

# WINTER 2023 Sweet Wine Club

MARK FRISZOLOWSKI - Winemaker

**AFTON HALL** - Wine Club Manager



# BUBBLY SWEETNESS MUSCADINE BURST

### WINEMAKER'S TASTING NOTES

Sweet strawberry and plump Muscadine grape flavors bounce beautifully for a fun twist on a classic wine. The fizzy effervescence elevates the classic taste of Muscadine for the perfect palate pleaser. A first of its kind, Muscadine Burst is exploding with tiny bubbles of fruity sweetness.

### FOOD PAIRINGS

Smoked brisket, seafood, or strawberry shortcake.

### **CELLAR PRACTICES**

Varietal	Carlos Noble
Alcohol	11.5%
Residual Sugar	10%

### ACCOLADES

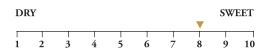
### DOUBLE GOLD

Mid-Atlantic Southeastern Wine Competition 2021 & 2022

### SILVER

North Carolina State Fair Wine Competition 2022 2023 NC Wine Competition

### **DRY OR SWEET?**





1000 Childress Vineyards Road , Lexington, NC 27295 | 336-236-9463 | Fax: 336-236-9464 | Childressvineyards.com





# · SPECIALTY · 2023 FINE SWINE WINE

### WINEMAKER'S TASTING NOTES

This 19th edition select wine is created by award-winning Winemaker, Mark Friszolowski to pair perfectly with Lexington-style barbecue, and world renowned artist, Bob Timberlake, designs a custom pig for the label. This year's label has been named "Patriotic Pig."

This year's blend features rich, bright flavors of cherry and ripe strawberry, with a full and balanced finish. Soft and smooth tannins provide an enticing pallet for the smoky, Lexington-style barbecue flavors.

### **FOOD PAIRINGS**

Lexington-style barbecue.

### **CELLAR PRACTICES**

Varietal	Red Blend
Alcohol	12.5%
Residual Sugar	2%

### **DRY OR SWEET?**



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# CELLAR SELECT, THREE WHITE

### WINEMAKER'S TASTING NOTES

An enticing blend with aromas of grapefruit, lemongrass, and an almond finish. It is an easy-drinking, crisp, white wine perfect to enjoy on a hot summer day.

### FOOD PAIRINGS

Shrimp cocktail, chicken piccata, salads, or grilled vegetables.

### **CELLAR PRACTICES**

Varietal	Chardonnay Viognier Pinot Grigio
Alcohol	12.5%
Residual Sugar	1.5%

### ACCOLADES

### DOUBLE GOLD

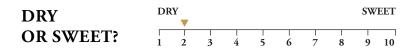
North Carolina State Fair Wine Competition 2018

### GOLD

Mid-Atlantic Southeastern Wine Competition 2019

### SILVER

North Carolina State Fair Wine Competition 2022 Mid-Atlantic Southeastern Wine Competition 2021 & 2022



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