



FALL 2024
MIXED WINE CLUB

MARK FRISZOLOWSKI - *Winemaker*

AFTON HALL - *Wine Club Manager*



› LIMITED EDITION › WATERCOLOR ROSÉ WINE



WINEMAKER'S TASTING NOTES

Fresh and fruity, with aromas of rose petals and ripe strawberries, Childress Vineyards Rosé has a smooth, pleasing finish. Serve chilled.

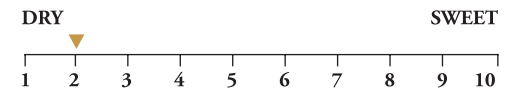
FOOD PAIRINGS

Crab, shrimp, lobster, melon and prosciutto, goat cheese, or salads with strawberry vinaigrette.

CELLAR PRACTICES

Varietal	Sangiovese Cabernet Franc Sauvignon Blanc
Alcohol	12.5%
Residual Sugar	1.5%

DRY OR SWEET?





› BARREL SELECT › 2021 PETIT VERDOT



WINEMAKER'S TASTING NOTES

Brooding and deep, our Barrel Select Petit Verdot is dark with strong structure. Blackberry, currant, and bright spice define an intense wine from a unique grape.

FOOD PAIRINGS

Red meats, or dishes with full flavor and spices.

CELLAR PRACTICES

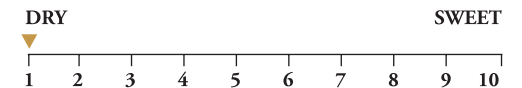
Varietal	Petit Verdot* Cabernet Sauvignon
Barrel Aging	15 months
Type of Wood	French Oak Allier Forest Medium Toast
Alcohol	13.2%
Residual Sugar	0%

ACCOLADES

BRONZE

NC Wine Competition 2024

DRY OR SWEET?





› SPECIALTY WINE › DEVIL'S TRIBUTE



WINEMAKER'S TASTING NOTES

An enticing red blend aged in seasoned whiskey barrels. Velvety smooth cherry and charred oak mingle with clove aromas for a unique wine experience.

FOOD PAIRINGS

Glazed barbecued ribs, charcuterie, or chargrilled vegetables.

CELLAR PRACTICES

Varietal	Petit Verdot Cabernet Sauvignon
Barrel Aging	14 months
Type of Wood	French Oak - Jack Daniels American White Oak Whiskey Barrels
Alcohol	15.9%
Residual Sugar	0%

ACCOLADES

GOLD

Mid-Atlantic Southeastern Wine Competition 2019

SILVER

North Carolina State Fair Wine Competition 2019
Mid-Atlantic Southeastern Wine Competition 2021
North Carolina State Fair Wine Competition 2022

BRONZE

NC Wine Competition 2024

DRY OR SWEET?

