

INTRODUCING

An Afternoon with Wine & Food & Friends



Featuring Perfect Pairings of Tantalizing Tastes

Sunday June 13, 1:00 PM – 3:00 PM

Our very first event to be held in the new Chloe Hall at Jones von Drehle Vineyards & Winery. Chloe will meet and greet everyone before the event. Alas, as this is a food event she will need to go home after hellos, pats and wags. She looks forward to seeing all!

Six wines and six crafted foods to tease the tongue and delight the senses. All food created and served by Cleave & Cork, Winston-Salem, NC. Chef Justin Pinch, presiding. Chef says bring your appetite!

Viognier 2019: Named Best White and Best in Show at the 2021 NC Fine Wines Competition. Always a winner in every competition and in your glass. Stone fruits and honeysuckle on the nose, hints of tropical fruit on the palate.

Tasting plate: Banh Mi Taco of tender grilled pork with quick-pickled vegetables, hot chili mayo, jalapenos and cilantro.

Steel-Fermented Chardonnay 2018: Newly released to the wine club, the white wine for any moment that suits you. One of our finest easy to pair with food wines. Crisp with great fruit structure; apple, pear, Meyer lemon.

Tasting plate: Fumé poached scallop, polenta cake & beurre blanc.

Barrel-Fermented and Aged Chardonnay 2019: This wine spent eighteen months in the finest French oak. Smooth, no butter, just oak wrapped soft tannins. Take a sip and let the flavors wash over you.

Tasting plate: Roast North Carolina sweet potato, whipped ricotta bruschetta with arugula and Carolina honey.

Petit Manseng 2017: A standout vintage, with limited availability. Served across the state in the finest restaurants. Body of a red, style of the finest white, finishes like a long stretch of highway at sundown. Amazing tropical and crisp dry white.

Tasting plate: Korean barbeque chicken lollipop on coconut rice, kimchi kewpie.

Rosa Dia 2020: New release. The tradition continues of a fine rosé crafted in the Provence style – crisp, fruity and clean.

Tasting plate: North Carolina Chèvre blended with fig and honey on crostini.

Dulcimer: The slightly sweet, slightly sparkling rosé finish to the day. Refreshing! Served very chilled in a champagne flute.

Tasting plate: Chai latte bread pudding with caramel sauce

Tickets are \$75 per person, and \$68 for Wine Club members (discount applied on a maximum of two tickets). Arranged in tables of eight – gather your friends and fill your own table. No refunds. Purchase your tickets here: <https://www.jonesvondrehle.com/product/Sip-Savor-June2021>.

Limited seats for this first ever event in Chloe Hall. Tickets on sale beginning May 22.