



# FALL 2020 SWEET WINE CLUB

MARK FRISZOLOWSKI - *Winemaker*

AFTON HALL - *Wine Club Manager*



## ◀ MUSCADINE BURST

**TASTING NOTES:** A first of its kind, Muscadine Burst is exploding with tiny bubbles of fruity sweetness. Sweet strawberry and plump Muscadine grape flavors bounce beautifully for a fun twist on a classic wine.

**CELLAR PRACTICES:** Muscadine wine infused with effervescently sweet bubbly goodness.

**FOOD PAIRINGS:** Serve Chilled; Fall Fruit Cobbler, Soft Cheeses, Fruit Medley



## ◀ JEWEL SOFT WHITE

**TASTING NOTES:** Jewel Soft White is part of a brand new Childress Vineyards wine series. Slightly bubbled, this refreshing wine features aromas of sweet apricot with flavors of ripe peach and a hint of pear.

**CELLAR PRACTICES:** An enticing blend predominantly comprised of Riesling with slight sparkling carbonation

**FOOD PAIRINGS:** Brunch Dishes, Brie, Chinese Cuisine, Homemade Apple Pie



## ◀ 2019 LATE HARVEST VIOGNIER

**TASTING NOTES:** Syrupy thick and sweet, this wine features notes of orange blossom, honey, and apricot with a hint of vanilla.

**CELLAR PRACTICES:** Sun-ripened, selectively harvested botrytised Viognier grapes with their concentrated sugars were used in the creation of Late Harvest Viognier.

**FOOD PAIRINGS:** Serve Well-Chilled; Baked Brie, Pumpkin Pie, Toasted Nuts