


# FALL 2026
# RED WINE CLUB

**MARK FRISZOLOWSKI** - *Winemaker*

**MEREDITH YOUNTZ & CHAZ BROWN** - *Wine Club Team*

CHILDRESS Vineyards

# › SIGNATURE ›
# Cabernet Sauvignon 2023




## WINEMAKER'S TASTING NOTES

Bold yet refined, this medium to full-bodied red offers concentrated flavors of black cherry and dried fig accented by savory herbs and subtle oak influence. Notes of eucalyptus, sage, and fresh basil add freshness and complexity, while hints of vanilla, cedar, and baking spice create a rich, rounded texture. Firm yet polished tannins lead to a long, elegant finish with lingering dark fruit and warm spice.

## FOOD PAIRINGS

Ribeye or New York Strip Steak, Smoked Brisket, Beef Tenderloin, Aged Gouda or Sharp White Cheddar Cheese.

## CELLAR PRACTICES

| | |
|---|---|
| Varietal | Cabernet Sauvignon |
| Aging | 14 months |
| Type of Wood | French Oak |
| Alcohol | 13.9% |
| Residual Sugar | 0% |

## DRY OR SWEET?




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

CHILDRESS Vineyards

# › BARREL SELECT ›
# AMERICAN SANGIOVESE




## WINEMAKER'S TASTING NOTES

Bright, luscious, and brimming with ripe fruit flavors. Naturally acidic with aroma elements of mulberry, violet, and toasted oak with smoky, earthy undertones.

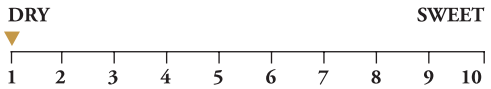
## FOOD PAIRINGS

Veal, cream dishes, game birds, or tomato-based sauces.

## CELLAR PRACTICES

| | |
|---|---|
| Varietal | Sangiovese |
| Barrel Aging | 12 months |
| Type of Wood | French Oak |
| Alcohol | 13.2% |
| Residual Sugar | 0% |

## DRY OR SWEET?




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

CHILDRESS Vineyards

# BARREL SELECT
# THREE RED




## WINEMAKER'S TASTING NOTES

Barrel Select Three Red is a smooth blend of Cabernet Franc, Merlot and Malbec with a fruity finish. Vibrant aromas of raspberry and violet dominate the nose while the finish displays soft, lush tannins and a silky mouthfeel.

## FOOD PAIRINGS

Grilled meats or pasta dishes with marinara sauce.

## CELLAR PRACTICES

| | |
|---|---|
| Varietal | Cabernet Franc<br>Merlot<br>Malbec |
| Alcohol | 12.3% |
| Residual Sugar | 1.5% |

## DRY OR SWEET?

DRY — SWEET

1 2 3 4 5 6 7 8 9 10

## ACCOLADES

**GOLD**
North Carolina State Fair Wine Competition 2022

**SILVER**
Mid-Atlantic Southeastern Wine Competition 2021

**BRONZE**
Mid-Atlantic Southeastern Wine Competition 2024

NC Wine Competition 2024

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