Club

-2016 Oak Mountain Muscat

-2012 Oak Mountain Zinfandel

\$41.60 +tax (and applicable shipping fees)

Bubbles Club

-Raspberry Sparkling

-Mango Sparkling

-Cinful Sparkling

\$60.80 +tax (and applicable shipping fees)

Our first selection is a New Release, our **Oak Mountain Cavewoman Red**. A fruit forward wine that is a GSM blend. Grenache, Syrah, and Mourvedre. Well balanced with a smooth finish. You can even use similar pairings that would come with a Cabernet Sauvignon. Red meats and game will go well with Cavewoman Red. Also, mushroom and pepper sauces will work well with this wine.

Red Members, we have a special treat for you to enjoy, our **2012 Oak Mountain Zinfandel**. One of our library wines. Zinfandel is known to be the genetic equivalent to the Primitivo grape. Originally grown in the “heel” of Italy. The grape somehow made its way over to the United States in the mid 19th century and became known as Zinfandel. In our 2012, you will find aromas of plum, red cherry, dark fruits, spice, a touch of oak and vanilla. This wine pairs well with Prime Rib and baked ham. Goes great with Cheddar cheese

Your next 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 brûlée, 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.

Lastly, we have our estate grown **2016 Oak Mountain Muscat**. Our Muscat Canelli is a refreshing white wine with aromas and flavors of candied ginger, white peach, with a crisp citrus finish. Its sweetness is perfectly balanced by its crisp acidity. Muscat Canelli pairs well with fresh fruit and fruit-based desserts, blue cheese or spicy dishes.

Our Bubble Club Members will start off with **Cinful Sparkling**. This refreshing sparkling wine is made with our estate Cinsault grapes. It is full bodied and has heady strawberry aromas. This wine tastes like raspberry and cherry with just a touch of spice. A delicious sinful treat when paired with grilled meats and veggies. Made and bottled right here in Temecula.

Second is our **Mango Sparkling**. This sparkling wine shows layers of mango fruit aroma over subtle citrus made from muscat base wine. The taste of fresh mangos and just the right amount of sweetness is a perfect balance

Our third and final selection is an old favorite at Oak Mountain, our best seller. **Raspberry Sparkling**! Chenin Blanc grapes provide the base for this refreshing, light, crisp sparkling wine with just a hint of fresh raspberries. A versatile sparkling wine that pairs well with a variety of foods. Made and bottled right here in Temecula.



[Please read for all the details about your Oak Mountain Winery Club Shipment](#)

Important Information:

Last day to edit your wine order is Tuesday, September 25th

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

Billing Date: Thursday, September 27th

Next Pickup Party, December 7th: Our December Wine Club Party sells out quickly so make your reservations 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 September 27th.

Shipping Orders: Please read carefully.

- **October 1st:** 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 **September 27th**

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



Our online [Wine Club Shop](#) has special offers on new releases, club exclusive wines, 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.

Please visit [our NEW website](#) for information on upcoming events. 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

36522 DePortola Road, Temecula, CA 92592

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

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



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