



# WINTER 2022 SWEET WINE CLUB

MARK FRISZOLOWSKI - Winemaker

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## ◀ 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.



## ◀ 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; Stilton Cheese, Baked Brie, Pumpkin Pie, Toasted Nuts.



## ◀ CLASSIC RED

**TASTING NOTES:** A smooth, easily approachable red blend with cherry flavors and a clean finish. Brief oak aging makes for an uncomplicated wine with smooth red fruit flavors.

**CELLAR PRACTICES:** Blend of Cabernet Franc, Merlot, and Malbec aged in neutral French Oak for six months.

**FOOD PAIRINGS:** Enjoy the Enticing Flavors of our Classic Red Blend with a Honey-Glazed Ham, Dishes Prepared with Vodka Sauces, or with Your Best Cherry Pie.