



SPRING 2025  
SWEET WINE CLUB

MARK FRISZOLOWSKI - *Winemaker*

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## › SWEET SOUTHERN SIPPIN' › MUSCADINE SWEET ROSÉ



### WINEMAKER'S TASTING NOTES

A blend of Carlos and Noble grapes that exhibit both berry and floral aromas, along with tropical flavors. Muscadine Sweet Blush is a refreshing sweet wine.

### FOOD PAIRINGS

Perfect summer sipper or paired with spicy, ethnic foods.

### CELLAR PRACTICES

Varietal	Carlos Noble
Alcohol	11.5%
Residual Sugar	10%

### ACCOLADES

#### DOUBLE GOLD

Mid-Atlantic Southeastern Wine Competition 2024

Mid-Atlantic Southeastern Wine Competition 2022

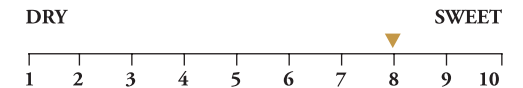
#### SILVER

NC Wine Competition 2024

Mid-Atlantic Southeastern Wine Competition 2021

North Carolina State Fair Wine Competition 2022

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





## › SUN-KISSED › PEACH



### WINEMAKER'S TASTING NOTES

Sip into simplicity with sensational fruit flavors of ripened peach and sweet citrus. This sweet white wine blends harmoniously with sun-kissed peach notes, creating a fragrantly fresh sipper.

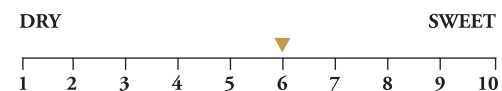
### FOOD PAIRINGS

Smoked gouda cheese, jalapeño poppers, spicy barbecue, or fruit cobbler.

### CELLAR PRACTICES

Varietal	Sweet White Wine with Natural Flavor
Alcohol	10%
Residual Sugar	8%

### DRY OR SWEET?



### ACCOLADES

#### BEST FRUIT WINE

NC Wine Competition 2024

#### GOLD

NC Wine Competition 2024

#### SILVER

Mid-Atlantic Southeastern Wine Competition 2022

#### BRONZE

Mid-Atlantic Southeastern Wine Competition 2021



# › 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?

