

# Sip & Savor...the Series



Featuring Perfect Pairings of Tantalizing Tastes

@ Chloe Hall

Sunday August 15, 1:00 PM – 3:00 PM

Get out the Grills & Smokers, Light'em up, Sizzle, Smoke, and Sip!

All food created and served by Cleave & Cork, Winston-Salem, NC. Chef Justin Pinch, presiding.

**1<sup>st</sup>. Steel-Fermented Chardonnay 2018.** Fermented and aged in steel until bottling to preserve the fruit character of the Chardonnay grape as expressed in our terroir. Serve cold so it evolves in the glass as you sip. Fruit, acid with a crisp finish.

*Pairing:* A deconstructed Hobo dinner! We have all had these at one time or another; scouts, backyards, or even pretend camping. A platter of grilled Joyce Farms Chicken thighs, fingerling potatoes, peppers and onions.

**2<sup>nd</sup>. Petit Manseng 2018:** Another steel-fermented beauty. The wine for any crème or butter-based sauced dish. This vintage is a little lower in alcohol, for food or sipping. As always, great tropical notes, balanced and bright acid with lingering silky finish.

*Pairing:* Grilled North Carolina Trout, finished with a beautiful lemon, dill butter sauce. Flanked by seasonal vegetables. Petit Manseng's amazing tropical and citrus zest with lifting curls of acid twists its way around the butter sauce and firm flesh of the fish, earning three wows!

**3<sup>rd</sup>. Cabernet Franc 2015:** Our most popular and awarded wine. The soft parent of Cabernet Sauvignon, Cab Franc, is barrel aged over 40 months in French oak. Notes of black cherry and raspberry lead to smooth integrated oak notes of light cedar and spice.

*Pairing:* It is summer, and it is NC. Of course, now its smoked pulled pork, NC style, accompanied by petite (slider) potato rolls, slaw and pickled red onion. Make a slider or enjoy by fork. All good! Cabernet Franc with softer tannins, balanced acid and amazing fruit makes the pork pop.

**4<sup>th</sup>. Rock & Rail 2017.** Our signature Bordeaux blend; led by Merlot backed by Cabernet Franc, Malbec, Petit Verdot and Cabernet Sauvignon. Berry fruit supported by an earthy undertone laced with spice, with an amazing smooth and easy finish.

*Pairing:* Grilled Portobello Mushroom, chimichurri drizzle, with garlic smashed crispy baby potatoes.

**5<sup>th</sup>. Cabernet Sauvignon Reserve 2014.** Our first release of Cabernet Sauvignon. An elegant, not overly extracted, and well balanced with fruit, tannin and finish. Aged over 48 months in French oak.

*Pairing:* Seared Cali Tri-Tip. An amazing cut of beef from the lower sirloin. Rich, very flavorful, and the ideal pairing with our Reserve Cabernet Sauvignon.

**6<sup>th</sup>. Merlot Reserve 2014.** This was an amazing vintage for Merlot. Select barrels were held back when we bottled the estate so we could assess the aging potential. At 60 months, we were excited at the development of deeper dried black cherry, raspberry and spices.

*Pairing:* Grilled Carolina peaches with vanilla mint mascarpone cheese topping. A classic summer dessert to finish the day.

Tickets \$75 per person, Wine Club members \$68 for the first two tickets. Two tickets per order, but there is no limit on orders. Club members will have their discount applied to their first order (two tickets) at checkout. Seating arranged in tables of eight. Seats are first come first serve unless you reserve a table of eight; contact Shai at [shai@jonesvondrehle.com](mailto:shai@jonesvondrehle.com) to reserve a table. No refunds.

Purchase your tickets at <https://www.jonesvondrehle.com/product/Sip---Savor--BBQ-August>.