

WINE TASTING

HOST: BOB CUBILLAS

Twisted Vine Wine

Childress Riesling

15.99

This Riesling is a fresh, fruity off-dry wine full of floral and peach aromas. The slight sweetness of this wine makes it perfect to serve well chilled as an aperitif or with spicy foods such as Chinese and Thai cuisine.

Childress Trio

12.99

This blend of 48% Chardonnay, 37% Viognier and 15% Pinot Gris is Pinot Gris like in style, Trio has aromas of grapefruit and lemongrass, with a hint of almond on the finish. Great with light summer fair, shrimp and grits, or as a sipper on the porch.

Childress Barrel Select Chardonnay

12.99

This 100% Chardonnay was aged sur lies in French Oak for 11 months giving it a nice toasty vanilla aroma on the nose to complement the Meyer lemon. This Chardonnay is a fruity mix of citrus, apple and pineapple that tease the palate and finishes crisp and dry. Try this with grilled fish and cream sauced dishes.

Childress Pinnacle

17.89

This is a "Meritage" red table wine a blend of the classic Bordeaux grape varietals: 64% Cabernet Franc, 12% Merlot, 8% Cabernet Sauvignon, 4% Petit Verdot and 2% Malbec. Bright cherry flavors tease the palate and then give way to notes of cedar and spice with a silky, smooth finish great with red meat. Or just for sipping.

Childress Cabernet Franc

17.89

This two- time winner of the Governor's Cup And Best in Show at the North Carolina State Fair. Earthy and elegant this Cabernet Franc is filled with young berry flavors. This medium-bodied red is jammed with black cherry and clove and perfumed with chocolate and coffee aromas. Finishing with mushroom and earthy notes. Try this with ribs or Portobello mushrooms.

June 11
2010

info@twisted-vine.com

www.Twisted-Vine.com

919 816 7657