



Member Spotlight

This quarter we recognize Laurie & Dave Sobczak. Laurie & Dave have been with the Chatham Hill Wine Club since practically its inception. Most always present at Winery Events, Lori & Dave are some of our best ambassadors. Their friendly smiles and kind support definitely brighten our days here at Chatham Hill. Nancy tells a great story: Couple of years ago they came in and were talking about the bowling team they were on. Once asked about the name of the team, they smiled and said they were called the SOBs. We laughed as did everyone around the tasting bar. Now, unfortunately, when they come in they are greeted with "here comes those SOBs".

Wine Notes - Fall Club Selections

Fall/September 2011

Vintner's Club: 2008 Cabernet Franc - Premium Release, 2008 Trinity – New Wine (a Bordeaux style blend), 2009 Chardonnay.

Dry Club: 2008 Cabernet Franc - Premium Release, 2008 Trinity – New Wine (a Bordeaux style blend), 2009 Chardonnay.

Dry Red Club: 2008 Cabernet Franc - Premium Release, 2008 Trinity – New Wine (a Bordeaux style blend), 2009 Merlot.

Dry White Club: 2008 Viognier, 2009 Chardonnay, 2009 Pinot Grigio - Lot2

Red Club: 2008 Cabernet Franc - Premium Release, 2008 Trinity – New Wine (a Bordeaux style blend), 2009 Merlot.

Sweet Club: *Sweet Carolina* Mango (2 bottles) – New Wine, *Sweet Carolina* Strawberry – New Blend, *Sweet Carolina* Cherry Berry

White Club: 2008 Viognier, 2009 Chardonnay, *Sweet Carolina* Mango – New Wine

2008 TRINITY (NEW BLEND)

This is a second release of our red Bordeaux-style blend. Trinity is a rich, spicy

red wine created from three varietal wines (hence the name): 55% Cabernet Sauvignon, 30% Cabernet Franc, and 15% Merlot. Majority of the wines in this blend are from the 2008 vintage. However, since a bit more than 5% of the wine is from the 2009 vintage by law we could not use "2008" on the label. Just like the previous release of Trinity it is a single vineyard wine. All individual wines in this blend were crafted from grapes grown in the River de Vine Vineyard located in the Yadkin Valley appellation in the North Carolina foothills.

Tasting Notes: 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. 2.5 years of aging in selected oak barrels 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 years.

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

Social Media: You either love it or hate it!... Many of us seek blog posts and other Social Media websites to read comments of others' when making decisions about where to eat, shop, what to purchase and where to go. Often times, people take these comments into consideration when determining a visit or purchase. As the world around us becomes more and more social media dependent, Chatham Hill has begun to tap into this area of 'getting the word out' about what we offer in terms of our wines, events, sales and customer experiences. If you have a nice story to tell or experience to share about 'your' winery, we invite you to please consider sharing it with your friends, colleagues or via one of these social media sites., e.g. CitySearch, Yelp, Facebook, Twitter or TripAdvisor. **Social Media Sharing Tip:** Anywhere you might have a nice experience, at a local eatery or attraction, share it with others and *Support your Local Business Community*. If you have a less than ideal experience, please consider sharing that as well directly with the owner of the business. Share today and share often!

Wine Club Tasting Trip To the Yadkin Valley



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:

Marty & Cathy Babinski

Karl & Sandra Brady

Susanne Higgins

Michael & Sue Pail

Barbara Prillaman

David Skaar

Jennifer Snyder

We would like to take a minute to welcome two new members to our Chatham Hill Family. We are pleased to have a mother/daughter duo join us, Carol and Erika Miles. They will be here working on weekends with Nancy and Sara. The pair of them have been Wine Club Members since early 2008. Be sure to say Hello when in!

September is NC Wine Appreciation Month

NC Wine Trivia– Did you know??

-There are more than 400 commercial vineyards in our state and 106 wineries to visit

-NC ranks 9th in wine production and 10th in grape production in the USA

-That the estimated economic impact in the state is estimated at \$1.78 billion annually and NC wineries employ nearly 7,600 workers in our state.

- NC is home to the nations first cultivated wine grape, the Scuppermong, which led NC to be the number one wine production in the country prior to Prohibition.

- NC is ranked in the Top 5 State destinations for wine and culinary tourism activities.

Did you know that you can request our wines to be served at your favorite restaurants in town? Did you also know that you can, in many cases, 'brown bag' your own bottle of Chatham Hill to enjoy at local restaurants?

Support your local small businesses today!

Be sure to stay in touch!



Wine Notes - Fall Club Selections - continued

2008 CABERNET FRANC (NEW RELEASE)

Many vintages of varietal wines that Chatham Hill produces in larger quantities are bottled in two or three phases. The best selection of barrels is always left for the last bottling. This often becomes our *Reserve* or *Club Edition* wine. And this is the case with the 2008 Cabernet Franc included in this Fall Wine Club release. Additional time in the special selection of French and American barrels make this wine a gold winner. The addition of 5% Cabernet Sauvignon helped to improve the complexity and boost the tannins. The wine was crafted using grapes grown by the Wilmoth family in the Wilmoth Vineyard in Dobson, NC. The vineyard is located in the Yadkin Valley appellation.

Tasting Notes: This amazing wine starts with wonderful berry aromas with the scents of spice and violets. The flavor is filled with plums and berries with peppery tones supported by medium tannins.

Food Pairing: Serve this lovely red slightly chilled or at room temperature with braised veal or roasted lamb.

SWEET CAROLINA MANGO (NEW WINE) (Included only in the Sweet Club and White Club selections)

This wine is our new addition to our popular line of *Sweet Carolina* fruit-infused wines. Fresh Mango aromas and flavors will delight both sweet and dry wine drinkers. It is delicious wine and will be enjoyed by both sweet and dry wine drinkers. You will be delighted by its aromas and taste.