

Summer/June
2011

Member Spotlight

We are delighted to recognize Ms. Inez Ruchte as our *Very Special Member* this quarter. Inez was one of our *very first* Wine Club Members and has always been an active participant in the Wine Club. Inez could be seen bottling wine, helping at a wine festival or attending one of our events—always with a smile. We have come to know her family and look for Inez to be our first member to pick up her selections as soon as the doors open. Now that's dedication! This quarter we salute you, Inez, and thank you for your years with the Chatham Hill Wine Club.



"You pulled off an evening that my clients have been talking about ever since."

-David Anthony, IBM

Summer Club Selections & New Wine Notes

Vintner's Club: Rubio– New Blend, 2010 Riesling– New, 2009 Viognier

Sweet Club: Sweet Carolina Red (two bottles) – New, New Blends of the Sweet Carolina Peach and Blueberry

Dry Club: Rubio– New Blend, 2010 Riesling– New, 2009 Viognier

Red Club: Rubio– New Blend, Sweet Carolina Red– New, 2008 Cabernet Franc

Dry Red Club: 2008 Cabernet Franc, Rubio- New Blend, 2007 Cabernet Sauvignon

White Club: 2010 Riesling-New (2 bottles), 2009 Viognier

Dry White Club: 2010 Riesling-New (2 bottles), 2009 Viognier

SWEET CAROLINA RED (Included only in the Sweet Club and Red Club selections)

Our long-time Club Members may remember our earlier releases of *Sweet Carolina Red*. Just like with our early *Sweet Carolina White*, we stopped making it while expanding our line of *Sweet Carolina* fruit-infused wines. Well, since then many of our Club Members and customers have been telling us how much they missed our fruity and refreshing *Sweet Caro-*

lina Red and White wines. So here we go again. After releasing our new *Sweet Carolina White* in March, we are happy to introduce our new *Sweet Carolina Red* wine. We hope this semi-sweet wine will be enjoyed by our sweet wine lovers while our dry wine drinkers may like a sip of it after dinner.

You may have heard us saying "...this is a perfect porch sipper", or "...picnic wine" or "...beach wine." Well, until now all we could offer in this category were white wines, e.g. Riesling, Pinot Grigio, *Sweet Carolina White* or *Sweet Carolina Peach*. Now, for those of you who prefer red wines we have a perfect choice for the beach or picnic: our new *Sweet Carolina Red*. Just chill it well and there you go. **Use as the base for your Spanish Sangria recipes.**

Tasting Notes: This semi-sweet wine has a bright garnet color and intense sweet cranberry aromas. Delicious tastes are dominated by jammy cranberry and raspberry flavors. Long and smooth fruity finish. Serve at room temperature or chilled to 40-45 degrees.

Food Pairing: Enjoy with turkey, poultry dishes, and mild cheeses.

2010 RIESLING (NEW WINE)

Tasting Notes: Dry - French Alsace style.



Staycation at Chatham Hill—June

6-11-11: *Sweet Carolina MANGO* Release Weekend

6-12-11: **New Member** Welcome Reception

6-18 & 19-11: **Father's Day** Weekend at Chatham Hill

6-25 & 26-11: Wine Pairing and Cheese Sampling



Did you know... That as a Wine Club Member your discount is extended beyond wine and wine merchandise? Were you aware that you may utilize your member perks for your company? By night, Chatham Hill Winery is a unique event venue specializing in corporate and social events alike. It is not too early to reserve the Winery for *Holiday Parties*—We can also come to your site with Wine Tasting and Programming. If you plan events for your organization or know someone who does, consider booking the Winery for your next Private Event! Contact Jill today, 919-380-7135/jill@chathamhillwine.com, to learn about some of our **NEW Team Building** and **Leadership Programs** that can be tailored to fit the needs of your organization.

Blind Wine Tasting ♦ Wine Blending with the Winemaker ♦ Winemaker's Dinner
Women & Wine ♦ Launch Your Brand ♦ Wine 101

Those that have stuck around!

It is **Thanks to You**, our Members, for the consistent and steady growth we have seen over the 12 years we have been in business. We want to take 2011 to thank those that have been with prior to 2004. Each quarterly Newsletter will feature a group of members (in no particular order) that have been with us since or before 2004.

To **Thank You** for your business, especially during the 'lean' years, we have a special gift waiting here for you. So be sure to pick yours up if your name appears below.

Hats Off and Thank You to the following Members:

Jeffrey & Kimberly Ashmore

Shelley Benson & Mike Desposito

Bill and 'soon to be' Lisa Gaines

Patricia McKoy

Jeff Price & Lisa Tillis

Sara- Jane Raines & Deb Kinney

Sherrie Settle

Stephanie Triantafillou

Welcome two of our newest Staff Members!

Carol Miles has joined us on the weekends. Carol has been a Chatham Hill Wine Club Member for the many years and has volunteered at wine festivals and assisted in the Winery. An avid lover and learner about all things wine and food, Carol is happy to share her passion with you at the Tasting Bar. We welcome Carol as a Staff Member!

Also joining us for the summer is Kellie Smalling. Kellie hails from ECU and is interning with us for the summer to expand her experience in the Hospitality Industry. Kellie's specific area of interest is in Food and Beverage. We are excited to have her with us. Be sure to give her a nice, warm CH welcome.

Be sure to stay in touch!



Wine Notes - Summer Club Selections - continued

Delightful aromas of green apple with delicate citrusy undertones. Flavors dominated by green apple with hints of tropical fruit. Enjoy its long citrusy finish.

Food Pairing: Enjoy with fresh steamed oysters or crab. Wonderful with Asian, Thai, and lighter poultry entrees.

RUBIO (NEW BLEND)

Tasting Notes: This light dry red has impressive deep ruby color and intense aromas of wild sour cherry with a touch of raspberry. Light red body bursting with cranberry and wild raspberry flavors and a touch of cherry cotton candy. Crisp, long and fruity finish. Also can be used as a base for Spanish Sangria—just add lemons, limes and oranges. Yum!

Food Pairing: Enjoy with barbeque ribs, top sirloin burgers, and blackened chicken.

OTHER NEWS:

INTRODUCING MANGO, OUR NEW SWEET CAROLINA FRUIT-INFUSED WINE – TO BE RELEASED ON JUNE 11, 2011

Well, we were hoping to have this wine ready on time for this Summer Club Release but.... due to a delay with approval of

the new label by TTB we did not meet the deadline for this club release. TTB stands for Alcohol and Tobacco Tax and Trade Bureau and is the Federal Agency overseeing the production, labeling and taxation of all alcoholic beverages including wine. Each new wine label has to be approved by TTB before a wine can be sold. Recent cuts in the Federal Government spending results in fewer TTB agents reviewing new label applications. The timing of label approval became unpredictable and can take anywhere from 10 days to over three months. Unfortunately, our Mango label was in the latter category and we did not get it approved before the decision on Summer Club Release had to be made.

It is delicious wine and will be enjoyed by both sweet and dry wine drinkers. Stop by on June 11th or later and have a taste. You will be delighted.

INTRODUCING A NEW TASTING FLIGHT.

Due to numerous requests, we just expanded our wine tasting by adding a Sweet Carolina tasting. In addition to our Standard Flight which includes seven (7) premium dry white and red wines and one (1) Sweet Carolina wine, we have added a Sweet Only Flight, which will include a total of eight (8) Sweet Carolina wines.