

WINTER 2023 White Wine Club



2022 SAUVIGNON BLANC



WINEMAKER'S TASTING NOTES

Light-bodied wine with crisp, natural acidity and features bright fruit flavors of green apple, zesty lime, and grapefruit.

FOOD PAIRINGS

Buttery Brie, poached shrimp, white fish, Caesar salad, or herb-roasted chicken.

CELLAR PRACTICES

Varietal	Sauvignon Blanc
Aging	100% Stainless Steel
Alcohol	14.2%
Residual Sugar	0%

ACCOLADES

DOUBLE GOLD

Mid-Atlantic Southeastern Wine Competition 2019

SILVER

North Carolina State Fair Wine Competition 2022

BRONZE

Mid-Atlantic Southeastern Wine Competition 2021 & 2022 2023 NC Wine Competition

DRY **OR SWEET?**











2022 CHARDONNAY



WINEMAKER'S TASTING NOTES

Reserve Chardonnay has hints of toasted, buttered pear with a round mouthfeel and lingering finish.

FOOD PAIRINGS

Grilled salmon, grilled mahi mahi tacos, fried oysters, spring rolls.

CELLAR PRACTICES

Varietal	Chardonnay
Barrel Aging	12 months
Type of Wood	Allier Forest Medium Toast
Alcohol	13.3%
Residual Sugar	0%

ACCOLADES

SILVER

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

BRONZE

Mid-Atlantic Southeastern Wine Competition 2022

DRY OR SWEET?









2022 CHARDONNAY



WINEMAKER'S TASTING NOTES

This full-bodied, dry white wine features flavors of grapefruit and lemon. It is aged primarily in stainless steel tanks, but has a touch of our French Oak-aged Chardonnay blended in to round out its flavors.

FOOD PAIRINGS

Herb-roasted chicken, turkey, lobster with a thick butter sauce, smoked fish, spicy Asian cuisine, or guacamole dip.

CELLAR PRACTICES

Varietal	Chardonnay
Aging	80% Stainless Steel 20% French Oak
Alcohol	13.1%
Residual Sugar	0%

ACCOLADES

GOLD

North Carolina State Fair Wine Competition 2019 Mid-Atlantic Southeastern Wine Competition 2021

SILVER

Mid-Atlantic Southeastern Wine Competition 2018 & 2019

DRY OR SWEET?







