

Spring
March 2011

Member Spotlight

We would love to recognize long time members and dear friends of the winery— Mike and Sue

Pail. Mike and Sue have been with us



for 7 years plus. They join us for all kinds of events, large and small and always lend a hand when needed. Mike often times is our right hand IT man when the phones and computers go haywire. And for his knowledge we are extremely thankful. We would love to thank these two for the continued support over the years. You all are the best!

Oh and if any of you are looking for custom wine cellars or racking options for your home, Mike & Sue can help! Check out their company, The Closet Factory. Video:

http://www.youtube.com/watch?v=IUc_gpoaWdl4.

Spring Club Selections & New Wine Notes

In your selections this quarter:

Vintner's Club: 2009 Merlot-New, 2009 Syrah - New, 2008 Chardonnay.

Sweet Club: *Sweet Carolina White* - New. *Sweet Carolina Pomegranate*. *Sweet Carolina Blackberry*.

Dry Club: 2009 Merlot - New, 2009 Syrah - New. 2009 Chardonnay - New Bottling.

Red Club: 2009 Merlot - New. 2009 Syrah - New. 2008 Cabernet Sauvignon.

Dry Red Club: 2009 Merlot- New. 2009 Syrah New. 2008 Cabernet Sauvignon.

White Club: 2009 Chardonnay - New Bottling. 2008 Viognier. *Sweet Carolina White* - New.

Dry White Club: 2009 Chardonnay - New Bottling. 2008 Viognier. 2009 Riesling.

We are happy to introduce a **small** change in our *Chatham Hill* labels. You will notice on the bottles of your two new wines, the 2009 Syrah and 2009 Merlot, a **Yadkin Valley designation** on the front label and a brief description of the wine, including the percentages of its components, on the back label. We would like to hear your comments on this change.

2009 SYRAH (NEW WINE) – This is our first production of the *North Carolina Syrah*. Prior

to this release our Syrah was made from grapes brought here all the way from the Lawson Vineyards in Lodi, California. We were using those out of state grapes while waiting for the Syrah grapes grown in the Yadkin Valley vineyards to reach the quality that would meet our standards at Chatham Hill. And finally, in 2009 Von Johnson and his brother managed to grow very good Syrah grapes in their Winnbrose Vineyard. A small quantity received, less than two tons, nevertheless a very promising NC fruit. It was clear from the early tests of the grape samples before harvest that our young NC Syrah is no old vine CA Syrah. Therefore, we knew right away that it would be very risky to apply the same vinification method we used for the CA Syrah. We decided to use a different strain of yeast and different fermentation conditions to intensify the fruit character and reduce the build up of the vegetative components in the wine. The goal was to produce a lighter, fruitier Syrah, i.e. a different style wine than our earlier, CA grape based Syrah wines. Let us know if you think we accomplished that goal.

The wine is age worthy, i.e. it will keep improving in the bottle for at least two years. Enjoy it now and save a few bottles for later to discover its more complex flavors as it matures in the bottle.

March Events at a Glance

March 9: Wine Down Wednesday

March 19 & 20: St Pat's Weekend at the Winery

March 11&12: ACC Tournament Weekend

March 26: Blind Wine Tasting: CH vs. The World

March 12: Winemaker's Dinner at MEZ

March 26 & 27: Wine-a-Rita Weekend

March 13: New Artist Reception - Dawn Franklin



Get social with us! If you don't already follow us on Facebook or Twitter— What are you waiting for??? Hop on and join us to get the latest updates and event news. **NEW!** to our Social Media repertoire, behold the Chatham Hill Blogspot. Sara Brady, our Blogspot author and in-house English major, keeps you up to date with great insider information. We will also be offering deals, coupons, and special offers exclusively to readers of our Blog.

So visit now and subscribe to our feeds at <http://chathamhillwinery.blogspot.com>. We will feature a couple of repeat stand-in posts— such as *Wednesday's with the Winemaker* and *Staff Picks* which allows our readers to get an inside look at the winery and those of us here making it happen. Get to know you favorite local winery from the inside out.

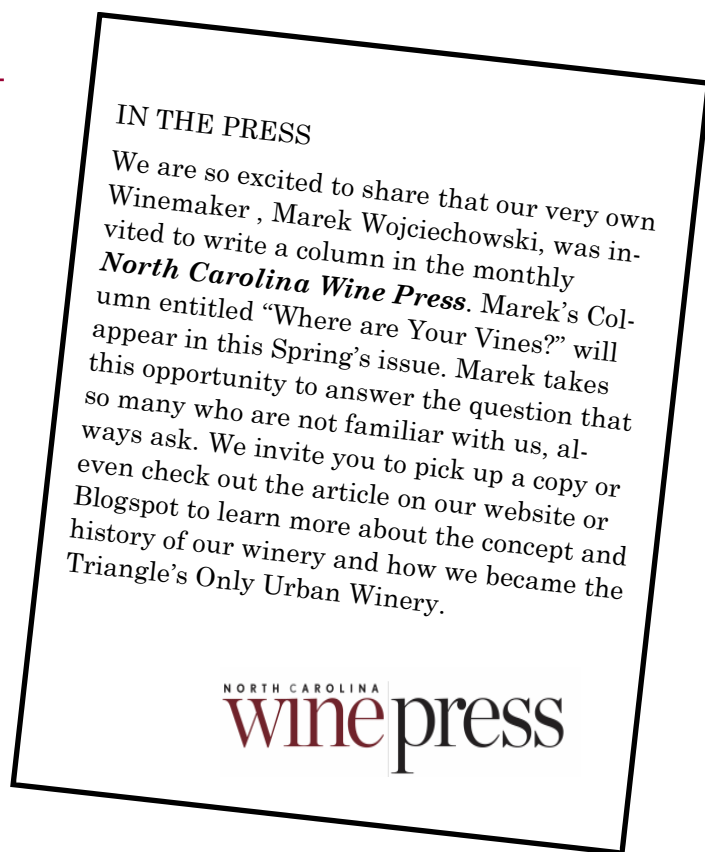
Long time members

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 Chatham Hill Winery Gift Card with your name on it waiting for you! So be sure to pick yours up if your name appears below. We would love to feature you on our Blog, so if you have a photo or favorite memory (or both) please share it with us— submit to: brady.sara.ann@gmail.com Hats Off and Thank You to the following Members:

Paul Architect	Mike & Sue Pail
Randy Bennett	Tony & Joanne Smith
Charles Brewer	John & Mindy Sorboro
Gail Burden	Jim & Kristine Werlau

And don't forget, every time you refer a new member (who receives two wine club selections) you receive a \$10.00 gift card!!



New Wine Notes - Spring Club Selections - continued

Tasting Notes: Berry and earthy aromas with a touch of plum. Bright cherry flavors with hints of orange, cranberry, and peppercorn. Well balanced fruit and tannins. Flavors filled with black berries, light oak and a touch of pepper supported by mellow tannins and soft acidity. Dry finish with good acidity and fruit to support a long aftertaste.

Food Pairing: Try with lightly spiced chili, slow cooker beef stew, or a lamb casserole.

Note: We produced only 42 cases of this wine most of which was allocated for this club release. The rest will be available to our **Club Members ONLY until March 15.**

2009 MERLOT (NEW WINE) – This is a new vintage of our Yadkin Valley Merlot. The wine was crafted from ripe Merlot grapes grown in the Winnbrose Vineyard. After arriving at the winery the grapes were crushed and cold soaked overnight. Fermentation was carried out at room temperature in open top fermenters using a French yeast culture, Fermol Premier Cru. This special yeast enhanced the complexity and intensified the varietal character of the wine.

Age worthy, will keep improving in the bottle for at least four years. To enjoy it now use a decanter or aerator to boost up the intensity of flavors and aromas of this young wine. Save a few bottles for later to discover its more complex flavors as it matures in the bottle.

Tasting Notes: The nose is sweet black cherry with a touch of mint and chocolate, and subtle notes of vanilla. Rich and dry.

Mellow tannins with hints of almonds and chocolate minty flavors on the finish.

Food Pairing: Serve with lighter beef dishes, pork, and mild to medium hard cheeses. Great with a spicy turkey burger. **Note:** This wine was bottled only over a month ago. Although it drinks well now, especially with help of a decanter or aerator, we recommend holding on to your bottle for at least a month or two before opening. Additional ageing in the bottle will result in more balanced flavors and longer and smoother finish.

SWEET CAROLINA WHITE (NEW WINE) (Included only in the Sweet Club and White Club selections) – Our long time club members may remember our earlier releases of *Sweet Carolina White*. We stopped making it while turning to additional flavors of Sweet Carolina fruit-infused wines. Well, since then we heard from many club members and customers that they missed our fruity and refreshing *Sweet Carolina White*. So here we are, relentless with our mission to please our customers, reintroducing the *Sweet Carolina White* wine. The wine has enough sweetness to satisfy our sweet wine lovers while offering our semi-sweet and dry wine drinkers something to enjoy a sip of with desert or after dinner. Let us know what you think about this wine.

Tasting Notes: This semi-sweet delight starts off with grapefruit, lime and pale melon aromas. It continues with peach, nectarine, and honeysuckle flavors. Fresh, clean and mellow finish with notes of honeysuckle and peach.