

CLUB CHATHAM HILL
SUMMER 2017 RELEASE



WINE NOTES

NEW WINES IN THIS RELEASE: 2014 CABERNET SAUVIGNON, 2015 SANGIOVESE
SWEET CAROLINA STRAWBERRY, MANGO, PLUM

COMING SOON: 2015 PETITE SIRAH, 2014 MERLOT, 2014 CABERNET FRANC

VINTNER'S CLUB: 2015 SANGIOVESE, 2014 CABERNET SAUVIGNON, 2016 VIOGNIER

DRY CLUB: 2015 SANGIOVESE, 2014 CABERNET SAUVIGNON, 2015 CHENIN BLANC

SWEET CLUB: BLACKBERRY/CABERNET SAUVIGNON, MANGO, PLUM, STRAWBERRY

DRY RED CLUB: 2015 SANGIOVESE, 2014 CABERNET SAUVIGNON, 2014 TRINITY

DRY WHITE CLUB: 2016 VIOGNIER, 2014 VIOGNIER, 2014 CHENIN BLANC

RED CLUB: 2015 SANGIOVESE, 2014 CABERNET SAUVIGNON, 2014 TRINITY

WHITE CLUB: 2014 CHARDONNAY, 2015 PINOT GRIGIO, 2014 CHENIN BLANC

2015 SANGIOVESE

Our first Sangiovese! We believe you find it deserving the reputation of the Chatham Hill reds. Fruit-forward, medium-body with nicely balanced fruit and earth components. Delightful aromas of dried cherries and violet. Wonderful flavors of tart cherry and raspberry intertwined with ripe plum, fig and subtle notes of tomato. Light oak and mellow tannins on the finish. Enjoy!

Our Sangiovese pairs with a wide range of foods because of its savory character. Wonderful with pizza, veal chops, and other classic Italian cuisine.

2014 CABERNET SAUVIGNON

100% varietal; 2.5 years in French oak. Here is another great Cab that Chatham Hill is known for. Look for dark cherry, lots of black currant, soft pepper and hints of chocolate in the nose. Firm yet mellow tannins, good complexity and structure. Loads of fruit flavors dominated by blackberry, black currant and dark cherry with a touch of ripe plum. See if you taste some light smokiness hiding behind the tannins accompanied by roasted coffee. Already drinks wonderfully but give it additional year or more and you will be rewarded by harmonious complexity and pleasing softness.

Excellent with steak, lamb roast, and grilled vegetables. Delicious when sipped with dark chocolate.

SWEET CAROLINA STRAWBERRY

If you love freshly picked strawberries you will adore this mouth-watering wine. This wine impresses with mellow taste and delicate sweetness balanced with a delicate tart finish. Irresistible when served ice cold on a hot summer day.

Serve with strawberries dipped in chocolate or pour over fresh strawberries in a frosted glass.

SWEET CAROLINA MANGO

Fresh tropical 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.

2016 VIOGNIER

100% varietal, 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.

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

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WINE NOTES - CONTINUED

2014 VIOGNIER

100% varietal, unoaked. This Viognier's floral aromatics, combining complexity with simple delicious fruitiness, reverberate in the mouth with ripe tropical and stone fruit with honey notes that last long into the finish. Best drunk young and served at 50-55 degrees.

Perfect to pair with mild cheese, lemony sauces, spicy crab cakes and all manner of shellfish.

2014 TRINITY

Our Signature Red Blend. A Bordeaux-style wine consisting of 40% Cabernet Sauvignon, 40% Cabernet Franc and 20% Merlot, all from Yadkin Valley grapes. 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. 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°.

2014 CHENIN BLANC

100% varietal and unoaked. This bright golden, light-bodied Chenin Blanc delights with aromas of ripe pear and passion fruit with a delicate scent of orange blossom. Delicate flavors of melon, lime and pear with hints of honey and pink grapefruit leading to a crisp acidic finish.

Serve chilled (50-55 degrees) with spicy shrimp, Thai food, mild to spicy rice dishes, and sushi. Also enjoy with triple-cream brie, gruyere, and herb-crusting goat cheeses.

2015 MALBEC

A favorite red for all occasions. 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).

2014 CHARDONNAY

100% varietal, unoaked. Lemon-lime and apple on the nose. Green apple and pear flavors with a touch of vanilla on the back. Nicely balanced acidity leading to a mellow lingering finish.

Perfect with Brie and apple, butter-lemon based sauces, roasted poultry or pan seared scallops.

2015 PINOT GRIGIO

A great summer wine. Delicate aromas of peach and melon. Delightful flavors of orange blossom, lemon, and mango. Warm acidity and mineral nuances on the finish. Well balanced, easy drinking wine.

Great with mild and creamy cheeses, garden salads, and light pastas. Serve at 50-55°.

SWEET CAROLINA PLUM

Delicate sweetness with a touch of tartness. Light acidity on the nose with tantalizing aromas of ripe plum with notes of strawberry, and hints of apricot on the finish.

Excellent pairing for savory pies, mincemeat, and...plum pudding. Just delicious!

SWEET CAROLINA BLACKBERRY/CABERNET SAUVIGNON

This Blackberry-infused Cab became the favorite of a huge number of our club members, including many dry club members. Unlike in our standard Sweet Carolina Blackberry, this wine was 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.