



Vanderbilt
WINE CLUB®

FALL 2021



∞ [WINEMAKER'S LETTER] ∞

A Season to Celebrate

From the snip of the shears that releases the weight of a sun-warmed cluster of grapes into my hand and the sight of crates piled high with ripe fruit to the heady fragrance of our first crush, and—of course—the taste of our fine wines, there is no season quite as special for all my senses as autumn.

I hope you'll join us at the Winery soon to experience the delights of Biltmore's harvest, including two of our finest newly released North Carolina red wines. Both our Biltmore® Reserve Cabernet Sauvignon 2019 and Biltmore® Reserve Cabernet Franc 2019 were handcrafted from estate and locally grown grapes.

Here's to the success of our 2021 harvest and to all the wonderful wines we'll be enjoying a year from now!

Cheers!

Sharon Fenchak

Sharon Fenchak
Biltmore Winemaker



“I like all paintings. I always look at the paintings, good or bad, in barbershops, furniture stores, provincial hotels. I'm like a drinker who needs wine. As long as it is wine, it doesn't matter which wine.”

Pablo Picasso

White Wine Club

BILTMORE ESTATE® LIMITED RELEASE SÉMILLON 2020

Exclusive first release to Club members!

Handcrafted with grapes from California's Lake County, our Sémillon has aromas of yeast and zesty citrus. Round and silky with good acidity, this medium-bodied wine features tastes of crisp pear, ruby red grapefruit, and a lingering finish. Enjoy with Dungeness crab, grilled oysters, Nashville-style hot chicken, and gourmet mac-and-cheese for a casual dinner at home or a seafood boil with friends.

Stats: pH: 3.48 / TA: 0.52
Residual Sugar: 0.5% / Alcohol: 13.7%
Re-order: #187170 / Retail: \$19 per bottle
Wine Club Price: 20% \$15.20 | 25% \$14.25



BILTMORE ESTATE® LIMITED RELEASE DRY RIESLING 2020

New vintage release!

With grapes selected from partner vineyards in California and Washington, our winemaker has chosen to create a Dry Riesling that opens with light floral notes and hints of spearmint followed by delicate flavors of lime, kiwi, and honeydew. This versatile, round wine is excellent with pecan-crusted trout, sushi, and vegetarian Pad Thai. Relax on the porch with a glass after work or enjoy with a nice weekday dinner—especially if you picked up something delicious on the way home!

Stats: pH: 3.35 / TA: 0.47
Residual Sugar: 0.7% / Alcohol: 12.5%
Re-order: #184930 / Retail: \$19 per bottle
Wine Club Price: 20% \$15.20 | 25% \$14.25



BILTMORE® RESERVE CHARDONNAY NORTH CAROLINA 2019

Member favorite!

Our Chardonnay is handcrafted with grapes grown in Biltmore's own vineyard. A portion has undergone malolactic fermentation, enhancing its creamy nose of caramel and pear with hints of butter and oak. Dry, smooth, and round, this medium-to-full-bodied wine has flavors of vanilla, spice, and green apple before a lingering finish. Sip by itself or pair with grilled seafood, chicken marsala, pasta Alfredo, and pecan pie. It's perfect any time, from brunch or lunch to a relaxed dinner at home.

Stats: pH: 3.60 / TA: 0.54
Residual Sugar: 0.6% / Alcohol: 13.0%
Re-order: #036606 / Retail: \$25 per bottle
Wine Club Price: 20% \$20 | 25% \$18.75



Red Wine Club

BILTMORE ESTATE® LIMITED RELEASE PETIT VERDOT 2019

Exclusive first release to club members!

With grapes selected from Washington and California, we handcraft a wine with a subtle nose of dark chocolate, spice, and rich fruit. Soft, well-integrated tannins with hints of leather and espresso give this medium-to-full bodied wine the evocative taste of "midnight in a glass." To elevate your next special dinner at home, serve our Petit Verdot with a classic grilled steak or game such as venison and pheasant, and be sure to choose a happy ending like deep chocolate truffles laced with coffee.

Stats: pH: 3.78 / TA: 0.62
Residual Sugar: 0.3% / Alcohol: 14.2%
Re-order: #230487 / Retail: \$28 per bottle
Wine Club Price: 20% \$22.40 | 25% \$21



VANDERBILT RESERVE CABERNET SAUVIGNON DRY CREEK VALLEY 2018

New vintage release!

Fifteen months of barrel aging gives this full-bodied Cabernet Sauvignon—handcrafted from grapes grown by outstanding vineyards in California's Dry Creek Valley—a rich nose of plum and blackberry with hints of herbs and leather, while its well-structured tannins frame flavors of raspberry and dark fruit. Savor a bottle now with grilled steaks, bison burgers, dark chocolate truffles, and smoked gouda, and cellar another to explore its excellent aging potential.

Stats: pH: 3.60 / TA: 0.61
Residual Sugar: 0.3% / Alcohol: 14.8%
Re-order: #170863 / Retail: \$40 per bottle
Wine Club Price: 20% \$32 | 25% \$30



THE HUNT RED BLEND SONOMA COUNTY 2018

Member favorite!

Handcrafted with exceptional fruit from Sonoma County, this full-bodied Bordeaux-style blend is aged for 18 months in oak to develop rich aromas of vanilla, violet, and plum. Bold cranberry, leather, and dried herb flavors, plus good acidity and velvety tannins, make it a match for hearty fare such as short ribs, brisket, steak frites with truffle oil, and aged cheeses. Perfect for an elegant dinner at home, The Hunt also makes a thoughtful gift with great aging potential.

Stats: pH: 3.55 / TA: 0.63
Residual Sugar: 0.4% / Alcohol: 14.8%
Re-order: #163142 / Retail: \$45 per bottle
Wine Club Price: 20% \$36 | 25% \$33.75



Mixed Wine Club

BILTMORE ESTATE® LIMITED RELEASE SÉMILLON 2020

Exclusive first release to Club members!

Handcrafted with grapes from California's Lake County, our Sémillon has aromas of yeast and zesty citrus. Round and silky with good acidity, this medium-bodied wine features tastes of crisp pear, ruby red grapefruit, and a lingering finish. Enjoy with Dungeness crab, grilled oysters, Nashville-style hot chicken, and gourmet mac-and-cheese for a casual dinner at home or a seafood boil with friends.

Stats: pH: 3.48 / TA: 0.52
Residual Sugar: 0.5% / Alcohol: 13.7%
Re-order: #187170 / Retail: \$19 per bottle
Wine Club Price: 20% \$15.20 | 25% \$14.25



VANDERBILT RESERVE CABERNET SAUVIGNON DRY CREEK VALLEY 2018

New vintage release!

Fifteen months of barrel aging gives this full-bodied Cabernet Sauvignon—handcrafted from grapes grown by outstanding vineyards in California's Dry Creek Valley—a rich nose of plum and blackberry with hints of herbs and leather, while its well-structured tannins frame flavors of raspberry and dark fruit. Savor a bottle now with grilled steaks, bison burgers, dark chocolate truffles, and smoked gouda, and cellar another to explore its excellent aging potential.

Stats: pH: 3.60 / TA: 0.61
Residual Sugar: 0.3% / Alcohol: 14.8%
Re-order: #170863 / Retail: \$40 per bottle
Wine Club Price: 20% \$32 | 25% \$30



THE HUNT RED BLEND SONOMA COUNTY 2018

Member favorite!

Handcrafted with exceptional fruit from Sonoma County, this full-bodied Bordeaux-style blend is aged for 18 months in oak to develop rich aromas of vanilla, violet, and plum. Bold cranberry, leather, and dried herb flavors, plus good acidity and velvety tannins, make it a match for hearty fare such as short ribs, brisket, steak frites with truffle oil, and aged cheeses. Perfect with an elegant dinner at home, The Hunt also makes a thoughtful gift with great aging potential.

Stats: pH: 3.55 / TA: 0.63
Residual Sugar: 0.4% / Alcohol: 14.8%
Re-order: #163142 / Retail: \$45 per bottle
Wine Club Price: 20% \$36 | 25%: \$33.75



Sweet Wine Club

BILTMORE® CENTURY SWEET WHITE WINE

Member favorite!

A blend of Gewürztraminer, Muscat Canelli, and Riesling grapes gives our Century Sweet White an aromatic bouquet of peach, passion fruit, and honeysuckle. It is lightly sweet with flavors of fresh coconut, honeydew, and soft florals. Savor with spicy foods like blackened chicken, Thai coconut curry, and chicken fajitas, or sip with New York style-cheesecake and sweet potato pie. It's versatile enough for beach sipping, girls' night in, and Thanksgiving dinner.

Stats: pH: 3.39 / TA: 0.52
Residual Sugar: 1.7% / Alcohol: 12.5%
Re-order: #033649 / Retail: \$17 per bottle
Wine Club Price: 20% \$13.60 | 25% \$12.75



BILTMORE ESTATE® LIMITED RELEASE CHENIN BLANC 2020

New vintage release!

Crafted with grapes from our California partners, this wine features floral aromas of key lime, lilac, and honeysuckle. Its lightly sweet flavors of ripe melon and lemon-lime are nicely balanced with refreshing acidity for pairing with prosciutto-wrapped honeydew, spicy Asian dishes, sushi, or desserts such as Biltmore® Vanilla Bean cheesecake. Perfect by the glass or bottle for porch, poolside, and patio sipping.

Stats: pH: 3.41 / TA: 0.74
Residual Sugar: 3.9% / Alcohol: 13.0%
Re-order: #170677 / Retail: \$19 per bottle
Wine Club Price: 20% \$15.20 | 25% \$14.25



CHRISTMAS AT BILTMORE® RED WINE

New seasonal release!

Breathe in the plum, pepper, and baking spice aromas of this wine before exploring its delicately sweet flavors of dried fig, cherry, and nutmeg. Medium-bodied with soft tannins, it complements holiday dishes such as turkey, ham, cranberry sauce, and pecan pie. Serve it at all your seasonal celebrations, or give as a gift to someone special: the label features original artwork by Craig Sponseller of Asheville, North Carolina. Fans voting online chose the elements he would include in his painting that highlights the beauty of Christmas inside Biltmore House.

Stats: pH: 3.58 / TA: 0.65
Residual Sugar: 2.6% / Alcohol: 13.8%
Re-order: #173889 / Retail: \$18 per bottle
Wine Club Price: 20% \$14.40 | 25% \$13.50



❧ [RECIPE] ❧

Biltmore® Grown Beef Brisket with Texas-Style BBQ Sauce

This is the ultimate cut for all of you pit masters out there! Start with our BBQ Dry Rub, then smoke the brisket and finish it “low and slow” in the oven. Top with our simple Texas-Style BBQ Sauce and pair with your favorite hearty red Biltmore wine. Serves 4.

BBQ Dry Rub

3 pounds Biltmore Grown Beef Brisket
½ cup paprika
¼ cup brown sugar
¼ cup chili powder
¼ cup kosher salt
¼ cup black pepper
2 tablespoons cayenne pepper
2 tablespoons ground cumin

Method

Combine dry ingredients and mix well. Rub into brisket on all sides. Smoke for 2 hours at 275 degrees.

Put uncovered brisket in a large pan and place in a 300-degree oven for approximate 6–7 hours, until fork tender.

Remove from oven and let rest for 30 minutes in a warm place prior to slicing. Top brisket with Texas-Style BBQ Sauce before serving.



Texas-Style BBQ Sauce

4 tablespoons blended oil (such as olive and canola oil)
1 yellow onion, rough chopped
8 cloves garlic, rough chopped
16 ounces light brown sugar, packed
16 ounces apple cider vinegar
1 bottle (32 ounces) prepared ketchup
2 teaspoons smoked paprika
2 teaspoons mustard powder

2 teaspoons kosher salt
2 teaspoons ground black pepper

Method

Sauté onions and garlic in blended oil over medium heat. Cook until soft but not darkened. Add sugar and vinegar; cook until reduced slightly. Add ketchup and spices. Let simmer gently for 15 minutes. Remove from heat and puree in a blender until smooth. Use immediately or can be refrigerated up to 7 days.

☪ [NEWS AND ANNOUNCEMENTS] ☪

Celebrate the harvest season at Biltmore and stock up on your favorite wines for all the holidays that are just around the corner!

DID YOU KNOW

Our Library Wine Series

Exclusively available to Vanderbilt Wine Club members, our Library Wine Series features intriguing individual bottles and carefully curated combinations of our finest wines.

Past offerings have included a vertical vintage of three outstanding Napa Valley Cabs that dated back to exceptional harvests. Another was an extraordinary Russian River Valley Pinot Noir that had been maturing for a number of years.

“We enjoy sharing these one-of-a-kind opportunities with our members,” said Courtney Miller, Wine Club Manager. “Just remember that quantities are extremely limited, so don’t miss your chance to savor something truly special!”



NEW VINTAGE RELEASES

- *Christmas at Biltmore* Red & White Wines
- Biltmore Estate® Limited Release Chenin Blanc 2020
- Biltmore Estate® Limited Release Dry Riesling 2020
- Biltmore Estate® Limited Release Gewürztraminer 2020
- Biltmore® Reserve Cabernet Franc North Carolina 2019
- Biltmore® Reserve Cabernet Sauvignon North Carolina 2019
- Vanderbilt Reserve Cabernet Sauvignon Dry Creek Valley 2018

Look for these wines in your shipment, at the Winery, or biltmoreshop.com.

WINE CLUB EXCLUSIVE WINES

- Biltmore Estate® Limited Release Sémillon 2020: *first release to club*
- Biltmore Estate® Limited Release Petit Verdot 2019: *first release to club*

RECENT WINE AWARDS

Wine & Spirits Year’s Best US Sparkling

90 Points:

Biltmore Estate® Blanc de Blancs 2018



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.

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EMAIL: wineclub@biltmore.com

PHONE: 800-922-0091

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