

FALL 2026
SWEET WINE CLUB

MARK FRISZOLOWSKI - *Winemaker*

MEREDITH YOUNTZ & CHAZ BROWN - *Wine Club Team*

CHILDRESS Vineyards

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?

DRY — SWEET

1 2 3 4 5 6 7 8 9 10

ACCOLADES

BEST FRUIT WINE

NC Wine Competition 2024

GOLD

NC Wine Competition 2024

SILVER

Mid-Atlantic Southeastern Wine Competition 2025

Mid-Atlantic Southeastern Wine Competition 2022

BRONZE

Mid-Atlantic Southeastern Wine Competition 2021

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

CHILDRESS Vineyards

SUN-KISSED WATERMELON



WINEMAKER'S TASTING NOTES

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

FOOD PAIRINGS

Jalapeño poppers, watermelon salad with feta and basil, pork rinds, mint watermelon gazpacho, crab salad.

CELLAR PRACTICES

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

DRY OR SWEET?

DRY — SWEET

1 2 3 4 5 6 7 8 9 10

ACCOLADES

SILVER

Mid-Atlantic Southeastern Wine Competition 2024
NC Wine Competition 2024

BRONZE

Mid-Atlantic Southeastern Wine Competition 2025

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CHILDRESS Vineyards

› DESSERT ›

BLACK SPANISH PORT



WINEMAKER'S TASTING NOTES

Rich and full bodied, featuring baked fig, black currant, blackberry preserves, and ripe dark fruit flavors. Two years of aging in neutral oak keeps the fruit at the forefront while adding subtle woodsy complexity, leading to a long, warming finish with notes of baking spice and caramelized fruit.

FOOD PAIRINGS

Flourless Chocolate Torte, Fig Tart, Blackberry Cobbler, Toasted Walnuts, Stilton or Bleu Cheese

CELLAR PRACTICES

Varietal	Black Spanish
Alcohol	18%
Residual Sugar	12%

DRY OR SWEET?



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