



MEET OUR *Master Winemaker*

Meet John McPherson our master winemaker. Jon has over 40 years of wine experience and oversees the production of the Carter Creek Wines. His winemaking journey started in Lubbock, Texas, learning from his first mentor his father, 'Doc' McPherson. His father founded and pioneered the modern Texas wine industry by purchasing land, planting grapes and founding Llano Estacado Winery in the late 1970s. Jon worked at Llano Estacado until relocating to Southern California's Culbertson Winery in 1985, then moving next to Thornton Winery, both in the Temecula Valley, where he was dubbed "America's Most Award Winning Sparkling Winemaker." He joined the Carter family wineries in 2003, and began producing Carter Creek wines in Texas Hill Country in 2016.



UPCOMING *events*

For upcoming events and entertainment, view our Calendar on CarterCreek.com.

Follow us on Facebook and Instagram for the latest resort happenings, new wine releases, announcements and special guest features.

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THE VINEYARD *view*

FALL 2020 NEWSLETTER



CARTER CREEK WINERY
RESORT & SPA



OCTOBER *wine club selections*

2017 Grenache Rosé

This wine captures the delicate berry fruit and floral aromas of Grenache. Whole cluster pressing extracts the palest of pink colors, crisp and fresh, this is a serious Rosé with great depth.

(Retail: \$22.00 • Club: \$16.50)

2017 Plateau White

White - A Blend of Vermentino, Trebbiano and Pinot Grigio. This wine combines three iconic Italian varietals to create a wine of dynamic proportions. Bright acidity, delicate citrus and pome fruit characters abound.

(Retail: \$24.00 • Club: \$18.00)

2017 Cabernet Sauvignon

Cabernet Sauvignon blended with Merlot and Petit Verdot.

(Retail: \$55.00 • Club: \$41.25)

FEATURED *wine*

FROM THE WINEMAKER

Grown: Produced & Bottled by Carter Creek Winery

About the Wine:

What can you say about sparkling wine? Especially when it smells and tastes like a peach? The Chenin Blanc used in the base cuvée is a cornerstone for achieving the perfect truckload of peaches. The soft melon-like characters from Chenin Blanc are in sync with the Muscat Canelli floral notes that are seamless and in perfect pitch with the natural peach flavorings. A touch of Pinot Noir balanced the color to that of ripe peach juice and gave crisp acidity to the finish. Our exclusive secondary fermentation in closed-cuve (Charmat tank) succeeds with exquisite carbonation in the final product. The natural peach flavor reflects a delicate, ripe sweetness, and when combined with our final residual sugar, this sparkling does not become sticky and cloying or overly peachy. Our take on this style of flavored wine is to evoke the sensation, not to dull the senses. If you don't get a little peach fuzz in every sip, then we must be doing it wrong!

About the Vineyard: Leopard Vineyards

- **Varietal:** Sparkling Peach Wine
- **Vintage:** 2015
- **Type:** Sparkling



PAIRING *news*

CHEF'S SUGGESTED FOOD & WINE PAIRING

2017 Maverick

Sweet Ginger Pork Ribs

Seductively sweet and mildly spicy, these meaty ribs will tease your taste buds. Prepared low and slow, with our house made sesame-soy dry rub, and finished with our ginger BBQ sauce. The soft tannins of the Maverick accentuate the sweetness in the barbeque. Served on our dinner menu at Old 290 Brewery.



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