



FALL 2023  
WHITE WINE CLUB

MARK FRISZOLOWSKI - *Winemaker*

AFTON HALL - *Wine Club Manager*



## CELLAR SELECT 2021 ALBARIÑO



### WINEMAKER'S TASTING NOTES

Childress Vineyards' Albariño is a crisp light-bodied dry white wine with zippy acidity. Features aromas of grapefruit, pear and lemon zest, complete with subtle notes of basil. Flavors of nectarines and salinity blend harmoniously for a smooth finish. Enjoy our Albariño with white fish and chicken or as an apéritif.

### FOOD PAIRINGS

Scallops, cerviche, pesto flatbread pizza, grilled artichokes, roasted turkey, chicken picata, hummus, or gouda.

### CELLAR PRACTICES

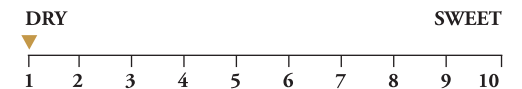
Varietal	Albariño
Alcohol	12.9%
Residual Sugar	0%

### ACCOLADES

**GOLD**

NC Wine Competition 2023

**DRY  
OR SWEET?**





# › SPECIALTY WINE › ANGEL'S WRATH



## WINEMAKER'S TASTING NOTES

Bright citrus and smooth vanilla flavors complement charred oak for a unique wine experience.

## FOOD PAIRINGS

Creamy pasta dishes, green herbs, or goat cheese.

## CELLAR PRACTICES

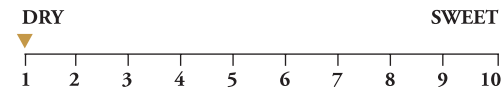
Varietal	Sauvignon Blanc
Barrel Aging	3 months
Type of Wood	Stainless Steel - Jack Daniels American White Oak Whiskey Barrels
Alcohol	15.9%
Residual Sugar	0%

## ACCOLADES

### BRONZE

North Carolina State Fair Wine Competition 2022  
Mid-Atlantic Southeastern Wine Competition 2022

## DRY OR SWEET?





## › CELLAR SELECT › 2022 VIOGNIER



### WINEMAKER'S TASTING NOTES

Perfumed with sweet floral and tropical fruit aromas, this is a surprisingly dry white wine with a medium body. This soft, delicate wine finishes clean and crisp with a palate of wildflowers and herbs.

### FOOD PAIRINGS

Mushroom ravioli, citrus dishes, squash, or aged cheddar cheese.

### CELLAR PRACTICES

Varietal	Viognier
Alcohol	12.7%
Residual Sugar	0%

### ACCOLADES

#### DOUBLE GOLD

Mid-Atlantic Southeastern Wine Competition 2019

#### SILVER

NC Wine Competition 2023

North Carolina State Fair Wine Competition 2019

#### BRONZE

Mid-Atlantic Southeastern Wine Competition 2018

North Carolina State Fair Wine Competition 2018

**DRY**  
**OR SWEET?**

