

**CLUB CHATHAM HILL**  
**SPRING 2018 RELEASE**



## **WINE NOTES**

**NEW WINES IN THIS RELEASE:      2015 CABERNET SAUVIGNON, 2015 RUBIO**

**COMING SOON:      2015 MERLOT, 2015 CABERNET FRANC**

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**Vintner's Club: 2015 Cabernet Sauvignon, 2014 Chardonnay, 2013 Merlot**

**Dry Club: 2015 Cabernet Sauvignon, 2014 Chardonnay, 2013 Merlot**

**Sweet Club: Sweet Carolina Plum, Blueberry, Mango, Muscadine**

**Dry Red Club: 2015 Cabernet Sauvignon, 2015 Rubio, 2013 Merlot**

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

**Red Club: 2015 Cabernet Sauvignon, 2013 Merlot, 2015 Rubio**

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### **2015 CABERNET SAUVIGNON**

Another great vintage of *Chatham Hill* Cabernet. 100% varietal. Hearty and rich. A lush array of ripe fruit flavors including black currant, plum, and black cherry. Delicate oak and soft tannins. Delightfully long fruity finish. This Cab is still young and will age nicely in the bottle for at least six years.

*Wonderful with grilled steaks, roasts, lamb & veal dishes. Wonderful with dark chocolate.*

### **2015 RUBIO**

This new release of Rubio is our traditional blend of Carignan and Ruby Cabernet. It delights with a bright ruby color and lovely aromas of raspberries sparked with hints of plum and cherry. A fruit forward, supple palate delivers refreshing flavors of wild raspberry and delicate layers of blackberry and a touch of ripe plum. The soft balance of fruitiness, crisp acidity and mild tannins allows you to enjoy Rubio chilled down to 50° F.

*A perfect match for grilled and spicy food like barbeque ribs, top sirloin burgers or chicken. Try it with pizza...delicious!*

### **2013 MERLOT**

A year and a half after bottling this 2013 vintage of Merlot is maturing very nicely in the bottle. Elegant and rich yet soft wine. Splendid bouquet dominated by tart cherry with delicate rose aromas. Flavors bursting with black cherry and dark berries. Delicate oak and mellow tannins followed by a fruity finish with subtle spicy notes.

*Goes well with mushroom-based dishes, prosciutto wrapped scallops and wild salmon.*

### **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.*

### **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 in the bottle for 3 more years.

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

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**CLUB CHATHAM HILL – MARCH 2018 RELEASE**

## **WINE NOTES - CONTINUED**

### **2016 PINOT GRIGIO**

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°.*

### **SWEET CAROLINA MUSCADINE**

Our Muscadine wine is unlike any muscadine red wine you can find. Fermentation on skins and pressing when the fermentation was almost completed, produced an exceptional intensity of color, richness and complexity. Wonderfully smooth, bursting with fruit flavors of the South with strong notes of ripened black cherry and candied apple.

*Pairs very well with a wide range of cheeses and hearty pastas. Sweet wine lovers will find it irresistible with smoked turkey or brisket. Also, a great companion for deserts.*

### **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.*

### **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 BLUEBERRY**

Reminiscent of freshly baked blueberry muffins. Best served icy cold sitting on the back porch.

*Complements fruit cobblers and pies. Pour over vanilla ice cream, or make an adult fruit smoothie.*