



FALL 2020 WHITE WINE CLUB

MARK FRISZOLOWSKI - *Winemaker*

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◀ 2017 ESTATE CHARDONNAY

TASTING NOTES: The slight oak-aging of Estate Chardonnay portrays a smooth, round mouthfeel with flavors of mild lemon and slight vanilla.

CELLAR PRACTICES: 100% estate-grown Chardonnay grapes with majority of aging taking place in stainless steel tanks after a brief aging in French oak.

FOOD PAIRINGS: Herb-roasted Turkey, Roasted Butternut Squash, Apple Chutney



◀ 2019 TRAMINETTE

TASTING NOTES: This new Childress Vineyards varietal features very bright aromas of Bartlett Pear and honeysuckle. Medium-bodied, Traminette offers flavors of ripe melon and pear with a hint of kiwi.

CELLAR PRACTICES: Full fermentation takes place in stainless steel tanks to ensure true varietal flavors.

FOOD PAIRINGS: Prosciutto-Wrapped Melon, Thai Cuisine, Asian Spring Rolls, Cajun Chicken Pasta



◀ JEWEL DRY WHITE

TASTING NOTES: Jewel Dry White is part of a brand new Childress Vineyards wine series. Slightly bubbled, this refreshing wine features aromas of honeysuckle and lemon, accompanied with a zesty lemon flavor.

CELLAR PRACTICES: An enticing blend predominantly comprised of Sauvignon Blanc with slight sparkling carbonation.

FOOD PAIRINGS: Brunch Dishes, Chicken Piccata, Sautéed Vegetables