WINTER 2025
SWEET WINE CLUB

MARK FRISZOLOWSKI - *Winemaker* | **AFTON HALL** - *Wine Club Manager*

CHILDRESS Vineyards

SMOOTH RED BLEND
FINE SWINE WINE 2025

WINEMAKER'S TASTING NOTES

Owner Richard Childress and Winemaker Mark Friszolowski speciall created Fine Swine Wine to pair with Lexington-style barbecue. Lightly sweet and irresistibly smooth, it balances smoky pork and tangy sauce with a refreshing finish -- the perfect companion to every plate

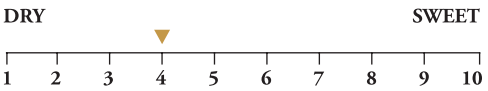
FOOD PAIRINGS

Honey-glazed ham, Lexington-style barbeque, or with your best cherry pie

CELLAR PRACTICES

Varietal	Cabernet Franc Merlot Malbec
Alcohol	12.5%
Residual Sugar	3%

DRY OR SWEET?



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

CHILDRESS Vineyards

SMOOTH WHITE BLEND

ROSEMARK WHITE

WINEMAKER'S TASTING NOTES

Rosemark is the rosebush that graces the end of each vinryard row -- a timeless tradition that reflects, beauty, harmony, and thoughtful cultivation. This white blend captures the essence with a delicate aromas of white peach and honeysuckle, followed by bright citrus and pear on the palate. Light, refreshing, and elegantly crafted.

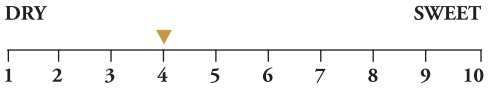
FOOD PAIRINGS

Brunch dishes, brie, chinese cuisine, or homemade apple pie.

CELLAR PRACTICES

Varietal	Riesling Chardonnay Vidal Blanc
Alcohol	13.2%
Residual Sugar	3%

DRY OR SWEET?



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CHILDRESS Vineyards

· CELLAR SELECT ·
RIESLING

WINEMAKER'S TASTING NOTES

The fresh, fruity, and vivid personality of this off-dry white wine bursts with peach and floral aromas. The production of our Riesling involves a long, cool fermentation in stainless steel tanks. Low residual sugar provides for the achieved balanced, yet sweeter characteristics desired by Winemaker Mark Friszolowski.

FOOD PAIRINGS

Pork dishes, spicy Asian or Thai cuisine.

CELLAR PRACTICES

Varietal	Riesling* Orange Muscat
Alcohol	12.3%
Residual Sugar	4%

ACCOLADES

GOLD

Mid-Atlantic Southeastern Wine Competition 2024

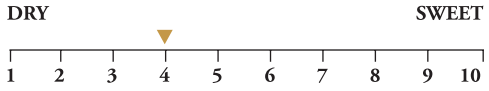
NC Wine Competition 2024

North Carolina State Fair Wine Competition 2022

SILVER

Mid-Atlantic Southeastern Wine Competition 2021 & 2022

DRY OR SWEET?



** In order for a wine to be labeled as a specific varietal, the blend must contain 75% of that varietal. While some of our wines are 100% of a specific varietal, some of our wines contain small percentages of other varietals to balance the structure of the wine.*

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