



PINNACLE

WINEMAKER'S NOTES

Pinnacle is a "Meritage" red table wine, an elegant blend of the classic Bordeaux grape varieties: Cabernet Franc, Cabernet Sauvignon, Merlot. Winemaker Mark Friszolowski worked with 70 different wine components to produce Pinnacle. Richard Childress joined Mark in the process, tasting and assessing the various elements that led to the ultimate selection of the blend.

The goal was to make a very approachable, easy drinking red wine that would set the style for future Childress Vineyards wines. Lots from different vineyards were combined and then aged in a mix of various oak barrels from the world's finest European coopers.

As a Meritage, Pinnacle represents the highest form of the winemaker's art which is blending. Mark is among the founding members of the Meritage Association which was formed to encourage and identify handcrafted wines blended from the "noble" Bordeaux varieties. Childress Vineyards holds a special license and must adhere to the association's standards in order to use the term Meritage on its blended wine.

TASTING NOTES

Cabernet Franc mingles smoothly with Merlot and Cabernet Sauvignon to produce a balanced Meritage wine. Bright cherry flavors tease the palate and then give way to notes of cedar and spice with a silky, smooth finish.

FOOD PAIRINGS

A truly versatile wine for a number of palates, Pinnacle is lovely with or without food, and equally good with red meat, fowl or fish preparations.

TECHNICAL SPECIFICATIONS

Varietal Content	64% Cabernet Franc, 12% Merlot, 18% Cabernet Sauvignon, 4% Petit Verdot, 2% Malbec
Appellation	North Carolina
Time in Barrel	9 months
Type of Oak	French Oak, Alliers Forest, Medium Toast
Alcohol	13%
Titrateable Acid	6.15 grams per liter
Wine pH	3.57
Residual Sugar	0
Suggested Retail	\$14.99

ACCOLADES

Gold Medal Winner,
2008 Mid Atlantic Wine Competition

