

**CLUB CHATHAM HILL
SUMMER 2018 RELEASE**



WINE NOTES

NEW WINES IN THIS RELEASE: 2015 CABERNET FRANC, 2015 MERLOT

Vintner's Club: 2015 Merlot, 2015 Cabernet Franc, 2015 Chardonnay

Dry Club: 2015 Merlot, 2015 Cabernet Franc, 2015 Chardonnay

Sweet Club: Blackberry, Peach, Mango Strawberry, Raspberry Syrah

Dry Red Club: 2015 Merlot, 2015 Petite Sirah, 2015 Cabernet Franc

Dry White Club: 2016 Viognier, 2015 Chardonnay, 2016 Pinot Grigio

Red Club: 2015 Merlot, 2015 Cabernet Franc, 2015 Petite Sirah

White Club: 2016 Viognier, 2015 Chardonnay, 2016 Pinot Grigio

2015 CABERNET FRANC

Here is another great vintage of Chatham Hill Cabernet Franc. 100% varietal, 2.5 years in French oak. Elegant, rich yet soft wine with fleshy black cherry, blackberry and delicate oak aromas. Succulent flavors of tart blackberry, ripe plum and black cherry with a hint of peppery oak, fill the palate and give way to a smooth, fruity and lengthy finish. Great aging potential.

Wonderful with medium bodied cheeses, pan-seared pork with pomegranate reduction, or game with a variety of fruit-based sauces.

2015 MERLOT

100% varietal; 2 years in French oak. Enjoy this latest vintage of our rich, medium-bodied Merlot. The wine opens with enticing aromas of black cherry and plum. On the fruit-forward palate, dark fruit flavors of black cherry, wild blackberry and plum are met with smooth acidity and notes of sweet oak. Hints of ripe raspberry and spiced berry linger on the generous finish.

A perfect match for mushroom-based dishes. Enjoy with tomato-based pasta dishes, or ribs.

2015 PETITE SIRAH

Petite Sirah is a remarkable grape variety with small (petite), intensely dark-colored berries. It has been often used as a blending component to add color and structure to wines from weak vintages. As we followed the maturing of our Petite Sirah in French oak barrels we saw its incredible potential and decided to bottle it on its own, i.e. 100% varietal.

This wine amazes with richness and complexity of dark berry fruit. Bright aromas of blackberry and cherry are balanced with delicate spicy nuances. On the palate, sweet cherry, blackberries and subtle blueberry accented by spiced notes and soft tannins. Delightfully smooth cherry finish.

Excellent companion for grilled meats such as tenderloin, pork chops and filet mignon, as well as ethnic foods including lamb and chicken curries, or Mediterranean hummus.

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.

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 at 50-55°F.

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CLUB CHATHAM HILL – JUNE 2018 RELEASE

WINE NOTES - CONTINUED

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.

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 PEACH

Our Sweet Carolina #2 bestseller after Blackberry. One sip of this wine and you will think you have bitten into a fresh, ripened peach. Perfect out of the bottle or mixed with sparkling wine and frozen fruit in a punch bowl for luscious Peach Sangria. Combine with ice for a refreshing slushy.

SWEET CAROLINA RASPBERRY-SYRAH

This Raspberry-infused Syrah follows our new trend started with Blackberry infused with Cabernet Sauvignon which became the favorite of many club members. Unlike our standard Sweet Carolina Raspberry where Chardonnay is the base wine, this wine was crafted using 2016 Syrah as a base for raspberry fruit infusion. The outstanding richness and complexity is what makes this semi-sweet wine so exciting and enjoyable. Look for the aromas and flavors of sweet raspberry with upfront sweetness followed by boysenberry and plum from the Syrah.

We recommend trying this wine with the dishes commonly paired with dry Syrah. Sweet wine lovers will find it irresistible with smoked turkey or brisket.

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 BLACKBERRY

Aromas and taste of freshly baked blackberry pie. Slightly sweet and slightly tart with a true berry aroma, the flavors jump out of the glass, and are sure to please with every sip.

Pair with goat or brie cheese, fruit cobblers & pies. Folks love over vanilla ice cream or pound cake.