



WINTER 2020 WHITE WINE CLUB

MARK FRISZOLOWSKI - *Winemaker*

AFTON HALL - *Wine Club Manager*



◀ 2019 CELLAR SELECT PINOT GRIGIO

TASTING NOTES: A smooth and refreshing wine, excellent as both an aperitif or paired with a meal. Floral accents of honeysuckle and melon with a firm, natural acidity are what make this wine special. Flavors of Bartlett pears and mild spice blend harmoniously for a smooth, refreshing finish.

CELLAR PRACTICES: 100% estate-grown Pinot Grigio

FOOD PAIRINGS: Roasted Turkey, Spicy Sausage, Shrimp Linguine



◀ VICTORY CUVÉE SPARKLING BRUT

TASTING NOTES: Our blanc de blancs is rich with Bartlett pear and Granny Smith apple flavors.

CELLAR PRACTICES: Childress Vineyards sparkling wines are called blanc de blancs - literally translated as “white (wine) from (white) grapes”. This Chardonnay-based brut sparkling wine is made in the traditional French méthode champenoise manner of production. This method involves a secondary fermentation, riddling, disgorging, and dosage all in the same bottle.

FOOD PAIRINGS: Caviar, Lobster, Oysters, Christmas Morning Brunch, New Year’s Eve Toast



◀ 2019 CELLAR SELECT SAUVIGNON BLANC

TASTING NOTES: Crisp and light bodied, naturally acidic, and features citrus and fruit flavors.

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

FOOD PAIRINGS: Buttery Brie, Poached Shrimp, White Fish, Caesar Salad, Roasted Quail