



*Vanderbilt*  
WINE CLUB®

SUMMER 2021



☞ [ WINEMAKER'S LETTER ] ☞

## Summer

There's nothing quite as lush as summertime in Biltmore's vineyard: the sun shines above ripening clusters of grapes, the view stretches over Long Lake to the Blue Ridge Mountains, and our dedicated crew tends the vines constantly to ensure the best possible harvest in the coming months.

After the challenges of the last year, I'm grateful for warm weather and wide-open spaces that give all of us a chance to relax outdoors, enjoy a glass of wine, and—in some cases—gather with friends and family we haven't seen in a while.

We have some exciting new wines to share, including our own estate-grown Biltmore® Reserve Rosé and an exceptional Antler Hill® Pinot Noir handcrafted with grapes from California's dry and rocky Chalk Hill region. Here's to sipping your favorite Biltmore wines on picnics, porches, and patios all summer long.

Cheers!

*Sharon Fenchak*

Sharon Fenchak  
Biltmore Winemaker



*“Wine  
makes  
all things  
possible.”*

GEORGE R.R. MARTIN

## White Wine Club

### BILTMORE ESTATE® LIMITED RELEASE GEWÜRTZTRAMINER 2019

*The taste of summer in a glass!*

We select grapes from Lake County, California, to create a distinctive wine, bright straw in color, that bursts with aromas of pineapple, passion fruit, and persimmon. The fragrance gives way to classic Gewürztraminer flavors with notes of white peach and key lime, plus good acidity to balance the hint of sweetness. Enjoy with spicy Thai curries, gumbo, white pizza, and baked brie with fig jam.

Stats: pH: 3.60 / TA: 0.58  
Residual Sugar: 1.7% / Alcohol: 13.0%  
Re-order: #162581 / Retail: \$19 per bottle  
*Wine Club Price: 20% \$15.20 | 25% \$14.25*



### BILTMORE ESTATE® LIMITED RELEASE SAUVIGNON BLANC 2019

*Special lot for club members!*

With fruit from California vineyards, we handcraft a straw-colored Sauvignon Blanc with aromas of coconut and citrus. Aged in oak for 12–14 months, this light-bodied wine features good acidity, flavors of lemon and toasted coconut, and hints of cacao in the lingering finish. Pair with yellow curries, shrimp, salmon, Thai peanut salad, and smoked gouda.

Stats: pH: 3.18 / TA: 0.63  
Residual Sugar: 0.3% / Alcohol: 13.5%  
Re-order: #170674 / Retail: \$22 per bottle  
*Wine Club Price: 20% \$17.60 | 25% \$16.50*



### BILTMORE® RESERVE ROSÉ NORTH CAROLINA 2019

*Handcrafted from estate and locally grown grapes!*

We selected outstanding fruit from mature Cabernet Sauvignon and Cabernet Franc vines in Biltmore's estate vineyard and from local growers for this Rosé that features a light rosy hue and aromas of banana, strawberry, and papaya. The nose is echoed in the off-dry palate with a delicate sweetness, hints of spice and white pepper, plus roundness and good mouthfeel. Enjoy it year-round with charcuterie, mustard-glazed salmon, fish tacos, pesto pizza, and smoked gouda.

Stats: pH: 3.36 / TA: 0.56  
Residual Sugar: 1.2% / Alcohol: 13.0%  
Re-order: #170684 / Retail: \$25 per bottle  
*Wine Club Price: 20%: \$20 | 25%: \$18.75*



## Red Wine Club

### BILTMORE ESTATE® LIMITED RELEASE MOURVÉDRE 2019

*Exclusive first release to club members!*

With grapes selected from partner vineyards in Washington, we craft a medium-to-full-bodied bright ruby wine with aromas of black cherry, vanilla, and soft oak. Aging for 10–14 months in oak helps develop flavors of chocolate, blueberry, vanilla, and subtle hints of cedar, plus soft tannins. Pairing options include bold fare such as duck confit, beef stew, pork belly, and manchego cheese.

Stats: pH: 3.61 / TA: 0.59  
Residual Sugar: 0.3% / Alcohol: 14.3%  
Re-order: #191026 / Retail: \$28 per bottle  
*Wine Club Price: 20% \$22.40 | 25% \$21*



### ANTLER HILL® PINOT NOIR CHALK HILL 2018

*Exclusive first release to club members!*

Garnet in color, this distinctive Pinot Noir begins with premium grapes from California's Chalk Hill region. The nose offers scents of raspberry, vanilla, spice, and oak, while up-front tannins and flavors of cranberry and black currant give this fuller-bodied wine depth and complexity to complement beef bourguignon, smoked salmon, mushroom risotto, charcuterie, and aged cheddar. Aged 14–16 months in oak, it is excellent now, and has great aging potential.

Stats: pH: 3.81 / TA: 0.68  
Residual Sugar: 0.3% / Alcohol: 14.8%  
Re-order: #161452 / Retail: \$50 per bottle  
*Wine Club Price: 20%: \$40 | 25%: \$37.50*



### VANDERBILT RESERVE MERLOT DRY CREEK VALLEY 2018

*Exclusive first release to club members!*

Fifteen months of barrel aging gives this dark cherry-colored wine—handcrafted from exceptional grapes grown in California's Dry Creek Valley—a rich nose of dried fig, vanilla, and hints of oak. Full-bodied with great tannin structure and luscious flavors of red fruit and blackberry, this wine is perfect now with Biltmore™ Grown Beef, short ribs, slow-roasted pork shoulder, and aged cheddar, or can be allowed to mature further.

Stats: pH: 3.37 / TA: 0.65  
Residual Sugar: 0.3% / Alcohol: 14.8%  
Re-order: #170713 / Retail: \$40 per bottle  
*Wine Club Price: 20%: \$32 | 25%: \$30*



## Mixed Wine Club

### BILTMORE ESTATE® LIMITED RELEASE PETITE SIRAH 2019

*New vintage release!*

This Petite Sirah begins with fruit selected from our California vineyard partners. Fifteen months of aging in oak develops its characteristic dark ruby color and rich aromas of cherry, blackberry, cedar, and vanilla. Medium-bodied with a soft tannin structure, this wine offers flavors of blueberry, dried fruit, and hints of dark chocolate, making it perfect with short ribs, bison burgers, Kansas City-style barbecue, sweet potato-quinoa chili, manchego cheese, and molten lava cake.

Stats: pH: 3.57 / TA: 0.56  
Residual Sugar: 0.3% / Alcohol: 14.2%  
Re-order: #181278 / Retail: \$28 per bottle  
*Wine Club Price 20%: \$22.40 | 25%: \$21*



### ANTLER HILL® PINOT NOIR CHALK HILL 2018

*Exclusive first release to club members!*

Garnet in color, this distinctive Pinot Noir begins with premium grapes from California's Chalk Hill region. The nose offers scents of raspberry, vanilla, spice, and oak, while up-front tannins and flavors of cranberry and black currant give this fuller-bodied wine depth and complexity to complement beef bourguignon, smoked salmon, mushroom risotto, charcuterie, and aged cheddar. Aged 14-16 months in oak, it is excellent now, and has great aging potential.

Stats: pH: 3.81 / TA: 0.68  
Residual Sugar: 0.3% / Alcohol: 14.8%  
Re-order: #161452 / Retail: \$50 per bottle  
*Wine Club Price: 20%: \$40 | 25%: \$37.50*



### BILTMORE® RESERVE ROSÉ NORTH CAROLINA 2019

*Handcrafted from estate and locally grown grapes!*

We selected outstanding fruit from mature Cabernet Sauvignon and Cabernet Franc vines in Biltmore's estate vineyard and from local growers for this Rosé that features a light rosy hue and aromas of banana, strawberry, and papaya. The nose is echoed in the off-dry palate with a delicate sweetness, hints of spice and white pepper, plus roundness and good mouthfeel. Enjoy it year-round with charcuterie, mustard-glazed salmon, fish tacos, pesto pizza, and smoked gouda.

Stats: pH: 3.36 / TA: 0.56  
Residual Sugar: 1.2% / Alcohol: 13.0%  
Re-order: #170684 / Retail: \$25 per bottle  
*Wine Club Price: 20%: \$20 | 25%: \$18.75*



## Sweet Wine Club

### RÉVANT WHITE WINE

*Seasonal release!*

This smooth, off-dry, straw-colored white wine features aromas of citrus, tart green apple, and white peach. Crisp and refreshing with tastes of Meyer lemon and persimmon, it is perfect for sipping and savoring any time of year. Handcrafted to reflect our philosophy that Biltmore wines make every day more memorable, one moment at a time, Révant pairs well with spaghetti squash baked with butter and honey, sushi, bagels with lox and cream cheese, and brie.

Stats: pH: 3.38 / TA: 0.59  
Residual Sugar: 1.4% / Alcohol: 12.5%  
Re-order: #216933 / Retail: \$18 per bottle  
*Wine Club Price: 20% \$14.40 | 25%: \$13.50*



### BILTMORE ESTATE® LIMITED RELEASE ORANGE MUSCAT

*New vintage release!*

We handcraft this highly aromatic member of the Muscat family into a straw-colored wine with a luscious bouquet of peach blossom, honey, and ripe melon. Light-bodied, nicely balanced, and sweet-forward with flavors of honey and tropical fruit, our Orange Muscat offers a clean, lightly tart finish that is surprisingly zesty. Savor with Mexican dishes, crab salad, spicy black bean burgers, Nashville-style hot chicken, fruit salad, and angel food cake, or enjoy as the base of sangria or cocktails.

Stats: pH: 3.22 / TA: 0.79  
Residual Sugar: 3.1% / Alcohol: 13.5%  
Re-order: #191506 / Retail: \$19 per bottle  
*Wine Club Price: 20%: \$15.20 | 25%: \$14.25*



### BILTMORE® CENTURY SWEET RED WINE

*Guest favorite!*

One of our best-sellers, Century Sweet Red is a favorite for pairing with casual lunch and dinner fare, serving after dinner, or as a complement to spicy chocolates. This lightly-sweet dark ruby wine is a delicious blend of grapes selected from California, Washington, and North Carolina. Aromas of brandied cherries, dried figs, and dark caramel give way to sweet flavors of blackberry jam and chocolate-covered cherries. Perfect with a glazed holiday ham, pork tenderloin with honey-garlic sauce, sweet-and-sour tofu, or General Tso's chicken.

Stats: pH: 3.83 / TA: 0.66  
Residual Sugar: 3.1% / Alcohol: 14.2%  
Re-order: #058053 / Retail: \$19 per bottle  
*Wine Club Price: 20% \$15.20 | 25% \$14.25*



❧ [ RECIPE ] ❧

## Peach Sangria

*Our aromatic Biltmore Estate® Limited Release Orange Muscat blends wonderfully with the liqueurs while the delicate raspberries add lively taste and texture to the summery sweetness of the peach. Share a glass—or the whole pitcher—with friends and family under a shade tree this summer! Serves 4–6.*



### Ingredients

- 1 bottle Biltmore Estate® Limited Release Orange Muscat
- 16 ounces Bellini Cipriani White Peach Purée
- 4 ounces vodka
- 4 ounces apricot brandy
- 1 white peach, sliced
- 1 cup raspberries
- Fresh mint (optional garnish)

### Method

Add first 4 ingredients to a pitcher with enough ice to chill; mix thoroughly.

Add white peach slices, raspberries, and garnish with mint.

Serve over ice in a Collins glass.

Enjoy more recipes online at [biltmoreshop.com/recipes](http://biltmoreshop.com/recipes).

## ☪ [ NEWS AND ANNOUNCEMENTS ] ☪

Enjoy everything that summer brings to Biltmore—including your favorite Biltmore wines!

### SPECIAL EVENTS

**Now–September 26, 2021:** *Biltmore Gardens Railway* in the Conservatory

**Now–September 30, 2021:** *Stickwork by Patrick Dougherty (Free as a Bird* outdoor sculpture in Antler Hill Village)

*Events may be subject to change due to state health and safety mandates.  
Find complete event details online at [biltmore.com/events](https://biltmore.com/events).*

### NEW WINE RELEASES

- Biltmore Estate® Limited Release Orange Muscat 2020: *new vintage release*
- Biltmore Estate® Limited Release Mourvèdre 2019: *new vintage release*
- Biltmore® Reserve Chardonnay North Carolina 2019: *new vintage release*

*Look for these wines in your shipment, at the Winery, or [biltmoreshop.com](https://biltmoreshop.com).*

### WINE CLUB EXCLUSIVE WINES

- Vanderbilt Reserve Merlot Dry Creek Valley 2018: *first release to club*
- Antler Hill® Pinot Noir Chalk Hill 2018: *first release to club*

### RECENT WINE AWARDS

#### *San Francisco Chronicle Wine Competition*

- Best of Class: Antler Hill® Zinfandel Rockpile 2018
- Double Gold: Biltmore Estate® Cabernet Sauvignon 2019
- Double Gold: Biltmore® Reserve Rosé North Carolina 2019

#### *Tasting Panel Magazine*

- 90 Points: Biltmore Estate® Sauvignon Blanc 2019



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To learn more, update your information, or upgrade your Wine Club tier, reach out to your Vanderbilt Wine Club® team today at 800-922-0091 or [wineclub@biltmore.com](mailto:wineclub@biltmore.com).

## ☪ [ CONNECT WITH US ] ☪

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