



## Member Spotlight

### Congratulations to our Halloween Costume Contest Winners!

We absolutely love when our members get involved in our events here at the winery. Hats off to you!



Sara Jane  
Raines & Deb  
Kinney



Kerri &  
Ben  
Gorczynski

## Winter Club Selections & New Wine Notes

Winter/December  
2010

### In your selections this quarter:

**Vintner's Club:** All New! Christmas Red, 2008 Cabernet Sauvignon, 2009 Chardonnay

**Sweet Club:** Christmas Red-New, Sweet Carolina Cherry Berry, Sweet Carolina Blueberry, Sweet Carolina Raspberry

**Dry Club:** All New! Rubio, 2008 Cabernet Sauvignon, 2009 Pinot Grigio

**White Club:** 2009 Pinot Grigio- New Release, 2009 Chardonnay-New, 2008 Chardonnay- New Release

**Dry White Club:** 2009 Pinot Grigio-New Release, 2009 Riesling, 2009 Chardonnay- New

**Red Club:** All New! Christmas Red, Rubio, 2008 Cabernet Sauvignon

**Dry Red Club:** 2008 Cabernet Sauvignon-New, 2008 Cabernet Franc, Trinity

**2008 CABERNET SAUVIGNON (NEW WINE)** – This is the first bottling of the 2008 vintage of the Cabernet Sauvignon. Half of the wine in this release was aged for 11 months in new American oak barrels and as a result it picked up quite intense oak aromas and flavors. We will have two additional bottlings of this vintage in 2011 and 2012.

The wine was crafted from ripe Cabernet

Sauvignon grapes harvested by hand in the River de Vine Vineyard in the Yadkin Valley AVA. After arriving at the winery the grapes were crushed and cold soaked overnight. It was followed by fermentation using two different strains of yeast in open top fermenters which boosted the complexity and enhanced the varietal character of the wine.

Age worthy, will keep improving in the bottle for at least 8 years. Enjoy it now and save a few bottles for later to discover its more complex flavors as it matures in the bottle.

**Tasting Notes:** 100% varietal. Hearty and rich with very intense ruby color. The wine bursts with aromas of blackberry and oak with hints of black currant and pepper. Flavors filled with black berries, oak and a touch of pepper supported by mellow tannins and soft acidity. Enjoy its long oaky finish.

**Food Pairing:** Delicious with rack of lamb, filet mignon with blue cheese, and vegetable risotto.

## CHATHAM HILL FALL WINE CLUB EVENTS

**WE HAVE BEEN HAVING A GREAT TIME!** If you haven't been able to join us for a Wine Club Event— you must. We wanted to share with you our good times from last quarter. On Friday September 24<sup>th</sup>, we hosted an evening of **Chocolate & Wine** here at the winery. We had a nice intimate turn out with 20 folks and our Chocolatier partner, Paul Mosca, came out and sampled some of his delicious local chocolates. He along with Marek talked to the wonders of pairing and the magic behind chocolate making.

Then on Saturday October 9<sup>th</sup> we filled a bus and took off for a day of **Wine Tasting to the Yadkin Valley** and visited some of our neighbors. We visited West-bend in the morning followed by Raylen in the afternoon and then stopped for some lunch at Snook's Barbeque before heading onto Childress to wrap up the day.

Everyone had a great time getting to know each other and of course having an all day *buzz!* This will definitely happen again for those of you who didn't get in in time and the next trip will be bigger and better!

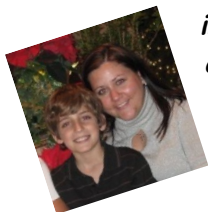
On November 6<sup>th</sup> we filled the Triangle Food Tour to capacity and enjoyed a **Walking Food Tour of Chapel Hill and Carrboro** to some exceptional dining establishments. This day was exceptional from the weather, to the service we received, and our awesome guide. We will definitely repeat this event along with trying out the other food tours offered in Raleigh, Cary and Durham.

So more to come for sure. Stay connected and don't miss all the fun!

## Yep- We're Still Growing!

### WELCOME SARA BRADY & GEORGETTE CHARLES!

Sara works full time for UNC housing and is also at UNC as a student obtaining a degree in English. She is also the daughter of long time member Karl Brady. She is a proud Mom of her adorable 11 year old, Bailey. You can find Sara in the Tasting Room on Saturdays, Mondays, and Tuesdays!



Georgette, a recent transplant to the Research Triangle, works also at the National Institute of Environmental Health Sciences as a Postdoctoral Scientist. She moved after completing her PhD in Biochemistry in San Francisco, falling in love with food, wine, and Christopher Jones, her newly wed husband.



### Our Winemaker is a Grandpa— TWICE!

Congrats Marek!!

Olivia Julianna Wiley

9.28.10

9lbs 3 oz and 19 inches



Ryan Matthew Wojciechowski

10.11.10

8lbs. 4 oz and 20 in.



## *New Wine Notes - Winter Club Selections - continued*

Note 1: This wine was just bottled and although it drinks well now we recommend holding on to your bottle for at least 2 months before opening. Additional ageing in the bottle will smooth out the oak aromas leading to more pronounced varietal fruit flavors.

Note 2: This special wine will be available to Chatham Hill Wine Club Members ONLY until the Spring of 2011 when we release it to the public.

**2009 CHARDONNAY (NEW WINE)** – The 2009 vintage of Chatham Hill Chardonnay turned out very fragrant and well balanced, a real gem that may surpass our best vintages of this variety. The wine was crafted from hand-picked grapes nurtured in the Wilmoth Vineyard in Yadkin Valley. Cold fermented and aged in stainless steel tanks. A small addition (10%) of 2009 Viognier just prior to bottling enriched the aromas and complexity of the wine.

Age worthy, will keep improving in the bottle for at least 3 years. Enjoy it now but also try to save a few bottles for later to discover its evolution to a more mature and balanced wine as it ages in the bottle.

Tasting Notes: This very lightly oaked gem starts off with a fruity nose and delicate floral aromas dominated by sweet lilac. It continues with citrusy and red delicious apple flavors. Fresh, clean and mellow with well-balanced acidity and long finish.

Food Pairing: Delicious with grilled or roasted chicken & fish dishes. Also great with cream sauce dishes.

**2009 PINOT GRIGIO (NEW RELEASE)** – Our new release of 2009 Pinot Grigio is a delicious medium body, 100% varietal wine. Despite its low residual sugar (only 0.2%) it tastes very mellow and smooth. The wine was fermented at 45 deg. F and aged in a stainless steel tank. Cold fermentation and the absence of oak ageing allowed the wine to retain high concentrations of aromas and produced a fruity and refreshing wine. Perfect for all holiday gatherings and other occasions.

Tasting Notes: Light straw color. Aromas dominated by pink grapefruit with hints of citrus and lemon grass. Lemon-lime, intense grapefruit, and delicate mango flavors. Clean, smooth citrusy finish with warm acidity and mineral nuances.