



Member Spotlight

This quarter we are so happy to recognize Shelly Benson and Mike Desposito, who have been Wine Club Members for over seven years. Since then they have married and had their Rehearsal Dinner here at Chatham Hill. Shelley has come up with some yummy recipes using our wines, one in particular using our Sweet Carolina Raspberry. Mike and Shelley are involved in many altruistic endeavors and share their time and resources with many in need. We are always delighted when they visit the winery with their smiles and hugs. Hats off to these two very special people. We are happy to call them part of our family here at Chatham Hill.

Wine Notes - Winter Club Selections

Winter/December 2011

Vintner's Club: 2008 Cabernet Sauvignon - *Reserve* (new wine), 2009 Viognier, 2010 Chardonnay (new wine)

Dry Club: 2008 Cabernet Sauvignon - *Reserve* (new wine), 2009 Viognier, 2010 Chardonnay (new wine)

Dry Red Club: 2008 Cabernet Sauvignon - *Reserve* (new wine; 2 bottles), 2008 Trinity

Dry White Club: 2010 Chardonnay (new wine), 2009 Viognier, 2010 Riesling

Red Club: 2008 Cabernet Sauvignon - *Reserve* (new wine), 2008 Trinity, 2011 Christmas Red (new wine)

Sweet Club: 2011 Christmas Red (new wine; 2 bottles), *Sweet Carolina* Blackberry (new blend), *Sweet Carolina* Pomegranate (new blend)

White Club: 2010 Chardonnay (new wine), 2009 Viognier, 2010 Riesling

2008 CABERNET SAUVIGNON – RESERVE (NEW WINE)

This is a second and special release of the 2008 vintage of our Cabernet Sauvignon. The grapes came from Wilmoth Vineyard in Yadkin Valley after a “not so perfect” end of the growing season (rain!). Well,

that is when Chatham Hill's wine-maker's magic comes into play. What begins as “not so perfect” can be turned into “very good” or “almost perfect” in the bottle. The wine was aged in three best barrels selected for reserve release during preparation for the first bottling: Two French and one American oak barrel. More time in oak (10 months longer than the first release) intensified the flavors and enriched the complexity of the wine. Only 88 cases produced.

Tasting Notes: Deep ruby color. Blackberry and black currant nose with delicate oak aromas. Bursts with rich and spicy fruit flavors dominated by crushed blackberry with hints of orange zest backed by a touch of cedar wood. Almost 3 years of aging in oak produced excellent complexity and structure with delicate smokiness hiding behind smooth tannins. The wine is age worthy and although delicious right now will keep improving in the bottle for at least 4 to 5 years.

Food Pairing: Enjoy with grilled beef or lamb and game stews.

BLACKBERRY WINE CAKE

1 Duncan Hines white cake mix
1 (3 oz.) pkg. blackberry Jell-O
1/2 c. oil
1 c. Sweet Carolina Blackberry Wine
4 eggs
1 c. pecans, finely chopped

GLAZE:

1 c. powdered sugar
1 stick butter
1 c. blackberry wine

Preheat oven to 325 degrees. Grease and flour Bundt pan. Place pecans in bottom of pan. Combine cake mix, Jell-O, oil, Sweet Carolina Blackberry wine and eggs. Beat for 2 minutes until smooth. Gently pour batter into pan over pecans. Bake for 50 to 60 minutes. Allow cake to cool. Glaze: Melt butter and sugar and Sweet Carolina Blackberry wine. Bring to a boil. Remove from heat and slowly drip glaze over cooled cake. Pour extra glaze over cake. Let us know if you try this recipe!



PLEASE HELP US: Chatham Hill Winery has adopted two families through Operation Homefront again this year. We all want a way to “give back” especially to those who have given so much for their country. Please bring **gifts, check, cash or gift cards** to the Winery before **December 10th** and we will ensure that these folks receive your gifts. Last year we were able to raise enough money and presents to far exceed our commitment of two families.

Please help us do it again this year. **Thank you.**

Family #1: Active Air Force Family stationed in Cherry Point with four children: Dominique, 10 y/o girl, Jocelyn, 6 y/o girl, Elijah, 4 y/o boy and Lucas, 16 month old boy.

Family #2: Active Marine family who is stationed at Camp Leueune with four children: DeeAnne, 12 y/o girl, Felicia, 10 y/o girl, Zachary, 7 y/o boy and Ayden, 4 y/o boy.

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:

Jessica Bell

Steve Lindauer

Bill & Birt Muck

Patty & Phillip Ropp

Inez Ruchte

Dave & Laurie Sobczak

Dana Staats & Billie Moats

Jack & Cindy Dunning

Benny & Gwen Saint Romain

Happy Holidays!!

And the Grinch, with his Grinch-feet ice cold in the snow, stood puzzling and puzzling, how could it be so? It came without ribbons. It came without tags. It came without packages, boxes or bags. And he puzzled and puzzled 'till his puzzler was sore. Then the Grinch thought of something he hadn't before. What if Christmas, he thought, doesn't come from a store. What if Christmas, perhaps, means a little bit more? ~Dr Seuss

May Peace be your gift at Christmas and your blessing all year through!

Warmest Holiday Wishes,

Marek, Jill, Fred, Nancy, Steve, Rich, Megan, Sara, Andy, Carol & Erika.



Andy is back!!! We are so happy to announce that Andy Fischer has returned to the winery. Andy brings such an energy and passion to the winery so be sure to stop in and see him during the weekends.

Welcome Back 'Home', Andy!!



Be sure to stay in touch!



Wine Notes - Winter Club Selections - continued

2010 CHARDONNAY (NEW WINE)

The 2010 vintage of *Chatham Hill* Chardonnay is 100% varietal, i.e. without any other wine blended in it. The wine was crafted from hand-picked grapes grown in Wilmoth Vineyard (60%) and Pilot Mountain Vineyard (40%), both in the Yadkin Valley AVA. Cold fermented and aged for 10 months in a stainless steel tank (50%) and in almost neutral oak barrels (50%), this wine was just bottled and is ready to enjoy now. But try to give it a year to further develop in the bottle and you will be rewarded. It should develop into one of our best vintages of Chardonnay.

Tasting Notes: Lemon-lime and apple on the nose. Green apple and pear flavors with a touch of vanilla on the back. Ample acidity leads to a dry and refreshing finish.

Food Pairing: Enjoy with grilled or roasted chicken, and fish dishes especially seared scallops lighted seasoned.

CHRISTMAS RED (NEW WINE) (Included only in the Sweet Club and Red Club selections). This is everybody's holiday favorite. A semi-sweet blend of 50% Carignan, 20% Ruby Cabernet, 15% Syrah, and 15% Cabernet Sauvignon. The subtle sweetness of this wine will no doubt please our sweet wine drinkers. We also hope that it will be also quite appealing to our dry wine drinkers, more so than our earlier Christmas Red wines. Wonderful for gift giving! Limited quantities are available this year.

Tasting Notes: Rich and fruity. 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, chilled or mulled using our *Christmas in a Cup* recipe.

Food Pairing: Serve with hardier cheeses, stuffed mushrooms, ham, turkey and classic cheesecake.