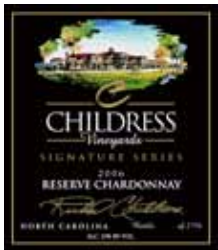




DECEMBER SHIPMENT

*Three Distinctive Wines*

The December shipment features three distinctive wines that are perfect for sharing with loved ones during the holidays.



One of our premier wines, the 2006 Signature Chardonnay combines lush fruit with toasty oak, culminating in a luxurious finish. Layered with notes of pear, apple and vanilla, this smooth drinking wine pairs perfectly with buttered seafood or roasted meat dishes.

Also included in this month's shipment is the 2006 Reserve Cabernet Franc. This wine is comprised of 85% Cabernet Franc, 10% Cabernet Sauvignon and 5% Petit Verdot. This unique blend results in a balance of tannins from



beginning to end. The first sip of this wine will at first bring out bright, fruit fragrances with hints of coffee and licorice, and then will have a smooth finish of oak, cocoa powder and sweet chocolate.

Starbound, our blueberry dessert wine, is a delightful addition to the December shipment. Made from North Carolina rabbit eye blueberries, Starbound will enhance the end of any meal, especially when served with chocolate or cheesecake. Starbound also makes an interesting Champagne Cocktail when poured together with Victory Cuvee. In fact, both wines are available to Fast Track Wine Club Members at a 30% case discount for the month of December.



**CHILDRESS VINEYARDS  
TAKES HOME TOP HONORS**

Featured in September's Wine Club shipment was the 2006 Barrel Select Cabernet Franc, which had won the Best of Show honors at the 2008 North Carolina State Fair Wine Competition. Soon after that shipment was released, the 2009 winners were announced, and the 2006 Cabernet Franc did it again!

"It is an honor to receive this prestigious award for the second year in a row," Childress Vineyards Winemaker Mark Friszolowski added. "The North Carolina wine industry is growing by leaps and bounds, and Childress Vineyards is proud to be in the company of so many commendable wineries."

*Merry Christmas*

FROM ALL OF US AT CHILDRESS VINEYARDS  
Have a wonderful and safe holiday season. Please drink responsibly.

## RETAIL PRODUCT MANAGER CINDY CRAVER



For those of you who stroll through the Childress Vineyards Tasting Room admiring the unique wine accessories, home décor and gourmet food charmingly displayed amidst the award-winning wines, here is your chance to learn more about the woman behind it all.

Cindy Craver has been with Childress Vineyards since our opening in 2004. As Retail Product Manager, Cindy is continuously searching for new items to feature in the Tasting Room, whether through merchandise shows or private meetings with vendors. She, along with her team, create pleasing displays where function meets form.

Throughout her tenure at the winery, she has been a driving force behind the expansion of the Tasting Room's products and services. Over the years, Cindy has grown the Childress Vineyards retailing lines to include corporate gifting and custom baskets for those in search of a more personal gift.

Upon being asked what she enjoys most about her job, Cindy replied that customer satisfaction is her number one priority. "I take great pride in impressing every person who walks through our doors with how much Childress Vineyards has to offer," she explained. "My greatest joy is when I see people roaming through the Tasting Room and their faces light up when they find something unique that they've never seen before."

In the near future, Cindy is making plans to expand our gourmet food line to have a greater focus on food and wine pairings and offer an overall broader selection. She is introducing a new product line called Coffee Café, which is an entertainment serveware collection with a coffee, latte and espresso theme which should be available by the end of January, just in time for those cold winter days.

## TASTING ROOM SPECIALS

Receive 25% off case purchases, 30% for Fast Track Wine Club of the following specials in these months.

### JANUARY

CASES of  
CABERNET SAUVIGNON  
& CABERNET FRANC  
(MIXED CASES ALLOWED)

### FEBUARY

CASES of SYRAH & MERLOT  
(MIXED CASES ALLOWED)

### MARCH

CASES of VIOGNIER  
& RIESLING  
(MIXED CASES ALLOWED)

Discounts also apply to online at  
[store.childressvineyards.com](http://store.childressvineyards.com)

## UPCOMING SPECIAL EVENTS

Plan to join us at one or more of the following special events at the winery.

For more information, check out the events listing online, or call the winery at 336-236-9463.

- **Winemaker's Dinner** *Friday, January 15*
- **Valentine's Day Event** *Saturday, February 13*
- **White Wine Release** *Friday, April 23*



## NEW ADDITION

Wine Club Representative Julia Jones and husband Charlie welcomed a precious bundle of joy into the world on October 17. Weighing seven pounds, seven ounces, Joseph Michael Jones is sure to be as tall as his father, as he was a total of 21 inches at birth.

Julia and Charlie would like to thank all of the Fast Track Wine Club members for the gifts, cards and support they have shown her during her pregnancy. She is happy to now be back from maternity leave and assisting our Wine Club members once again.

## TOAST 2010 *with* CHILDRESS VINEYARDS VICTORY CUVEÉ

*To preserve the bubbles, serve Victory Cuveé in a champagne flute or tulip-shaped glass, rather than a wide-mouthed glass. Pour the champagne down the side of the glass, filling it only about 3/4 full. Raising and rotating the bottle as it approaches the mark prevents drips.*

ENJOY!



## HOLIDAY SCHEDULE

Childress Vineyards will be closed Christmas Eve, Christmas Day, New Year's Eve, and New Year's Day.



## THE RECIPE CORNER

### Sugared Pecans

Bistro Chef David Thomas wanted to share this recipe with our Fast Track Wine Club members for the holidays. These pecans make an excellent treat to fill holiday tins or decorative gift bags for friends and neighbors.

#### INGREDIENTS

- 3 Cups Pecans (halved)
- 1½ Cups Granulated Sugar
- ⅔ Cup Brown Sugar
- ⅓ Cup Water
- 2 tsp. Cinnamon
- 2 tsp. Nutmeg
- ½ tsp. Salt
- 1½ tsp. Vanilla

#### EASY STEPS:

- 1 Roast pecans at 275 degrees for 10 minutes.
- 2 Mix everything together except vanilla and pecans.
- 3 Bring mixture to a boil, and then simmer 2 minutes until bubbly.
- 4 Remove from heat and quickly stir in vanilla and pecans.
- 5 Use a slotted spoon to place pecans on wax paper or foil to cool.

  
CHILDRESS  
Vineyards



1000 CHILDRESS VINEYARDS ROAD, LEXINGTON, NC 27295 | 336-236-9463 | FAX: 336-236-9464 | WWW.CHILDRESSVINEYARDS.COM