

CLUB CHATHAM HILL
DECEMBER 2017 RELEASE



WINE NOTES

NEW WINES IN THIS WINTER RELEASE: 2015 SYRAH, 2016 PINOT GRIGIO
CHRISTMAS RED, CHRISTMAS WHITE, SWEET CAROLINA CHERRY AND STRAWBERRY

COMING SOON: 2016 RUBIO, 2015 CABERNET SAUVIGNON

Vintner's Club: 2016 Pinot Grigio, 2015 Syrah, 2014 Trinity

Dry Club: 2016 Pinot Grigio, 2015 Syrah, 2015 Sangiovese

Sweet Club: Christmas Red, Cherry, Christmas White, Strawberry

Dry Red Club: 2013 Cab Franc, 2014 Trinity, 2015 Syrah

Dry White Club: 2016 Pinot Grigio, 2016 Viognier, 2014 Chardonnay

Red Club: 2013 Cab Franc, 2015 Syrah, 2015 Sangiovese

White Club: 2016 Pinot Grigio, 2016 Viognier, 2014 Chardonnay

2015 SYRAH

Syrah (pronounced sear-AH) is the progeny of two fairly obscure French grapes one of which appears to be the grandchild of Pinot Noir, making Pinot Noir the great Grand Father of Syrah.

Our 2015 release impresses with the elegance expressed by soft tannins, subtle spice, leather and earthy aromas, with wild blueberries, black raspberries and dried cherry on the palate. Enjoy now, enjoy even more so in five years when this wine hits its prime.

Wonderful with lamb shawarma, Carolina pulled pork BBQ or a smoked Gouda grilled cheese.

2016 PINOT GRIGIO

No matter what it is called, Pinot Gris or Pinot Grigio, you will find it to be a lighter styled white wine to enjoy alone or with food. While the two names are simply the same grape in France (its homeland) and Italy (where it was turned into one of the world's most popular grapes), they do refer vaguely to the two different styles of wine. Actually, there are many more than simply two styles, but the ends of the spectrum tend to be the thin, acidic, citrusy version that is synonymous with cheap Italian Pinot Grigio on one end and rich and mellower versions from Alsace on the other.

Our 2016 Pinot Grigio was handcrafted in the French Alsatian style. The wine charms with delicate aromas of honeysuckle and peach followed by delightful flavors of tart tangerine, ripe honeydew melon, and mango with warm acidity and mineral nuances on the finish. A well balanced, easy drinking wine.

A great compliment to Brie and Camembert cheeses, chicken tagine, quiche, risotto with mushrooms, clam chowder, breaded veal cutlets, tomato and mozzarella salad. Serve at 50-55°.

CHRISTMAS WHITE

This 2017 Christmas White is a true dessert wine. Delightful notes of vanilla and ripe apple followed rich buttery flavors with a lingering mellow finish. It will remind you of a liquid sugar cookie.

Perfect with desserts, light cheeses & fresh fruit, nuts or as an aperitif. Holiday dinner perfection.

CHRISTMAS RED

You will love this 2017 Christmas Red, the maker of our famous *Christmas in a Cup*, everybody's holiday favorite when served warm and mulled with spices. Delightfully rich and fruity on its own. Lots of ripe cherry and raspberry notes with flavors of rich fruity Spanish sangria followed by amazingly long and smooth fruity finish.

Pairs well with most appetizers and cheddar cheeses. Wonderful with turkey, ham and spicy dishes.

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WINE NOTES - CONTINUED

SWEET CAROLINA CHERRY

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 STRAWBERRY

If you love freshly picked strawberries you will adore this mouth-watering wine. This release impresses with intensified strawberry aromas and flavors combined with the remarkable mellowness and balance. One sip of this wine and you will think you have bitten into a fresh, ripened strawberry.

Serve with strawberries dipped in chocolate or pour over fresh strawberries in a frosted glass. A delightful companion to fresh fruit salads and fruit cakes.

2013 CABERNET FRANC

100% varietal. This Chatham Hill favorite is traditionally made using perfectly ripped grapes from the Winnbrose Vineyard in the Yadkin Valley AVA. After 30 months of maturing in French oak barrels this wine impresses with its full body and a wonderful balance of fruit, acidity and oak. From first sip it reveals aromas of black cherry, blackberry and light spice. On the palate rich yet soft flavors of plum, tart blackberry with a hint of peppery oak followed by smooth tannins. This Cab Franc has potential to keep improving in the bottle for at least five years.

Enjoy with medium bodied cheeses, lamb or pan seared duck with our favorite pomegranate reduction.

2014 CHARDONNAY

100% varietal and stainless. The absence of barrel aging resulted in much stronger and untainted by oak expression of varietal flavors and aromas of this Chardonnay. Lemon-lime and apple on the nose. Green apple and pear flavors with a touch of vanilla on the back. Nicely balanced acidity leads to a mellow lingering finish. Will keep improving up to 5 years in the bottle.

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

2014 TRINITY

Our Signature Bordeaux-style blend consists 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.

2015 SANGIOVESE

As most of our dry reds this wine keeps getting better as it ages in the bottle. Your palate will be delighted by its traditional Sangiovese characteristics of tomato leaf, dried flowers and dark berries with red cherries and currants popping on the tongue with hints of dried fig and leather. This lightly oaked and medium bodied wine will have you exclaiming Mamma Mia!

A delightful pairing for eggplant parmigiana. It will be amore with your favorite pizza pie and with pan roasted chicken legs with olives, sage and thyme.

2016 VIOGNIER

100% varietal and stainless. Without doubt our best Viognier vintage. This outstanding wine was cold fermented, aged in a stainless steel tank, and bottling early to capture the delightful floral aromas and refreshing fruit flavors. 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.