



# WINTER 2021 WHITE WINE CLUB

MARK FRISZOLOWSKI - *Winemaker*

AFTON HALL - *Wine Club Manager*



## ◀ 2020 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



## ◀ ANGEL'S WRATH

**TASTING NOTES:** Bright citrus and smooth vanilla flavors complement charred oak for a unique wine experience.

**CELLAR PRACTICES:** 100% Sauvignon Blanc grapes from different vintages/lots that aged for 3 months in Jack Daniels American oak barrels after primary fermentation in stainless steel tanks.

**FOOD PAIRINGS:** Pair with creamy pasta dishes topped with green herbs such as parsley, rosemary, spinach salad and basil, along with creamy goat cheeses.



## ◀ 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 composed of Riesling with slight sparkling carbonation.

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