

CLUB CHATHAM HILL  
SPRING 2017 RELEASE



## WINE NOTES

**NEW WINES:** 2014 TRINITY, 2014 SYRAH, 2015 MALBEC  
2016 VIOGNIER, 2015 RIESLING  
SWEET CAROLINA CHERRY, SWEET CAROLINA MANGO STRAWBERRY  
SWEET CAROLINA BLACKBERRY/CABERNET SAUVIGNON

**COMING SOON:** 2015 SANGIOVESE  
2015 PETITE SIRAH

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**VINTNER'S CLUB:** 2014 TRINITY, 2014 SYRAH, 2016 VIOGNIER  
**DRY CLUB:** 2014 TRINITY, 2014 SYRAH, 2016 VIOGNIER  
**SWEET CLUB:** SWEET CAROLINA BLACKBERRY/CABERNET SAUVIGNON, CHERRY, MANGO STRAWBERRY  
**DRY RED CLUB:** 2014 TRINITY, 2015 MALBEC, 2014 SYRAH  
**DRY WHITE CLUB:** 2016 VIOGNIER, 2015 CHARDONNAY, 2015 RIESLING  
**RED CLUB:** 2014 TRINITY, 2015 MALBEC, SWEET CAROLINA BLACKBERRY/CABERNET SAUVIGNON  
**WHITE CLUB:** 2016 VIOGNIER, 2015 RIESLING, SWEET CAROLINA MANGO

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### 2014 TRINITY

We are delighted to release the latest vintage of our Bordeaux-style **Signature Red Blend**. 40% Cabernet Sauvignon, 40% Cabernet Franc and 20% Merlot. Handcrafted from the best grapes Yadkin Valley can offer, this deep ruby colored wine offers a subtle dried cherry and black currant nose followed on the palate with good textural richness with herbal spice adding interest to the blackberry and cherry fruit. The structure is solid with no rough edges. Two and a half years of aging in French oak barrels created delicate smokiness hiding behind the intense yet smooth tannins. The wine is age worthy and although delicious right now will keep improving in the bottle for at least 5 years.

*A perfect companion for T-bone and ribeye steak. Also, try it with game stews. Serve at 60-65°.*

### 2016 VIOGNIER

100% varietal and unoaked. This outstanding wine was handcrafted from the best Viognier grapes in Yadkin Valley. Cold fermentation, aging in a stainless steel tank, and early bottling allowed to capture the delightful floral aromas and refreshing fruit flavors of this elegant wine. Opening with scents dominated by white rose, the wine reveals its rich apricot and sweet nectarine flavors with notes of honey that last long into the finish. Best drunk young.

*Enjoy with mild cheeses, lemony sauces, spicy crab cakes and all manner of shellfish. Serve at 50-55°F after a short breathing.*

### 2014 SYRAH

This wine delights with delicate earthy and mineral aromas leading to delightful flavors of wild blueberry and raspberry. Soft tannins with notes of dried cherry and white pepper on the finish. Good aging potential so if you can wait for 4 to 5 years to enjoy it at its prime.

*Wonderful with lightly spiced chili, beef stew, or a lamb casserole.*

### 2015 RIESLING

This dry Riesling impresses with delicate aromas of orange blossom and ripe peach flavors intertwined with notes of pineapple and Granny Smith apple. Well balanced with warm acidity and mineral nuances contributing to the smooth finish. Excellent for your summer enjoyment on the porch or at the beach.

*Great with spicy Asian and Thai recipes, sushi, veggies and steamed clams or crab. Serve at 45-50°F.*

## CLUB CHATHAM HILL – SPRING 2017 RELEASE

### WINE NOTES - CONTINUED

#### 2015 MALBEC

Our popular Malbec is back! This purple-red, medium-bodied wine reveals charming aromas of ripe dark plum and cherry. The delightful flavors of ripe blackberry and dark cherry accompanied by soft tannins leading to a berry lingering on the finish.

*Great with pulled pork, turkey, veal, or duck. The wine also does extremely well with blue cheese and rustic flavors like mushrooms and cumin spice. Serve slightly chilled (~ 65°F).*

#### 2015 CHARDONNAY

As our previous vintages of Chardonnay this wine is 100% varietal and was handcrafted from highest quality grapes grown in Pilot Mountain Vineyard in Yadkin Valley. After cold fermentation (45-50°F) the wine was aged for 8 months in neutral French oak barrels to preserve its varietal character. It drinks delightfully now although with proper cellaring will keep improving in the bottle for up to five years.

Pale straw color. Clean, crisp and vibrant. Fresh lemon and tart apple on the nose. Delicious mouthfeel with bright fruit and a touch of green apple and citrusy flavors. Lovely balanced and smooth finish.

*Enjoy this dry wine with Caesar salad, and light fish-based risotto. Our favorite is grilled tuna. Serve slightly chilled at 50-55°F.*

#### SWEET CAROLINA BLACKBERRY/CABERNET SAUVIGNON

We are delighted to introduce this new release of our Cab Sauv based Sweet Carolina wine. This Blackberry-infused Cab became the favorite of a huge number of our club members, including many dry club members. The first release by far exceeded our expectations and made us increase the case production of this new release. Unlike in our standard Sweet Carolina Blackberry, produced using a white base wine, this Blackberry is crafted using 2015 Cab Sauv as a base. The Cab gave this wine a rich and complex background complementing the rich flavors and aromas of Blackberry. The richness is what makes this semi-sweet wine so exciting and enjoyable.

*We recommend trying this wine with the dishes commonly paired with dry Cab Sauv. Sweet wine lovers will find it irresistible with smoked turkey or brisket. Also, a great companion for a variety of deserts.*

#### SWEET CAROLINA CHERRY

Introducing the newest addition to our Sweet Carolina family of fruit-infused wines. This cherry-infused wine captures the delicate fruit qualities of a ripe sweet cherry. Beautiful color with light tartness and balanced sweetness.

*A great sipping wine and an elegant accompaniment to desserts, chicken and pork dishes.*

#### SWEET CAROLINA MANGO STRAWBERRY

This will be a big time pleaser for our Sweet Club members. Presenting another new addition to our Sweet Carolina family of fruit-infused wines. Tropical mango notes up front followed by a sweet and lightly tart strawberry. These two fruits complement each other making a smooth, delicately sweet and refreshing fruit wine.

*A delightful companion to fresh fruit salads and fruit cakes. Just delicious!*

#### SWEET CAROLINA MANGO

Fresh Mango aromas and flavors will delight both sweet and dry wine drinkers. Delicious!

*Use on recipes with an exotic flavor: chicken or tilapia with mango salsa, salads with mango or pineapple and light cheeses.*