



Chatham Hill Winery featured in Sunday New York Times!

We are thrilled to 'report' that Chatham Hill hit the big time! Owner and winemaker, Marek Wojciechowski, was featured with other winemakers nationally in a story entitled, "Wines, With Notes of M.B.A." in the Sunday, November 29th, front page business section. The article included winemakers from several regions around the country who came to the winemaking business through diverse and varied backgrounds and previous careers. As many of you know Marek is a Chemistry Ph.D. and held various positions in academia and biotech industry. You can find link to the article on our website chathamhillwine.com

New Wine Releases

New this quarter is Chatham Hill's first Bordeaux Blend, **Trinity**. A robust dry red wine, Trinity is included in the club selections including these types of wines. Tasting notes are included in this newsletter. We hope you enjoy this special Holiday gift as many have requested we make this blend over the years. We look forward to your feedback: marek@chathamhillwine.com.

2008 Viognier - This new vintage exceeded our earlier expectations. Enjoy!

Coming this spring, is the long awaited **Rose**. Marek is "nursing" this baby as we write.

Think LOCAL!

With budgets being cut left and right both at work and home, we invite you to explore a new vantage point on the economy, if you have not already...Consider purchasing your holiday gifts, food, and beverages from local small businesses this year. We, along with thousands of other small businesses, need your support now more than ever. By shopping locally you are providing dollars back into the local community. .

Did you know that shopping locally:

Reduces environmental impact— Local purchases require less transportation and

therefore create a smaller carbon footprint.

Makes the shopping experience more pleasurable — You tend to receive more time and attention at locally owned shops from smaller and more educated staff.

Is a reinvestment into your community — Keeps a community strong.

Supports the local economy— Small business are nearly 99% of the workforce in any given community.

Provides one-of-a-kind products and services — You are liable to find truly unique gifts and products from your local vendors.

Gift Ideas

Don't know what to give to the wine lover on your list? Ideas...

Wine for Gifts

Gift Baskets

Personalized Labels

Gift Cards

Vinturi Wine Aerator

Stocking Stuffers

Wine Racks

Quality is Number One! Producing excellent wines has been our mission here at Chatham Hill Winery since the opening in 1999. Should you find yourself questioning the quality of one of our wines, please let us know immediately, e.g. a cork appears wet or a wine just doesn't taste or smell right.

Call us or send an email and let us know your concern and we can assist you to determine if this is a natural and normal occurrence or if there is a possible issue. We will ask that you return the unused bottle to the winery for further inspection.

The storage of wine is very important. Please ensure that your wines are not being stored for extended period of time in extreme temperatures, either over 70 degrees or under 45 degrees, or where the air is very dry. Store the bottles horizontally and out of the sunlight, and where they are free from vibration, e.g. not on top of your refrigerator. We are always here to assist you with any questions or concerns.

Winter Wine Club Selections

Vintner's Club: Trinity, our first Bordeaux Blend, 2008 Viognier (New), & Chatham Hill Christmas Red (New).

Sweet Club: 2007 Riesling, Sweet Carolina Blueberry (New), Sweet Carolina Blackberry (New), & Chatham Hill Christmas Red (New).

Dry Club: Trinity, 2008 Viognier & 2005 Zinfandel Reserve.

Red Club: Trinity, 2006 Cabernet Sauvignon, & Chatham Hill Christmas Red.

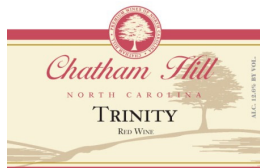
Dry Red Club: Trinity, 2006 Cabernet Sauvignon & 2005 Zinfandel Reserve.

White Club: 2008 Chardonnay, 2008 Viognier, & 2007 Riesling.

Dry White Club: 2008 Chardonnay, 2008 Viognier, & 2008 Pinot Grigio.

Wine Tasting Notes - Vintner's Club Selection – December 2009

TRINITY – Here it is! Chatham Hill's first release of the red Bordeaux blend that so many of you (and us) have been patiently waiting for quite some time. We hope you are pleased and welcome your comments. Trinity is a rich, spicy red wine created from three varietal wines (hence the name), Cabernet Sauvignon (50%), Cabernet Franc (20%), and Merlot (30%). Although not shown on the label, it is predominantly the 2006 vintage, and 100% Yadkin Valley! What makes Trinity even more special is that it is a single vineyard wine. All individual wines in this blend were crafted from grapes grown in the *River de Vine Vineyards* near Yadkinville (previously known as the Winnbrose Vineyards) operated by the Johnson brothers, Kerry and Von.



Trinity has a deep ruby color with a subtle rose petal and dried cherry nose. It bursts with rich and spicy flavors with hints of rosemary and

leather on the finish. Extended ageing in oak barrels (over two years) produced nice complexity and structure with delicate smokiness hiding behind smooth tannins. The wine is age worthy and can be enjoyed for 3-5 years from now. **Food Pairing:** Try with grilled beef or lamb and game stews. Let us know if you come up your own perfect pairing for this delight.

2008 VIOGNIER - Handcrafted from excellent Viognier grapes cultivated by Libby and Myles Wilmoth in their Wilmoth Vineyard near Dobson in the Yadkin Valley. This wine is 100% un-oaked and non-malolactic which means it was aged in a stainless steel tank and not in oak barrels and did not go through malolactic fermentation. Just like our acclaimed 2007 Viognier *Reserve*, the absence of oak in the ageing process intensified the varietal character of the wine and preserved the rich bouquet originated during fermentation. A small addition of Chardonnay (7%, same vintage and vineyard) added to the softness and enriched the complexity of this delicious wine.

This gold-medal contender starts off with a vibrant fruity nose and delicate floral aromas. It continues crisp and clean with citrusy and apricot flavors layered with hints of orange blossom and delicate spice.

Enjoy its smooth and fruity flavors lingering in your mouth for a long finish. **Food Pairing:** Wonderful with chicken, light pasta sauces, full flavored fish and shell fish. This wine will pair deliciously with hot or spicy Asian flavors.

CHRISTMAS RED – This is everybody's holiday favorite. Nancy decided that this is the best Christmas Red we have made since our very first release in 2001. With the winemaker's memory fading away, Nancy is the only one at Chatham Hill who has been around long enough to remember our earlier wines!

This wine is a semi-dry blend of Carignan and Chambourcin, rich and fruity with a bit of sweetness. Wild berry and a touch of spice on the nose. Delightfully bright and tingly fruit flavors that will please your palate. Excellent at room temperature or chilled, or mulled using our Christmas in a Cup recipe. The subtle sweetness of this wine will please our sweet wine drinkers but we also hope that it will be also quite appealing to our dry wine drinkers, more so than our earlier Christmas Red wines. **Food Pairing:** Wonderful for gift giving! Serve with harder cheeses, stuffed mushrooms, ham, turkey and classic cheesecake.

Delicious Recipes to Warm You Up This Winter

Have a great wine recipe? Share it with us! Please submit your recipe to Nancy at nancy@chathamhillwine.com

Fire Tongue Bowl (Feuer Zunge Bowle)

- 2 bottles of Sweet Carolina Blackberry
- 1 whole stick of cinnamon
- 1/4 t whole allspice
- 6 whole cloves
- 1/2 orange, sliced
- 1/2 lemon, sliced
- 1 t cardamom
- Sugar to taste (start with 1/4 c)



Heat the bottles of Blackberry in a crock pot (recommended) or a non-reactive saucepan over low to medium heat. (Do NOT bring to a boil.)

Stir in remaining ingredients and continue to heat gently until sugar is dissolved.

Serve in coffee mugs. Serves 6-8 adults.

Christmas in a Cup

- 2 bottles of Chatham Hill Christmas Red
- 2 cinnamon sticks
- 1 t whole allspice
- 8 whole cloves
- 2 T orange juice
- 1/2 t ground cinnamon
- 1/2 c sugar



Heat the bottles of Christmas Red in a crock pot (recommended) or a non-reactive saucepan over low to medium heat. (Do NOT bring to a boil.)

Stir in remaining ingredients and continue to heat gently until sugar is dissolved.

Serve in coffee mugs and garnish with a cinnamon stick. Serves 6-8 adults.

Lemon Drop

- 2 bottles of Chatham Hill Riesling
- 1 Meyer lemon, (need the zest only)
- 1/2 t Cardamom
- 4 sugar cubes

Add the Riesling, lemon zest, and cardamom into a crock pot. Steep for one hour.

Drop cubes of sugar into the bottom of the glasses and pour the warm wine over the cubes. Give it a good stir.

