

AUTUMN AT THE RANCH

LAUGH. PLAY. EXPLORE.



Welcome to Carmel Valley Ranch! It's impossible not to fall in love with Fall here, where the autumn light is just right and the air is filled with that unmistakable scent of the changing season. I invite you to savor the bounty of our harvest—everything from wine made from the fruit of our vines to veggies grown in our organic garden to pure honey produced by our lavender-loving bees.

Back-to-school also means more time for romance, relaxation, and a mind-body reboot. There are memories to be made and adventures to be had all around our 500-acre playground. If there is anything we can do to help, please don't hesitate to contact the Guest Services Team

We are so happy you chose to share this golden time of year with us!

Matt Bailey

Managing Director







SEPTEMBER FEATURED EVENTS

LABOR DAY WEEKEND BBQ AT RIVER RANCH

Who says summer is over? Celebrate our favorite season with one more long, lazy weekend of fun in the sun. Join us at River Ranch for an All-American Barbeque on Sunday, September 1, served 12:00p–3:00p and 5:00p–8:00p, with family games between 1:30p and 3:00p. Plus live music, face painting, a balloon artist, and a pie-eating contest!

\$32 + tax & gratuity per adult plate, \$15 ages 6–12, under 6 complimentary. No reservations required. For more information call 831.626.2525.

SUNSET DINNER IN THE GARDEN

Executive Chef Tim Wood invites you and yours to our beautiful organic garden to enjoy outdoor games, music, and a gourmet farmstead meal served at communal tables. On the menu: grilled garlic bread made with olive oil from our own olives, Caesar salad with Big Sur avocados, Swank Farms tomato & burrata salad, grilled tri-tip, pasture-raised chicken breast, charred sweet corn & cherry-tomato ragu, cast-iron fingerling potatoes, and strawberry-lavender shortcake.

Thursdays–Saturdays, 6:00p–8:30p; \$68+ tax & gratuity per adult, \$28 ages 6–12, under 6 complimentary. Reservations required; call 831.626.2599.

WINE COUNTRY STARTS HERE

We'll let you in on a little secret:
Monterey County is the new
"It" wine region, and we're at
its epicenter. With a climate and
topography comparable to Napa's,
the Carmel River Valley and
neighboring Santa Lucia Highlands
are a wine lover's mecca, home to
award-winning small production
vineyards, wineries, and tasting
rooms all within driving distance
of The Ranch. But why get in your
car when you can just walk out the
door of your suite?

This September marks our fifth annual harvest of the deep-purple grapes that produce our signature Swing Pinot Noir Reserve. Situated on three and a half acres of ideal soil with good drainage, bathed in warm sun and cool ocean breezes, our young vineyard epitomizes the region's recent coming of age in the wine world.

With the help of Ian Brand, San Francisco Chronicle's 2018



Winemaker of the Year, our Swing label tells the story of Monterey County's varied terroir. Brand produces our Estate Reserve Pinot Noir, along with a Sauvignon Blanc, Rosé, and Pinot Noir made from vineyards further inland.

Pick up a bottle at the Market, order a glass at dinner, or just enjoy a stroll down our beautiful, winding Vineyard Path—the walk back up will earn you an extra dessert.

And then there's our 60-minute winetasting experience every Saturday. You'll sample Swing varietals along with wines from down the road and around the world—without ever leaving The Ranch. Call 831.626.2577 to reserve your spot!





THE MARKET & CREAMERY

OPEN DAILY, 7:00A-10:00P

Our newest gathering place is one market where nobody's in a rush to check out. With an incredible selection of locally produced foods and hand-crafted items, you can pick up provisions for a delicious picnic or a romantic night-in, fuel up at the espresso bar with a variety of coffee drinks and fresh-baked goodies from our oven, taste honey straight from our hives, watch cheese being made with goat milk "imported" all the way from the pasture out back, socialize over a glass of Swing wine or a craft beer, and get to know our entertaining artisans-in-residents.



THE ARTISAN WORKBENCH

The heart of the Market is our Artisan Workbench—a creative space that not only showcases the craft of The Ranch but allows you to experience it for yourself.

SIGNATURE CHEESE HOUR

Taste a few of our favorites from down the road and around the world. Then we'll help you build your own cheeseboard with pairings of jams and honeys for the perfect sweet-and-savory flavor profiles.

60 minutes; \$24 per cheese board

HAND-CHURNED ICE CREAM SUNDAES

It wouldn't be a creamery without ice cream! Stop by for a scoop from our latest batch. Go ahead—it's your "churn."

\$12 per sundae

OYSTER HOUR

Sip and slurp, Ranch-style. Enjoy Morro Bay oysters and prosecco as you learn the finer points of this briny, bubbly combo.

60 minutes; \$22 per person

RANCH GOAT CHEESE TASTING HOUR

It doesn't get more farm-to-table than this. Sample our delicious goat cheese and meet our resident cheesemaker and Nanny-Goat Whisperer, Charlie Cascio.

60 minutes; complimentary

INFUSED HONEY TASTING

Come sample honey infused with the aromatic flavors of our Organic Garden. Lavender, rosemary, and more add a delicious twist to this sweet treat. If you like, our beekeeper will help you create your own blend to take home!

60 minutes; \$29 per honey jar

RANCH ROUNDUP

Our resident naturalists, outdoor adventurers, and artisans post up at the Workbench to share their crafts with you. One minute it's bees; the next minute it's candle-making or bath bombs.

60 minutes; complimentary

ACTIVITIES

We're serious about play. Sure, we've got 3 pools, 8 tennis courts, 2 bocce courts, a fitness center, miles of hiking trails, and an 18-hole golf course that will take your breath away. But that's just the beginning. There's also archery, falconry, hatchet throwing (yes, hatchet throwing), geocaching, kids' camps, and naturalist-led visits to our gardens, beehives, and scenic ridgetops—as well indoor pursuits such as culinary demonstrations and candle- and soapmaking workshops.

Stop by the Lodge to pick up our Weekly Activity Calendar, or visit carmelvalleyranch.com/play-for-all-ages/activity-calendar, for a complete listing of activities during your stay. Some activities fill up fast, so call 831.626.2577 to reserve your spot.



Ever wonder how bats echolocate or owls soar so silently? Find out on this family-friendly twilight stroll. Test your night vision while exploring the many adaptations of The Ranch's nocturnal residents. This activity includes a guided hike up our Horseshoe Loop trail followed by some glow-in-the-dark fun!

90 minutes; \$45 adults, \$35 ages 5-12, ages 12 & under with adult.

HONEY HARVEST DEMONSTRATION

Join our beekeepers as we explore the sweetest step of the yearly honey cycle—the fall harvest. Come get your hands sticky learning about the tools and techniques that we use to extract honey from the combs. You'll leave, of course, with a gift from our happy bees.

60 minutes, \$55 adults, \$35 ages 12 & under.

JUNIOR NATURALIST CAMP

Send your little ones off to explore our 500-acre ranch through the lens of a naturalist. Kids ages 8–12 will love this educational excursion full of interactive activities geared toward wilderness exploration and ecology. Your children will gain a new understanding of the environment, while feeding their adventure bug, too!

180 minutes, \$85, ages 8-12.

KIDS' NIGHT OUT, WESTERN STYLE

Calling all cowpokes, ages 2 –12! Grab your bandana, put on your sheriff's badge, and gather around the hay bales for a taste of old-time Carmel Valley while the parents enjoy grownup time. After listening to tales of the Wild West, we'll mosey on back to the 21st century with dinner, movies, crafts, and more.

Nightly, 6:00p-9:00p, \$70, includes dinner.





The Ranch is where you can let your hair down and see things in a whole new way. Bring your partner. Bring the kids. Bring the dog. Just be sure to bring your adventurous side, too.



SPA AIYANA

OPEN DAILY, 8:30A-7:30P

Nestled under a canopy of oaks, rooted in the healing powers of the florals and botanicals dotting our landscape, Spa Aiyana provides a space to relax, recharge, and reclaim your mojo. From body treatments to sleep therapy to clinical-grade skincare, we offer uniquely curated experiences truly befitting the Aiyana name—the Ohlone Costanoan Esselen word for "eternal blossom."

You'll also find men's and women's eucalyptus steam rooms, a retail area where you can sample luxury skincare products and browse through resort apparel, and an outdoor saltwater pool and infinity hot-tub with valley views.

So what are you waiting for? Go ahead...call the spa at 831.626.2586 to book a treatment. For more information about services and amenities, visit carmelyalleyranch.com/spa-and-wellness.

SEPTEMBER SPECIAL

HONEY, DO!

Honey is a true wellness warrior. Celebrate our annual honey harvest with a honey-calendula exfoliation and cocoon wrap, followed by a bodywork session utilizing oil blended with the clarifying extracts of propolis. Then treat your feet to a honey-pedi. Aroma-infused honey combined with our own lavender-sugar scrub provides powerful moisturizing benefits for dry, thirsty skin!

110 minutes; \$225 (regular \$285); 20% service charged is excluded and calculated on non-discounted rate. Available Sept. 1–30. Cannot be combined with any other special.

ORGANIC NAIL SALON

FOR THE FINISHING TOUCH

A hard day of play can be rough on hands and feet.

Sit back and relax in our nail care salon, sipping
on lavender-infused California bubbly, while our
expert technicians work their magic. Our signature
manicures and pedicures are designed to soothe,
smooth, and polish—naturally! Two of our favorites:

■ Herb Garden: Herbal infusions condition skin for optimal radiance while a special scrub promotes collagen synthesis. Gentle acupressure techniques relieve achy joints.

Mani 45 minutes, \$50; Pedi 60 minutes, \$80

 Men's Alchemy: Following an invigorating soak and nail trim, skin is gently lathered with scrubbing grains and deep conditioning balms

Mani 30 minutes, \$40; Pedi 45 minutes, \$65



When a wildfire swept through Big Sur in 2016, Charlie Casio had just enough time to evacuate his goats and seek shelter in his cheese cave. So, you could say that goat cheese literally saved his life. But out of the ashes rose opportunity. Now Charlie runs The Ranch's own artisanal goat cheese program, manages our creamery and herd of Swiss Saanen dairy goats, and creates unique blends and educational experiences for our guests.

What's your favorite part of the job?

I love giving guests the chance to connect and interact with livestock. It's an opportunity for people to observe where their food comes from—they see the goats grazing on wild grasses and other greens

that provide the goats with nourishment to produce milk. We collect the milk and transform it into delicious cheeses for the guests to enjoy.

What's so great about these Swiss Saanen goats (other than their adorable-ness)?

They're the largest of the goat family and produce the most milk. They can give milk for three years before needing to become pregnant again to stimulate milk production. This is different from other goats or cows, who can give milk for only ten months after pregnancy. Also, the milk from these goats is low in butterfat, which works well for the types of cheese we make.

Got any good cheese trivia?

Napoleon's favorite cheese was the Valencay, a pyramid-shaped cheese with the top cut off. It has a white bloomy rind, a creamy layer just inside the rind, and a soft but firm interior. Come try some at the Market!

What were you doing before you came to The Ranch?

I had a 47-year-long career in the culinary industry. But I left that career to pursue my dream of creating a small, self-sufficient organic farm in Big Sur where I could teach young people how to grow healthy food. I manifested this dream for ten years, until Nature ended it with a wildfire. But The Ranch gave me another chance to do what I love.

DINING

Fun requires fuel, and we've got plenty of both. With four on-property dining options, your next amazing meal is right around the corner.

Executive Chef Tim Wood and his merry band of food artisans create whimsical seasonal menus that feature ingredients straight from our organic garden, creamery, hen house, beehives, and olive grove. Fresh seafood is delivered daily from the Monterey Bay. Local purveyors provide sustainably raised meats and other specialty products. And our own Pastry Chef Tanya bakes creations that may make you want to order dessert first. (We won't judge.)



VALLEY KITCHEN RESTAURANT & LOUNGE

Overlooking our vineyards below and the bluffs beyond, Valley Kitchen is the resort's social hub and heart. It's where rustic-chic meets playful elegance, with comfy, unpretentious indoor and outdoor dining areas. Here Chef Wood's culinary exploits appeal to foodies and fussy eaters alike. More thirsty than hungry? The expansive bar offers a place to enjoy adult beverages poured by our convivial mixologists.

Open for breakfast, 7:00a–11:00a; lunch, 11:00a–3:00p; and dinner, 5:00p–10:00p. Bar menu available 3:00p–11:00p. Reservations recommended. Call 831.626.2599 or visit carmelvalleyranch.com/dining/valley-kitchen.

CLUBHOUSE GRILL

You don't have to be a golfer to enjoy the atmosphere here. Glass walls and an expansive patio offer a front row seat to the rolling fairways—the perfect spot for a casual meal or a refreshing beverage, with everything from breakfast staples to hearty soups, salads, and sandwiches to classic Happy Hour appetizers. Wash it all down with a Ranch Bloody Mary, a local tap beer, or a glass of Swing wine.

Open for breakfast, 7:00a–11:00a; lunch, 11:00a–3:00p, and Happy Hour (Monday–Friday), 3:00p–6:30p. For more information, call 831.626.2511 or visit carmelvalleyranch.com/dining/the-clubhouse-grill.

RIVER RANCH CAFE

Our laid-back poolside eatery serves up all your Ranch favorites and farm-fresh fare, plus smoothies, adult beverages, and a Kids Corner menu that's kid- and parent-approved. We've got your whole family covered, from sunup to sundown. And yes, you can eat with your fingers. P.S. Don't miss our weekly Ranch-style family dinners—Taco Tuesdays and Wood-Fire Pizza Fridays!

Open 8:00a–7:30p. For more information, call 831.626.2525 or visit carmelvalleyranch.com/dining/river-ranch-cafe.

ESPRESSO BAR AT THE MARKET

For a perfect start to your day, or a pick-me-up when you need more energy to play, stop by for a variety of espresso and coffee drinks, breakfast items, and baked goods. It's all fresh from our kitchen, gardens, and local artisans.

Open 7:00a-10:00p.



HERE, EVEN A SLICE FEELS NICE

Our par-70, Pete Dye-designed golf course is unlike any other, with tactical shots, dramatic elevation changes, and unparalleled scenery. If your putt needs polishing or your swing isn't...wait for it...up to par, don't worry. Our golf pros offer a variety of group clinics and individual lessons.

For more information or to book a tee time, call 831.620.6406, or visit carmelvalleyranch.com/golf.

RESORT MEMBERSHIPS

Make our 500-acre playground yours! From our world-class golf course to our River Ranch tennis and recreation complex to the luxurious Spa Aiyana, options abound—and each one comes with discounts and special privileges throughout the resort.

For more information call Travis McCabe at 831.626.2514 or visit carmelvalleyranch.com/memberships.

BEYOND OUR PLAYGROUND

With so much to do at The Ranch, you'll hardly want to leave—but we won't blame you if you do. A destination worthy of its world-class status, the Central Coast draws visitors from around the globe. And it's not just the dramatic scenery and endless opportunities for outdoor recreation; it's the rich history, thriving arts culture, sustainably sourced gourmet cuisine, and wildlife you won't see anywhere else. Here are a few "don't-misses" that even the locals never tire of:

Monterey Bay Aquarium

The world-renowned crown jewel of Monterey offers everything from adorable otters to mesmerizing jellies to bat-rays you can pet.

Point Lobos State Reserve

Jaw-dropping coastal trails, abundant marine wildlife, and tales of the area's cultural history await you at this extraordinary meeting of land and sea.

17-Mile Drive

Take a winding drive through Pebble Beach, past famous golf courses and

stunning mansions that hug the wild, churning coastline.

Whale Watching

California is one of the few places where you can see whales year-round. The swells can get big, so we recommend lunch *afterward*.

Kayaking

Get a seal's-eye-view of Cannery Row, Fisherman's Wharf, Moss Landing, and Elkhorn Slough. Several outfitters offer guided paddles on the Bay.

Garland Ranch Regional Park

With over 50 miles of hiking trails varying in terrain and difficulty, this dog-friendly park is just a three-mile drive up the road, or a four-mile hike along the ridge from The Ranch.

Iconic Highway 1

A trip down this epic highway along the rugged cliffs of Big Sur offers impossibly beautiful views of the Pacific Coast. Strategically placed pullouts provide ample—and safe—photo ops. Keep your eyes peeled for whales and condors.