



JOLO®



HELLO

FROM THE RAY FAMILY →

There is something remarkable about returning home after spending time in one of the great wine regions of the world.

Kristen, Joey, Logan, and I recently returned from Provence and the Southern Rhône, where we had the opportunity to once again immerse ourselves in the vineyards, wines, cuisine, and hospitality of southern France. Travel has always been one of our greatest teachers.

Every vineyard we walk, every cellar we visit, and every table around which we gather gives us another opportunity to observe, to learn, and perhaps most importantly, to return home with a renewed perspective on what makes our own corner of the wine world so special. And this trip did exactly that. Standing among vineyards that have been cultivated for generations reinforced something I have come to believe more strongly with each passing vintage: the greatest wine regions in the world are not great because they try to resemble somewhere else. They are great because they are unmistakably themselves. Their geology speaks. Their climate speaks. Their vineyards speak. And each vintage adds a slightly different chapter to a story that can never be repeated. Returning to North Carolina, I found myself looking at our vineyards beneath Pilot Mountain and at Rayson with perhaps even greater excitement than before we left. We are not trying to make Provence. We are not trying to make Bordeaux, Burgundy, Napa, or anywhere else. We are trying to discover just how extraordinary this place can be. And Harvest 2026 is already giving us another opportunity to listen.

As I write this, harvest has begun, and this week we brought in our Sauvignon Blanc at JOLO and Chardonnay at Rayson. The fruit arrived at the wineries in beautiful condition, and while there is still a long journey between vineyard and bottle, their potential has us tremendously excited. Those who know our winemaking philosophy know that we do not force wines into predetermined categories simply because a grape variety appears on the vineyard map.

Many of our greatest wines are blends because sometimes the sum of the parts becomes greater than any individual component alone. A single-varietal wine must earn its place. If this Sauvignon Blanc continues to show the purity, balance, and character that we saw at harvest, we may allow it to stand entirely on its own. But only if it proves capable of standing confidently on the world stage with its head held high. That is the beauty of a new vintage. We guide it, nurture it, protect it, and make hundreds of decisions along the way—but ultimately, the vineyard has the final word. Yet our travels also reminded us of something equally important. A truly memorable wine experience is never only about the wine.

Think about the places you remember most from your own travels. Perhaps it was an extraordinary hotel in Paris, a restaurant overlooking the Mediterranean, a small inn tucked into a European village, or a dining room where someone anticipated what you needed before you ever had to ask. You remember how the place made you feel. That is how we think about JOLO Winery & Vineyards and Rayson Winery & Vineyards—together, JOLO Brands.



Our ambition has never been simply to produce world-class North Carolina wine. We want the entire experience surrounding that wine—the welcome, the setting, the cuisine, the glassware, the furniture, the service, the lighting, the gardens, and even the smallest interactions with our team—to rise to that same standard. Because excellence is rarely one dramatic gesture. It is hundreds of details, executed consistently. As we say at JOLO Brands, “How you do anything is how you do everything.”

At Rayson, we have recently continued that evolution with beautiful new wood tables and luxurious velvet seating on our covered outdoor dining veranda, creating an environment that feels warmer, richer, and even more inviting. We are also introducing our new High Tea experience, bringing together fine teas, delicate savory bites, warm scones, petite desserts, and the gracious hospitality that we hope defines every visit to Rayson.

At JOLO, we have upgraded our private pergolas and refreshed spaces throughout the property, inside and out, with new paint, wallpaper, and other thoughtful details. We continue to invest in spaces that allow guests to linger comfortably and privately among the vineyards. We are also enclosing additional deck space so that even as winter arrives—or when North Carolina weather becomes less cooperative—our guests can continue to enjoy the beauty of the estate without sacrificing comfort.

These improvements may seem unrelated to winemaking. To us, they are inseparable from it. A beautiful wine deserves a beautiful table. A carefully prepared meal deserves thoughtful service. A spectacular view deserves a comfortable place from which to enjoy it. And a guest who chooses to spend an afternoon, an anniversary, a birthday, or simply a few precious hours with us deserves our very best. We often tell our team that the standard we are pursuing is not

merely to be considered among the finest wineries or restaurants in North Carolina. Our goal is much larger than that. No matter where our guests vacation, no matter which great hotels they visit, and no matter where in the world they dine, we want there to be a small part of them making a comparison: “This is wonderful...but remember how they made us feel at JOLO?” “This is beautiful...but remember the experience we had at Rayson?”

That is the standard. It is an ambitious one, and it requires constant attention. It means continually improving our vineyards, our wines, our culinary programs, our properties, and ourselves. Most importantly, it requires an extraordinary team of people who believe that genuine hospitality is not simply service—it is the art of making another person feel valued. Our entire team is committed to that pursuit.

As the vineyards move from the excitement of harvest toward their winter rest, we find ourselves reflecting on how much has changed and how much possibility still lies ahead. The vines will soon become quiet. The cellars, however, will be very much alive. The wines of 2026 will begin their slow evolution, our restaurants will welcome another season of celebrations, and both estates will continue becoming more refined expressions of the experience we have always imagined. Wine first taught us that greatness is never achieved through one grand decision. It is the accumulation of thousands of thoughtful ones.

We believe hospitality works exactly the same way. As always, thank you for allowing our family and our remarkable team to share this journey with you. We look forward to welcoming you back to JOLO and Rayson this winter—and perhaps giving you one more experience worth comparing the rest of the world to.

With warmth and gratitude,

JW, Kristen, Joey, and Logan Ray



An aerial photograph of a vineyard and a restaurant patio. In the foreground, rows of young grapevines are planted in a field. To the right, a large wooden deck serves as an outdoor dining area, featuring several tables and chairs, some under large umbrellas. A building with a blue roof and white trim is situated on the deck. The background shows a dense forest of trees, with the sun setting behind them, creating a warm, golden glow. The text is overlaid on the image, enclosed in a semi-transparent box.

At JOLO, every grape is grown on land we own and farm—either at our estate vineyard or at our nearby property. Each vine is carefully tended by hand, in tune with the natural rhythms of the Yadkin Valley. From ancient earth to your glass, every bottle is a reflection of time, place, and purpose.





DIFFERENT STONES Same Story

Provence & Southern Rhône

A Reflection by JW Ray

There are places in the wine world where the landscape tells the story before a single bottle is opened.

This summer, our travels through southern France focused primarily on Provence, where we had a remarkable opportunity to experience three areas and AOPs: the ancient limestone country surrounding Gordes, the legendary vineyards of Châteauneuf-du-Pape, and finally the sun-drenched wine country surrounding Aix-en-Provence.

As a winemaker, I naturally found myself looking beyond the beauty. I wanted to know what was beneath our feet, which provides a source of nutrients for these world-acclaimed wines.

What were these mountains made of? How old were the rocks? How did millions of years of geological history influence the soils in which these vines now grow? And inevitably, everywhere we traveled, I found myself comparing what I was seeing with home, our vineyards beneath Pilot Mountain in North Carolina. The comparison became one of the most fascinating parts of the journey.

GORDES: WINE COUNTRY WRITTEN IN LIMESTONE

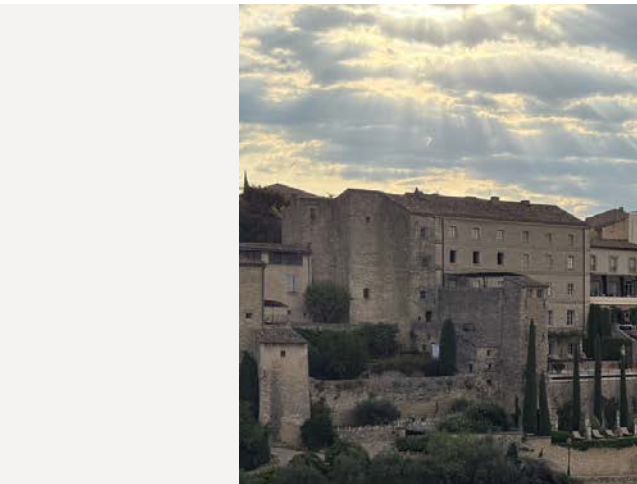
Our journey began in Gordes, one of the extraordinary hilltop villages of Provence.



From our terrace, the view stretched across the valley toward the long limestone ridges of the Vaucluse and Luberon landscape. Bathed in the warm Provençal evening light, the mountains appeared almost timeless.

Geologically, however, they have a very specific story. Gordes sits upon an enormous limestone outcrop associated with the Monts de Vaucluse. The surrounding landscape is dominated by sedimentary rocks, particularly limestone, calcareous clay and marl, with formations ranging from the Jurassic and Cretaceous periods to much younger deposits in the valleys.

Much of the older limestone in this part of Provence originated in marine environments. Long before Provence existed, sediments accumulated in ancient seas,



eventually becoming layers of calcium-carbonate-rich rock. Tectonic forces associated with the development of the Alps later uplifted, folded and exposed these formations, creating the dramatic limestone ridges that define Provence today.

Around Gordes, rocks and soils span an enormous period of time. Upper Jurassic formations reach back roughly 145 to 160 million years, while Cretaceous limestone formations are generally younger. Other portions of the landscape contain still-younger Eocene, Oligocene and Miocene deposits, along with very recent geological sediments in the valleys. For a winemaker, limestone country is especially interesting.

Limestone-derived soils tend to be alkaline and can combine excellent drainage with an ability to retain useful moisture within cracks, clay fractions and porous rock. The fractured landscape encourages roots to exploit seams and fissures rather than remaining near the surface.

It is one of the recurring geological signatures of many of Europe's celebrated wine regions. But standing in Gordes and looking across those ancient-looking mountains produced an unexpected realization:

As old as this landscape appears, much of the rock beneath Pilot Mountain is substantially older.

PILOT MOUNTAIN: A DIFFERENT SCALE OF GEOLOGICAL TIME

Pilot Mountain is a monadnock, an isolated erosional remnant of the ancient Sauratown Mountains. Its distinctive pinnacle survives largely because of the tremendous resistance of its quartz-rich metamorphic rock to erosion.

The principal quartzite-bearing rocks at Pilot Mountain belong to the Sauratown Formation, which geologists place broadly in the Late Proterozoic to Early Cambrian.

That places their origin on the order of more than half a billion years ago, although precise ages within the complex geology of the Sauratown Mountains remain subject to geological interpretation. This is an important distinction.

Pilot Mountain itself has not been standing in its present shape for 500 or 600 million years. Mountains are uplifted, fractured and eroded repeatedly through geological time. Rather, it is the rock from which the mountain is constructed that carries this extraordinary age. The original material was rich in quartz sand and sediment. Burial, pressure, heat and tectonic activity



transformed those sediments into extremely resistant quartzite. That resistance is part of the reason Pilot Mountain remains so visually dominant today. Much of the surrounding landscape weathered away while the harder quartzite endured. So while the limestone landscapes around Gordes may contain rocks roughly 100–160 million years old in many of their prominent formations, the quartzite story at Pilot Mountain reaches back several hundred million years farther.

Different continents. Different oceans. Different mountain-building events. And remarkably, today both landscapes support vineyards.

CHÂTEAUNEUF-DU-PAPE: WHERE STONES DEFINE A WINE

From Gordes, we traveled west toward one of the most storied names in wine: Châteauneuf-du-Pape. Here the geology changes dramatically. Instead of towering limestone ridges, many of the most recognizable vineyards are covered with enormous rounded stones known as galets roulés, literally, “rolled pebbles.” They are one of the iconic images of the Rhône Valley.

These stones were transported and rounded by ancient river systems associated with the Rhône and deposited across terraces over immense periods of erosion and climatic change. Beneath and between them are complex combinations of clay, sand, limestone and other sediments. Their influence on the vineyard is physical as much as chemical.

The stones create exceptionally free-draining vineyard surfaces and absorb solar radiation during the day. After sunset, some of that stored warmth is gradually released back into the vineyard environment. In a region where Grenache historically needed every advantage to achieve complete ripeness, this became part of Châteauneuf-du-Pape's celebrated terroir.

But the history above the soil is equally remarkable.

THE APPELLATION THAT HELPED CREATE THE AOC SYSTEM

Châteauneuf-du-Pape occupies a unique position in French wine history.

During the early twentieth century, fraud and inconsistent standards threatened the reputation of many French wine regions. Châteauneuf-du-Pape's growers responded by establishing strict rules defining where the wine could be grown and how it could be produced.

A central figure was Baron Pierre Le Roy de Boisaumarié, a Châteauneuf-du-Pape grower whose work on geographical boundaries and production standards became enormously influential.

When France formally created its national Appellation d'Origine Contrôlée, AOC, system, Châteauneuf-du-Pape stood at its very beginning. On May 15, 1936, France officially recognized its first group of six wine AOCs:



Arbois, Cassis, Châteauneuf-du-Pape, Cognac, Monbazillac and Tavel. Châteauneuf-du-Pape is therefore rightly regarded as one of the founding appellations of the French AOC system, and INAO itself describes it as the first AOC attributed to wine. The rules developed there helped provide a blueprint for the system that would ultimately protect the identities of famous regions throughout France.

That means Châteauneuf-du-Pape entered the formal AOC system at its very inception, before many of the individual appellations we now immediately associate with Bordeaux and Burgundy received their own AOC recognition.

Standing among those vineyards, therefore, means standing not only on remarkable geology, but also on ground that helped change the history of wine.

AIX-EN-PROVENCE: LIMESTONE, CLAY, GRAVEL AND SUN

Our journey ultimately carried us south into the wine country surrounding Aix-en-Provence. Here again, the landscape changes.

The Coteaux d'Aix-en-Provence appellation lies in western Lower Provence, an overwhelmingly calcareous landscape shaped by a succession of east-west ridges separated by sedimentary basins.

The vineyard soils are remarkably varied.

There are stony clay-limestone soils, sandy and often gravelly soils developed over molasse and sandstone, and stony terraces of the Arc and Durance rivers containing clay and sandy-loam matrices. And then there is the sun.

Coteaux d'Aix-en-Provence receives approximately 2,900 hours of sunshine annually, while rainfall is relatively modest and concentrated primarily in spring and autumn. The result is quintessential Mediterranean viticulture: abundant sunlight, warm and dry summers, rocky soils and vines that must work for water. Once again, however, the geological contrast with Pilot Mountain is striking.

The Provençal landscape is overwhelmingly a story of sedimentary geology, ancient seas, limestone, marl, sandstone, river terraces and younger deposits subsequently lifted and sculpted by tectonic activity and erosion. Pilot Mountain tells a much older metamorphic story. There, ancient quartz-rich sediments were transformed by enormous heat and pressure. The resulting quartzite survived hundreds of millions of years of weathering while the softer landscape surrounding it was gradually stripped away.

WATER AS THE MESSENGER

As we traveled through southern France, I found myself returning to a simple but powerful question: What makes great wine...great?

On the surface, these regions could not be more different from what we have here in Pilot Mountain, North Carolina. The climate, the grape varieties, the culture and the geology all appear worlds apart. But beneath the surface, the story is remarkably similar. They grow vines in rock. In the Rhône Valley, roots push through limestone, marl, clay and fields of rounded stones. Here at JOLO, at the base of Pilot Mountain, our vines do the same. They navigate fractured, ancient stone, searching, adapting and ultimately expressing the character of the land. Different stones. Same struggle.

The vine is only as expressive as the ground it must work through. And there is another layer to this story that is often overlooked: water. A bottle of wine is, on average, more than 80% water. Here at JOLO, that water does not come from irrigation. It comes from rainfall, drawn into the earth and taken up by the vine as its roots move through soil and fractured rock. Along that journey, the water interacts with a landscape formed hundreds of millions of years ago. So while the water itself belongs to today's world, the landscape through which it travels does not. It carries the influence of time. It carries geology. It carries place.

This same fundamental relationship between vine, water, soil and stone exists in the great vineyards of France and throughout the world's most revered wine regions. Water is the messenger. The land writes the message. In France, they measure their winemaking legacy in centuries, and rightly so. These are regions steeped in history, tradition and generational knowledge.

Here, our story is different. We measure ours in geological time. The land beneath our vines was shaped hundreds of millions of years ago through ancient sediments, tectonic forces, heat, pressure and the persistent work of erosion. That history lives beneath every vine we grow. So when you raise a glass of wine, whether here at JOLO or in the Rhône Valley, you are not simply tasting a grape or a vintage. You are tasting a place. A process. A story written in stone, carried by water and revealed over time. An ocean may separate these vineyards.

But beneath the vines, there is a shared story:
Stone. Water. Struggle. Time.



TWO CONTINENTS. TWO GEOLOGIES. ONE IDEA.

Perhaps the most memorable lesson of our journey through France was that there is no single geological recipe for great wine.

In Gordes, limestone and marl tell the story of ancient seas.

In Châteauneuf-du-Pape, rounded stones and river terraces tell the story of water, transport and erosion.

Around Aix-en-Provence, limestone, clay, sand and gravel combine with intense Mediterranean sunshine to create another completely different expression of place.

And beneath Pilot Mountain, quartzite tells a story reaching back more than half a billion years.

These places do not need to be geologically identical to share something profound.

Great wine begins with place.

Climate matters. Elevation matters. Water matters. Soil matters. The underlying geology matters. And, ultimately, the vine becomes an interpreter of all of them.

Traveling through France reinforced something we have believed for years at JOLO: terroir is not the exclusive property of Europe's famous wine regions.

Europe simply had centuries longer to learn how to recognize it, protect it and tell its story.

Our responsibility in North Carolina is to do the same.

When we look toward Pilot Mountain from our vineyards, we are not looking at an imitation of Burgundy, Bordeaux, Provence or the Rhône.

We are looking at something entirely our own.

A surviving quartzite mountain. Ancient metamorphic geology. A distinctive climate. A landscape shaped across hundreds of millions of years.

France reminded us why terroir matters.

Pilot Mountain reminded us that we have a remarkable terroir story of our own.

'TIS THE SEASON TO SHOP OUR
HOLIDAY CATALOG



CAROLUS XII

VERTICAL COLLECTION



THREE VINTAGES. ONE LEGACY.
A TRIBUTE TO TIME, TERROIR & TRADITION.



A VERTICAL EXPERIENCE

Explore the evolution of our flagship red blend across three exceptional vintages.

\$275
LIMITED QUANTITIES AVAILABLE

2021 CAROLUS XII



2022 CAROLUS XII



2023 CAROLUS XII



CUVÉE SELECTION

VERTICAL COLLECTION

THREE VINTAGES. ONE VISION.
ELEGANCE, BALANCE & TIMELESS EXPRESSION.

2023 CUVÉE SELECTION



2022 CUVÉE SELECTION



2021 CUVÉE SELECTION



A RARE COLLECTION FOR
THE DISCERNING PALATE.

LIMITED QUANTITIES AVAILABLE



\$299

VERTICAL GIFT BOX

21 | 22 | 23

CUVÉE CINTRÉ

A MASTERPIECE OF TIME,
CRAFTED FOR THE MOMENT.



\$999

3-BOTTLE LUXE BOX

ONLY 12 BOXES
EVER CREATED

THIS IS MORE THAN WINE.
IT'S LEGACY.

CUVÉE CINTRÉ

A rare, multi-vintage cuvée crafted from five exceptional vintages, carefully cellared and married to achieve unparalleled depth, harmony, and sophistication.

A wine not simply produced...
but composed across time.



FIVE EXCEPTIONAL VINTAGES



LIMITED TO ONLY 12 BOXES



HAND-CRAFTED & CELLARED



A COLLECTOR'S TREASURE



JOLO
Vineyards®
NORTH CAROLINA



THE PRESTIGE BOX

THREE ICONIC WINES.
THREE EXTRAORDINARY STORIES.
ONE UNFORGETTABLE EXPERIENCE.

10TH ANNIVERSARY



PLATINUM MEDAL
94 POINTS
WINEMAKER
CHALLENGE 2025



GOLD MEDAL
AMERICAN WINE
SOCIETY
COMPETITION 2025

2023 PILOT FOG



PLATINUM MEDAL
95 POINTS
WINEMAKER
CHALLENGE 2025

2023 CAROLUS XII



BEST OF SHOW
ATLANTIC SEABOARD
WINE COMPETITION
2024

\$299⁰⁰

LIMITED QUANTITIES
AVAILABLE

THREE EXTRAORDINARY WINES.
ONE PRESTIGE COLLECTION.

A GIFT WORTH REMEMBERING.



THREE WINES.
THREE MILESTONES.
ONE LEGACY.
COLLECT. SAVOR. CELEBRATE.

LIMITED AVAILABILITY. EXCEPTIONAL WINES. TIMELESS MEMORIES.





A TASTE OF DEEP TIME

Exploring the Ancient Geology Beneath Our Vines with JW Ray

WHERE DOES 80% OF THE LIQUID IN YOUR WINE BOTTLE COME FROM?

Long before the first vine was planted, before North Carolina existed, before even the Appalachian Mountains rose to meet the sky, there were rivers. Ancient rivers.

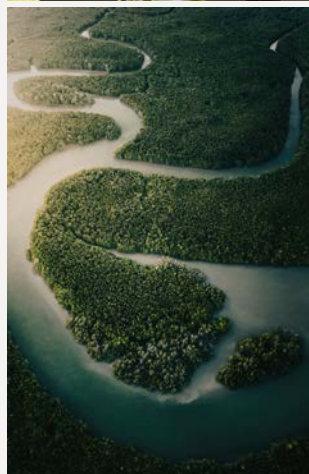
Rivers that flowed across a vastly different Earth, when continents were fused together, when this land lay closer to the equator, and when time moved not in years, but in geologic epochs.

Among these waterways are the French Broad River and the New River, two remarkably ancient river systems whose histories reach deep into the geological evolution of the Appalachians. Portions of their drainage histories may extend back hundreds of millions of years.

RIVERS THAT REFUSED TO MOVE

Most rivers follow the land. These did not.

As the Appalachian Mountains began to rise slowly over tens of millions of years, these rivers held their



ground. Rather than being diverted, they cut downward, carving through the very mountains forming around them.

Geologists call these antecedent rivers, a rare phenomenon in which the course of a river predates the landscape that develops around it.

Imagine that: A river so old, so persistent, that it does not go around the mountain.

It goes through it.

FROM ANCIENT STONE TO LIVING SOIL

Over hundreds of millions of years, these rivers became sculptors of the land, wearing down peaks, breaking apart ancient rock, and transporting minerals across vast distances.

As the mountains softened and eroded, new river systems emerged, among them the Yadkin River, which now flows through the heart of the Yadkin Valley and drains the Pilot Mountain region.

While younger than its ancient counterparts, the

Yadkin is part of the same continuous story: a landscape shaped, refined, and inherited from deep geological time.

THE ANSWER: WHERE THE WATER COMES FROM

So, where does 80% of the liquid in your wine bottle come from? It comes from water.

But not just any water.

A bottle of wine is, on average, more than 80% water. Here, that water does not come from irrigation. It comes from rainfall, drawn slowly into the earth and taken up by the vine.

Even during extended dry periods, when there is little to no rainfall for weeks or even months, the vine continues to survive. Its roots push deep, often many feet below the surface, following fractures in rock and pockets of retained moisture.

That water began as rain.

But along its journey, it moves through soil and fractured stone formed hundreds of millions of years ago, interacting with minerals, structure, and the physical imprint of this landscape.

So, while the water itself is modern, what it carries is ancient.

It carries geology.
It carries time.
It carries place.

THE SILENT INFLUENCE BENEATH THE VINES

Wine does not begin in the glass. It begins in the ground.

The soils beneath our vineyards are not random. They are the result of ancient mountain-building events, hundreds of millions of years of erosion, and the steady, patient work of ancient rivers that evolved alongside the mountains themselves.

These soils define how water moves, how roots grow, and how vines struggle and adapt.

And ultimately, they influence how the wine expresses itself.

DRINKING FROM DEEP TIME

When you raise a glass of wine from this region, you are not just tasting a vintage.

You are experiencing rock formed hundreds of millions of years ago, landscapes carved by ancient rivers, and water that has traveled through that history.

It is, quite literally, a taste of deep time.

MOUNTAINS TO OCEAN

The Appalachian Mountains are among the oldest on Earth, formed hundreds of millions of years ago during the collision of ancient continents. In their youth, they likely rivaled the great mountain ranges of the world.

What we see today is not their beginning, but their aftermath. For hundreds of millions of years, these mountains have been worn down, grain by grain, and carried away by rivers and streams. That material now forms the soils of the Piedmont and even the sands of the Atlantic coastline.

In a very real sense, the beaches of the East Coast are the distant remnants of mountains that once stood where our vineyards now grow.

The sand beneath your feet at the coast began as mountains beneath our vines.

A FINAL THOUGHT

Some of the world's great wine regions speak of centuries of history. Here, we measure ours in hundreds of millions of years.

The rivers that shaped this land were already flowing when the world itself looked entirely different.

And today, their legacy lives on, quietly and invisibly, in the water, in the soil, and in every glass.



SUPPER CLUB



NOT TAKEOUT.
NOT MEAL KITS.
SOMETHING
BETTER!

The JOLO Brands Supper Club is a once-per-month, chef-curated dining experience designed for guests who crave extraordinary food without the work that usually comes with it.

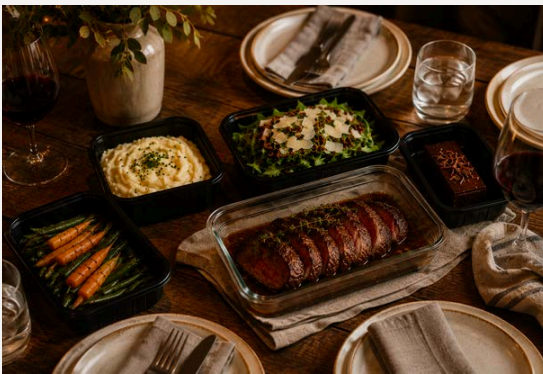
Crafted by our five-star culinary team, each Supper Club experience brings the romance, precision, and artistry of our award-winning restaurant into the guest's home — fully prepared, beautifully presented, and ready to heat and serve.

It is the very same cuisine, quality, and care — without the reservations, prep, dishes, or cleanup.



HOW IT WORKS

- Each month we prepare a multi-course meal that reflects what we’re excited to share.
- We’ll send an update on when and what you can expect with each menu.
- Unpack your feast, add the finishing touches, and enjoy in the comfort of your home.
- Pick-up is available on the third Thursday and third Friday of each month from 11:00 AM – 7:30 PM. Choose your preferred location — JOLO Winery or Rayson Winery — and designate your pick-up site by the Friday prior by replying to the email provided.



EVERYTHING’S INCLUDED

Everything is provided to you fully cooked and prepared. No cutting boards, knives, aprons, or piles of pots and pans. Simply reheat in our oven-safe containers, serve, and enjoy a gorgeous gourmet meal at home!

Low impact. High reward.



WHAT’S INCLUDED

- Each Supper Club experience serves 2 or 4 people and includes:
- A Featured 1st Course- a seasonal soup or thoughtfully composed salad
 - A Main Course- a beautifully prepared protein, seasonal vegetable, and starch
 - Optional dessert add-on available at checkout*
 - Simple reheating instructions
 - Optional step-by-step video guidance
 - Optional award-winning wine pairing add-on at pick-up*

**Items available for an additional cost.*

“WE LOVED OUR FIRST SUPPER CLUB MEAL! IT WAS EASY TO PREPARE AND TASTED DELICIOUS! WE’RE LOOKING FORWARD TO JUNE’S DELICIOUS DINNER!!!”

—CHRIS AND DIANA HOELLE
JOLO & RAYSON WINE CLUB & SUPPER CLUB MEMBERS

PRICING AND
MORE INFORMATION



Q&A WITH JW RAY

Q

How did the Ray Family get started in the wine industry?

Before my wife Kristen, our sons Joey and Logan, and I started JOLO (yes, the name comes from the boys), I'd spent close to twenty years building businesses across finance, technology, and hospitality. The real turning point came about twelve years ago, when Learn.com, the cloud-based human capital management company I'd co-founded in Sunrise, Florida back in 2000, was acquired. That sale gave our family a chance to hit reset and chase something entirely different. I'd always been captivated by the old multi-generational European wine families, people who spent lifetimes tending the same land and putting their name on every bottle they made. We wanted to build that same kind of legacy for ourselves, and the land beneath Pilot Mountain felt like the right place to start. Before wine, I founded and ran Backlog Capital, a venture debt fund focused on cloud software companies, and before that I spent about a decade in finance with Merrill Lynch and Morgan Stanley, along with time in mortgage banking. But my entrepreneurial instincts actually go back further than that, to hotel jobs in Florida and Massachusetts, and later owning my own restaurant. I also served in the United States Army, which I'm proud of.

Q

What inspired you to venture into winemaking?

Honestly, it was the romance of building something generational, picturing my great-great-grandchildren someday making wine from the very vines we planted, for their own great-great-grandchildren to eventually enjoy.



Q

What sets JOLO and Rayson apart from other wineries and vineyards?

The biggest difference is that we never set out to just make wine, we set out to create a full hospitality experience. My background before entering the wine world was entirely in restaurants and hotels, and that shaped everything about how we built this place. From the moment someone turns onto the property with Pilot Mountain rising behind it, every detail is designed to pull them out of everyday life and into something more romantic and connected, whether that's a seated tasting, lunch out among the vines, or one of our food and wine pairing experiences.

Location matters just as much to our story. We're the only winery sitting directly at the northern base of Pilot Mountain, and we lean into that hard: the soil, the elevation, the mineral content of the ground, even the ancient geology beneath us all shape what ends up in the glass. We're committed to letting that sense of place speak honestly through the wine rather than chasing someone else's style.

On the brand side, what I'm proudest of is that we've stayed a genuine family operation even as we've grown. Our sons are literally the reason for the name, and every bottle that leaves our cellar carries the Ray family name with it. That's the same philosophy the great European wine families built on: creating something meant to be passed down, not cashed out. Above all, we take the winemaking seriously, but we take hospitality just as seriously. Wine has always brought people to the table for celebrations, hard conversations, and milestones, and we never lose sight of what a privilege it is to be part of those moments.

Q

What steps does JOLO take toward sustainable winemaking?

Great question. We actually live on the property, surrounded by the same vines we farm, and our sons grew up right here, so how we treat this land is personal, not abstract. We rely on organic spraying methods, and most of what we've planted are hybrid or American cultivars chosen specifically because they need little to no spraying in the first place. When we do spray, which isn't often, we typically use a Bordeaux mixture. For varieties sensitive to sulfur, we switch to an organic essential-oil blend along with hydrogen peroxide, using copper as sparingly as possible. For Japanese beetles, we simply set out traps across the vineyard; it works well, but you need quite a few of them, and you have to get them out early in the season. We also have solar panels at Rayson Winery & Vineyards, which now supply about 25% of the property's electricity, so sustainability runs through the energy side of the operation as well, not just what happens in the vines.





THANKSGIVING PRE-ORDER



Let us take the hassle out of Thanksgiving with a beautifully prepared feast ready for you to enjoy. Simply scan the QR code, add your favorites to your cart, and place your order. We'll take care of the cooking so you can spend more time with the people who matter most.



GRAVY
\$16 per pint



TURKEY
\$12.50 per pound for Whole Bird
(approx. 12-20 lb)
\$18 per pound for Turkey Breast
(approx. 5-6 lb)



SPIRAL HAM
Mustard, rosemary & apricot glaze.
\$148 | Bone-in, approx. 8 lb.
Final pricing will be adjusted at pickup based on actual weight.



**PORCHETTA STYLE
PORK SHOULDER**
\$129 | Approx. 8 lb.



VEGETABLE DIP
\$32 per quart



CRAB DIP & CRUDITÉS
\$40 per pint



BUTTERNUT SQUASH SOUP
\$40 per quart



**GOAT CHEESE, CRANBERRY
& WALNUT SALAD**
Orange segments & lemon caper vinaigrette.
\$47 | Serves 4



STUFFED MUSHROOMS
\$22 per dozen



GLAZED CARROTS
\$19 | Serves 4



STUFFING MUFFIN

Sausage & Herb | \$7 per muffin



MASHED POTATOES

\$16 | Serves 4



MASHED SWEET POTATO

\$16 | Serves 4



3-CHEESE GOUDA MAC

\$30 | Serves 4



CRANBERRY SAUCE

\$13 per pint



CHEESE POLENTA

\$16 | Serves 4



DAUPHINOISE POTATOES

\$32 | Serves 4



BACON CREAMED CORN

\$18 per quart



GREEN BEAN CASSEROLE

\$24 | Serves 4



PUMPKIN PIE

\$27



PORT CARAMEL CHEESECAKE

\$55



3 LAYER CARROT CAKE

\$19 per slice

HARVEST BEGINS

From the first Sauvignon Blanc at JOLO to Chardonnay, Viognier and Rayson's first Albariño, the 2026 season opens with promise—and what may become our largest harvest yet.

Harvest is always one of the most exhilarating moments of the year. After months of pruning, canopy management, monitoring weather patterns and patiently guiding the vineyard through the growing season, everything finally comes into focus. The first fruit arrives at the winery, and with it comes the transition from possibility to reality. The vineyard has done its work. Now, the cellar begins its own.



We officially kicked off harvest at JOLO on August 12, 2026, with Sauvignon Blanc. This is an especially meaningful milestone for us, as the block is now in its fourth year and, for the first time, both cordons were fully developed and carrying a strong, balanced crop. There is something particularly rewarding about watching a young planting mature into its potential, and this year's fruit offers an encouraging glimpse of what this site may ultimately deliver. We expect approximately 1,000 gallons of finished wine from this Sauvignon Blanc harvest.

The real excitement, however, lies in what happens next.

In the cellar, the question is not simply whether the wine will be good. The question is whether it will distinguish itself. If this Sauvignon Blanc emerges from fermentation with precision, energy, complexity, and true varietal character, it will have the potential to stand on the world stage. If it proves itself alongside exceptional examples of Sauvignon Blanc, it will earn its place as a single-varietal bottling. If it is simply good enough, it will become part of a blend.

That is not a compromise. In many ways, it is the opposite. We do not bottle a wine simply because we grew the grapes. Every wine must earn its place. Sometimes the highest use of an individual lot is not to stand alone, but to contribute acidity, aromatics, texture or complexity to something even greater. Ultimately, the finished wine—not sentiment—must make the decision.

At Rayson, harvest began the very next day, August 13, with Chardonnay, Viognier and our first-ever harvest of Albariño. A first harvest always carries special significance. It represents the beginning of a new conversation between site, vine and winemaker—the first meaningful glimpse of how a particular variety intends to express itself in a particular place. For that reason alone, bringing in our first Albariño was especially gratifying and a moment we have anticipated since those vines first went into the ground. Of course, picking the grapes is only the beginning. Once the fruit reaches the winery, an extraordinary decision-making tree begins—one that will continue throughout fermentation and élevage and, in many ways, becomes part of the winemaking knowledge passed from one vintage to the next. And those decisions cannot simply be prescribed in advance. They must be made in the moment.

What condition is the fruit in when it arrives? Did we just receive three days of rain, or has the vineyard been dry for weeks? What is the relationship between Brix, pH and titratable acidity? How developed are the flavors? What alcohol level will the sugar ultimately produce? Is the fruit delicate and aromatic, or powerful and structured? Does it call for protection and freshness, or would oxygen and oak help it evolve? From there, the branches multiply.

Should the wine ferment in stainless steel, neutral French oak, new French oak, American oak, concrete, amphora or large-format vessels? What yeast strain—or native fermentation—will best complement the fruit? At what temperature should fermentation proceed? What size tank will provide the appropriate ratio of volume to surface area? Should the wine remain on its lees? Should those lees be stirred? Should malolactic fermentation be encouraged, limited or prevented? How much oxygen should the wine see? How long should it age? And ultimately, should the lot remain on its own or become part of a larger blend?

There are dozens of decisions before fermentation is even complete, followed by hundreds more before a wine reaches the bottle. This is one of the aspects of winemaking I find most fascinating: there is rarely one dramatic decision that determines greatness. Great wine is more often the accumulation of countless small decisions, each made using the information available at that precise moment.

Fermentation may be the first chapter in the cellar, but it is far from the last. Élevage—literally the “raising” or nurturing of the wine—is where texture, aromatic detail, structure, refinement and balance are gradually developed. It is a period of action, but equally one of observation: tasting, watching, waiting and resisting the temptation to intervene simply for the sake of intervention. Sometimes the most important decision a winemaker makes is to do something. Sometimes it is to do nothing at all.

By tonnage, 2026 should be our largest harvest yet, with approximately 300 tons of fruit projected across JOLO and Rayson. That is an exciting number, but size alone has never been the goal. What matters is the quality of the fruit—its freshness, concentration, balance, purity and ability to express where it was grown.



Still, there is something deeply rewarding about seeing a crop of this scale arrive at the wineries. Those 300 tons represent thousands of individual vineyard decisions: pruning cuts made during the dormant season, shoots positioned in spring, leaves removed, vines protected, weather watched, fruit sampled and harvest dates debated. An entire growing season eventually comes down to a remarkably small window when someone finally says, “Pick.”

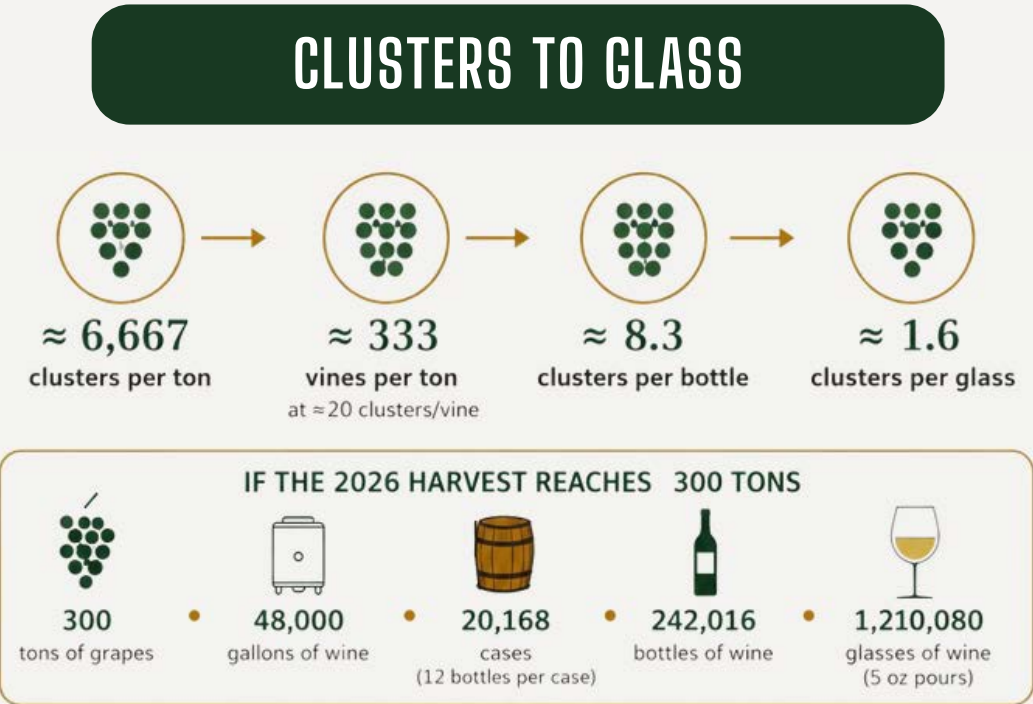
Then, within hours, months of vineyard work become fruit in a bin, juice in a press and wine beginning its journey in a tank or barrel. Harvest is intense, demanding and often exhausting, but it is also one of the most gratifying seasons in the life of a winery. Every early morning pick, every press cycle, every fermentation, every tank filled and every barrel topped becomes part of the story of the vintage.

The 2026 harvest has begun with momentum, optimism and tremendous promise. Much remains to be decided—and that is precisely what makes this moment so exciting.

The vineyard has spoken.

Now we begin listening to the wine.

From vine to glass, see the 2026 harvest projections broken down by the numbers.



GET TO KNOW US

MANAGER SPOTLIGHTS

MEET THREE PERSPECTIVES, ONE STANDARD OF HOSPITALITY

A Q&A with our Managers Catie Beth Brown, Skylar Lawson, and Ethan Styles.



CATIE BETH BROWN

Q

What does exceptional hospitality mean to you?

Exceptional hospitality is creating an experience where every guest feels welcomed, valued, and excited about what we have to offer. To me, it's more than simply providing great service; it's making people feel like they are part of the JOLO and Rayson family while they are here.

Q

What have your coworkers taught you during your time here?

I don't call them my coworkers—I call them my family and friends. They have taught me the importance of teamwork, dedication, and supporting the people around you. This is something I will cherish for the rest of my life.

Q

How long have you been part of the JOLO and Rayson family, and what brought you here?

My first day at JOLO Winery and Vineyards was July 31, 2017. Since that day, I have worked on and off whenever help was needed, working around my schedule throughout my high school and college careers. The reason I began working here was because my mother, Jerry Ann Brown, and my sister, Carrie Ann Brown, guided me to JOLO since they both hold positions here. I became a full-time member of Guest Services in the spring of 2023.

Q

What is one thing you hope every guest takes away from their experience with us?

I always want guests to take away the elegance that is presented at JOLO and Rayson, along with an appreciation for the passion and dedication to wine that our owner, JW Ray, brings to everything we do.

Q

How has your understanding or appreciation of North Carolina wine changed since joining JOLO and Rayson?

I have always loved agriculture and growing my own plants, even before working at the winery. It is a hobby I will always enjoy, with the dream of one day having my own greenhouse. Since working at the winery, I have gained a much better understanding of how terroir affects different grape varietals in North Carolina. Learning about the grapes that JOLO and Rayson produce and how they contribute to each wine selection has given me the knowledge and training to successfully help guests select wines that are best suited for them.

Q

What's one way you've seen the guest experience evolve since you started?

I have seen the guest experience evolve significantly since I started, especially with the growing popularity of JOLO and the opening of Rayson Winery. It has been exciting to see more people discover what we have to offer and become part of our community.



SKYLAR LAWSON

Q

What's your desert island wine?

Rayson Pearl D' Blanc, it is arguably the easiest drinking wine and fit for any occasion.

Q

What is something guests would be surprised to learn about you?

I'm actually an Eagle Scout and I'm still big into scouting.

Q

If you could enjoy one perfect afternoon at either vineyard as a guest, what would it look like?

A nice, crisp bottle of one of our white wines, some light bites, and good friends and family, that's all you need.

Q

How long have you been part of the JOLO and Rayson family?

I'm coming up on 5 years with the JOLO family, and I'm hoping to experience many more down the road with them!

Q

Outside of work, where are we most likely to find you?

On the golf course with Ethan.

Q

How long have you been part of the JOLO and Rayson family, and what brought you here?

I am almost on my 6th year of being with JOLO and Rayson. My first day working at JOLO was for a pickup party; a friend working there at the time asked me two days prior to come help. It's always all hands on deck for a pickup party!

Q

What is one thing you hope every guest takes away from their experience with us?

I hope every guest leaves feeling like they have experienced something one of a kind, that nowhere else can replicate.

Q

What is your favorite JOLO or Rayson wine right now, and why?

My favorite JOLO wine is Pilot Shadow, and my favorite Rayson wine is Petit Verdot. I like both of them for their bold complexity and dark fruit.

Q

What's the best compliment you can receive from a guest?

I love when guests say that they've learned something new about wine that they can take with them to other places. A Rayson wine tasting is not only a fun time, but an educational experience that elevates each sip that they take.



ETHAN STYLES

LUXE BOX



INSPIRED BY
THE VINEYARD,
COMMUNITY,
AND TABLE.

The JOLO Luxe Collection celebrates craftsmanship, provenance, and the simple pleasures that elevate everyday moments. JOLO Luxe was created to share the flavors, artisans, and traditions that inspire life at the vineyard and beyond. Each collection features thoughtfully selected products chosen to reflect our appreciation for quality, craftsmanship, hospitality, and the joy of gathering around the table. From our vineyard to your home, we hope each selection brings a little of the JOLO lifestyle into the moments you share, savor, and celebrate.



SCAN
TO SHOP

JOLO Terroir Honey



Produced by our neighboring beekeeper whose hives sit just beyond the vineyard, this honey is a true expression of place. Throughout the season, the bees forage among the clover that grows between our vineyard rows and the roses planted throughout the estate. In late summer, before mowing the vineyard cover crop, we coordinate with the beekeeper to ensure the bees have ample opportunity to feast on these blooms. The result is a honey that captures the essence of our corner of the Yadkin Valley—golden, floral, and unmistakably local.

Cultured Vermont Butter



Widely regarded as one of America's finest creamery products, Vermont Creamery butter is crafted using traditional cultured methods that create exceptional richness, depth, and complexity.

Its luxurious texture and delicate tang make it the perfect companion for warm bread, artisanal cheeses, and a glass of your favorite JOLO wine.

\$59

Lusty Monk Stone-Ground Mustard



Produced right here in North Carolina, Lusty Monk mustard has earned a loyal following among chefs and food enthusiasts alike. Its bold flavor profile and traditional stone-ground texture make it equally at home on charcuterie boards, sandwiches, roasted meats, and artisan sausages.

JOLO Estate Rosemary Citrus Finishing Salt



Crafted exclusively for our Luxe members, this finishing salt combines premium sea salt, Himalayan pink salt, rosemary harvested from the JOLO gardens, and dried lemon peel. Bright, aromatic, and wonderfully versatile, it elevates everything from grilled meats and seafood to roasted vegetables and fresh-baked bread.



PEAR & ROSEMARY WHITE WINE SPRITZ

INGREDIENTS:

- ¾ cup Golden Hallows
- ¼ cup pear juice
- 1 tbsp honey or simple syrup
- 1 tsp lemon juice
- 2 oz soda water
- Pear slices & rosemary sprigs for garnish
- Ice

INSTRUCTIONS:

In a shaker, combine JOLO Golden Hallows, pear juice, honey, and lemon juice with ice. Shake well and strain into a wine glass filled with ice. Top with soda water and gently stir. Garnish with pear slice and rosemary sprig.



**SHOP
GOLDEN
HALLOWS**



CRANBERRY ORANGE COCKTAIL

INGREDIENTS:

- 1 bottle JOLO Merlot
- $\frac{3}{4}$ cup cranberry juice
- $\frac{1}{4}$ cup orange liqueur
- 1 orange, sliced
- $\frac{1}{4}$ cup fresh cranberries
- Ice

INSTRUCTIONS:

In a large pitcher, combine JOLO Merlot, cranberry juice, and orange liqueur. Add orange slices and cranberries. Chill for at least 1 hour to let flavors meld. Serve over ice, garnished with cranberries and an orange slice.

Tip! Make ahead for easy holiday entertaining.



**SHOP
MERLOT**



JOLO HOLIDAY SANGRIA



HOW TO
VIDEO WITH JW

INGREDIENTS:

- 2 bottles of JOLO Sangria
- 4 oz of cherry brandy
- 4 oz triple sec
- 4 oz spiced rum
- ⅓ cup brown sugar
- 2 cups of frozen assorted berries
- 2 cans of Sprite®

INSTRUCTIONS:

In a large pitcher, combine the JOLO Sangria, cherry brandy, triple sec, spiced rum, and brown sugar. Stir until the brown sugar is dissolved. Add the frozen assorted berries and refrigerate until well chilled, allowing the flavors to come together. Just before serving, add the Sprite® and gently stir. Pour over ice and garnish with fresh berries or citrus, if desired.



SHOP JOLO
SANGRIA



CRANBERRY POMEGRANATE ROSÉ SPRITZ

INGREDIENTS:

- 4 oz JOLO PINK
- 1 oz cranberry juice
- 1 oz pomegranate juice
- ½ oz orange liqueur
- ½ oz fresh lime juice
- 1 oz club soda
- Ice

INSTRUCTIONS:

Combine JOLO PINK, cranberry juice, pomegranate juice, fresh lime juice, and orange liqueur in a glass filled with ice. Top with soda water and gently stir; add orange slices, cranberries, and a sprig of rosemary.



**SHOP JOLO
PINK**





CELEBRATE THE SEASON AT *JOLO*

An unforgettable setting for your holiday gathering.

CORPORATE
HOLIDAY PARTIES



COMPANY
CHRISTMAS PARTIES



LARGE FAMILY
CHRISTMAS'



PRIVATE DINNERS
& LARGE GATHERINGS

Make this year's celebration one to remember.
Gather your colleagues, friends, or family at JOLO Winery & Vineyards
for exceptional wine, cuisine, and hospitality in a setting made for celebrating.

HOLIDAY DATES ARE LIMITED.

For availability, inquiries & custom quotes, contact our Event Coordinator:

JERRY ANN BROWN

jerryann@jolowine.com



PERFECT *Pairings*



JOLO RECIPES
from our kitchen to yours





BUTTERNUT SQUASH BISQUE

— WITH PECAN GREMOLATA —

A rich, silky butternut squash bisque with layers of roasted squash, butter, Cognac, warm spice, and cream, finished with a bright, savory pecan-walnut gremolata.



RICH & SILKY
*slow-simmered
for depth of flavor*



**COGNAC
INFUSED**
*adds warmth
and complexity*



**PECAN
GREMOLATA**
*bright, savory,
and the perfect finish*

*Recipes from our kitchen
to yours.*



JW'S BUTTERNUT SQUASH BISQUE

with Pecan-Walnut Gremolata

A rich, silky butternut squash bisque with layers of roasted squash, butter, Cognac, warm spice, and cream, finished with a bright, savory pecan-walnut gremolata.

YIELD

Approximately 12–16 servings

ROASTED BUTTERNUT SQUASH

- 3 large butternut squash, halved lengthwise and seeds removed
- Unsalted butter, softened, for parchment
- Kosher salt, to taste
- Freshly ground black pepper, to taste
- Ground cinnamon, a light dusting
- Freshly grated nutmeg, a light dusting

BISQUE BASE

- ½ pound unsalted butter
- 3–4 shallots, finely diced
- 1 clove garlic, minced
- Flesh from the roasted butternut squash
- ½ cup Cognac
- Approximately ½ gallon high-quality chicken broth

FINISHING THE BISQUE — DAY OF SERVICE

- ¼ pound unsalted butter
- ½ cup Cognac
- Prepared butternut squash bisque base
- 2 cups heavy cream
- Freshly grated nutmeg, a small pinch
- Cayenne pepper, a small pinch
- Kosher salt, as needed
- Freshly ground black pepper, as needed

PECAN-WALNUT GREMOLATA

- ½ cup pecans, roughly chopped
- ½ cup walnuts, roughly chopped
- 3 wide strips fresh lemon peel, yellow zest only
- Juice of 1 whole lemon
- 2 cloves garlic
- 1 bunch flat-leaf Italian parsley
- High-quality extra-virgin olive oil, as needed
- Kosher salt, to taste

DAY ONE — PREPARE THE BISQUE BASE

1. **ROAST THE SQUASH** Preheat oven to 375°F. Line a large cookie sheet or roasting pan with parchment paper. Spread softened butter directly onto the parchment where the squash halves will sit. Season cut sides with kosher salt, black pepper, a light dusting of cinnamon, and freshly grated nutmeg. Place cut-side down on the buttered parchment. Roast about 40 minutes, or until the thickest portion is completely fork-tender. Cool until comfortable to handle, then scoop flesh from skins without incorporating peel. Reserve.

2. **BUILD THE AROMATIC BASE** Melt ½ pound unsalted butter in a large heavy-bottomed stockpot or Dutch oven over medium-low heat. Add shallots and cook gently until completely softened and translucent; do not brown. Add garlic and cook 30–60 seconds until fragrant. Add roasted squash flesh. Increase heat slightly and gently sauté, stirring frequently, until thoroughly combined.

3. **DEGLAZE WITH COGNAC** Add ½ cup Cognac. Stir thoroughly, scraping the bottom of the pot. Cook and reduce for approximately 5 minutes.

4. **ADD THE BROTH** Add approximately ½ gallon chicken broth and stir until combined. Bring only to a very gentle simmer. Reduce heat to low and cook slowly for approximately 20 minutes. Avoid aggressive boiling. Remove from heat and cool substantially before blending.

5. **BLEND UNTIL SILKY** Working in small batches, transfer cooled soup to a high-powered blender and blend on high until extremely smooth. Immediately pass each batch through a chinois or very fine-mesh strainer into a clean container. Press gently with a ladle if needed, but do not force coarse fibers through. Repeat for the entire batch. Cover and refrigerate overnight.

DAY TWO — FINISH FOR SERVICE

Melt ¼ pound unsalted butter in a large heavy-bottomed saucepan or stockpot over medium-low heat. Add ½ cup Cognac and gently reduce for several minutes. Gradually add the chilled bisque base, stirring constantly. Heat slowly over low to medium-low heat. Add a small pinch of freshly grated nutmeg, a small pinch of cayenne, and 2 cups heavy cream. Stir gently until completely hot and velvety. Do not boil after adding cream. Taste and adjust with kosher salt and freshly ground black pepper. The final bisque should be rich and creamy, with enough brightness and seasoning to keep the squash from tasting overly sweet.

PREPARE THE GREMOLATA

Roughly chop pecans and walnuts. Using a vegetable peeler, remove 3 strips of lemon peel, avoiding as much bitter white pith as possible; finely mince. Roughly chop garlic and flat-leaf parsley. Combine parsley, garlic, lemon peel, pecans, and walnuts on a cutting board and continue chopping until evenly incorporated but still textural. Transfer to a mixing bowl. Add the juice of 1 whole lemon. Drizzle generously with high-quality extra-virgin olive oil and stir. Season with kosher salt. Continue tasting and adjusting olive oil, lemon, and salt until bright, savory, nutty, and delicious, with enough acidity to cut through the richness without becoming sour.

TO SERVE

Ladle the hot bisque into warmed bowls. Spoon a small amount of pecan-walnut gremolata into the center immediately before presenting. For a refined finish, add a few drops of high-quality extra-virgin olive oil, a light dusting of freshly grated nutmeg, a few additional toasted pecan pieces, and one small parsley leaf. The contrast between the silky, Cognac-rich bisque and the bright, savory gremolata is what makes the dish complete.

SPICED APPLE & CRANBERRY GALETTE

with Vanilla Whipped Cream

A rustic, free-form galette filled with tender spiced apples and tart cranberries, baked in a flaky, buttery crust and finished with a touch of sparkle. Simple to make, stunning to serve—pure holiday comfort in every bite.



WINE FRIENDLY
perfect with JOLO reds



RUSTIC & BEAUTIFUL
effortless & impressive



WARM & SPICED
holiday flavors in every slice



Recipes from our kitchen to yours.

SPICED APPLE & CRANBERRY GALETTE

with Vanilla Whipped Cream



YIELD

8 servings

INGREDIENTS

FOR THE GALETTE DOUGH

- 1½ cups all-purpose flour
- 1 tablespoon granulated sugar
- ½ teaspoon kosher salt
- ½ cup (1 stick) cold unsalted butter, cut into small cubes
- 4–6 tablespoons ice water

FOR THE SPICED APPLE & CRANBERRY FILLING

- 4 medium apples (Honeycrisp, Granny Smith, or a mix), peeled, cored, and thinly sliced
- 1 cup fresh or frozen cranberries
- ½ cup granulated sugar
- 2 tablespoons light brown sugar, packed
- 2 tablespoons all-purpose flour
- 1 teaspoon ground cinnamon
- ½ teaspoon ground nutmeg
- ½ teaspoon ground ginger
- 1 teaspoon vanilla extract
- 1 tablespoon fresh lemon juice
- Pinch of kosher salt

FOR THE EGG WASH & TOPPING

- 1 large egg
- 1 tablespoon milk or cream
- 2 tablespoons turbinado sugar (or coarse sugar)

FOR THE VANILLA WHIPPED CREAM

- 1 cup heavy cream, chilled
- 2 tablespoons powdered sugar
- ½ teaspoon vanilla extract

DIRECTIONS

1. MAKE THE DOUGH

In a large bowl, whisk together flour, sugar, and salt. Add the cold butter and cut in with a pastry cutter or your fingers until the mixture resembles coarse crumbs with some pea-sized pieces. Add ice water, 1 tablespoon at a time, mixing just until the dough comes together when pressed. Form into a disk, wrap in plastic, and refrigerate for at least 1 hour (or up to 2 days).

2. PREPARE THE FILLING

In a large bowl, toss the sliced apples and cranberries with granulated sugar, brown sugar, flour, cinnamon, nutmeg, ginger, vanilla extract, lemon juice, and a pinch of salt until evenly coated. Set aside.

3. ASSEMBLE THE GALETTE

Preheat oven to 400°F (200°C). Line a baking sheet with parchment paper. On a lightly floured surface, roll the chilled dough into a 12-inch circle (about ⅜-inch thick). Transfer to the prepared baking sheet. Spoon the apple and cranberry filling into the center, leaving a 2-inch border. Fold the edges of the dough up and over the filling, pleating as needed. The center will remain open.

4. EGG WASH & SUGAR

In a small bowl, whisk the egg and milk (or cream). Brush the dough edges with the egg wash and sprinkle with turbinado sugar.

5. BAKE

Bake for 40–45 minutes, or until the crust is golden brown and the filling is bubbly. If the edges brown too quickly, loosely tent with foil. Let the galette cool on the pan for at least 15 minutes before slicing.

6. MAKE THE VANILLA WHIPPED CREAM

In a medium bowl, use an electric mixer to beat the heavy cream, powdered sugar, and vanilla on medium-high speed until soft peaks form.

7. TO SERVE

Warm or serve at room temperature. Slice and serve with a generous dollop of vanilla whipped cream. For an extra touch, garnish with orange zest or a few sugared cranberries.



PERFECTLY PAIRED WITH

Carolus XII

The bright fruit and warm spice of this galette beautifully complement the structure and elegance of JOLO's flagship red blend.



GOAT CHEESE

Provencal

CROSTINIS

Creamy goat cheese meets the bright, herbaceous flavors of Provence in this easy and elegant appetizer.

INGREDIENTS

- 1 baguette, sliced
- 1 (8 oz) log goat cheese, softened
- 2 tbsp olive tapenade
- 1/4 cup sun-dried tomatoes, finely chopped
- 1 tbsp fresh basil, thinly sliced
- 1 tbsp fresh thyme leaves
- 1 tbsp honey
- 1 tbsp extra virgin olive oil
- Freshly ground black pepper
- Fresh rosemary, for garnish (optional)



WINE FRIENDLY
perfect with JOLO whites



HERBACEOUS & BRIGHT
inspired by Provence



EASY & ELEGANT
perfect for any gathering

Recipes from our kitchen to yours.

GOAT CHEESE PROVENCAL CROSTINIS



YIELD

16–20 crostinis

INGREDIENTS

- 1 baguette, sliced
- 1 (8 oz) log goat cheese, softened
- 2 tbsp olive tapenade
- 1/4 cup sun-dried tomatoes, finely chopped
- 1 tbsp fresh basil, thinly sliced
- 1 tbsp fresh thyme leaves
- 1 tbsp honey
- 1 tbsp extra virgin olive oil
- Freshly ground black pepper
- Fresh rosemary, for garnish (optional)

DIRECTIONS

1. PREHEAT THE OVEN

Preheat oven to 400°F. Arrange baguette slices on a baking sheet. Brush with olive oil and bake for 8–10 minutes, or until golden and crisp.

2. MAKE THE PROVENCAL MIXTURE

In a small bowl, mix olive tapenade, sun-dried tomatoes, basil, thyme, and honey.

3. SPREAD THE GOAT CHEESE

Spread each crostini with a generous layer of goat cheese.

4. TOP WITH THE PROVENCAL MIXTURE

Spoon the Provencal mixture evenly over the goat cheese.

5. FINISH AND SEASON

Drizzle lightly with olive oil and crack fresh black pepper over the top.

6. GARNISH AND SERVE

Garnish with fresh rosemary, if desired. Serve immediately.

PERFECTLY PAIRED WITH



Élevage Blanc

Crisp, aromatic, and beautifully balanced—our Élevage Blanc complements the creamy goat cheese and vibrant Provencal flavors.



WINE BRAISED BEEF

with JOLOTAGE

*Tender, richly flavored
beef slow-braised in
JOLOTAGE red wine
with aromatic herbs
and a deeply savory
gravy—comforting,
elegant, and perfect
for any special
occasion.*



MADE WITH JOLOTAGE
bold, robust & unforgettable



SLOW BRAISED
tender, juicy & full of flavor



HERB INFUSED
*fresh rosemary, thyme
& parsley*

WINE BRAISED BEEF *with JOLOTAGE*



YIELD

6–8 servings

INGREDIENTS

- 3–4 lb chuck roast
- Salt and black pepper, to taste
- 2 tbsp grapeseed oil or olive oil
- 4 slices thick-cut bacon, diced
- 1 large yellow onion, diced
- 1 carrot, diced
- 3 celery stalks, diced (white ends removed)
- 2 sticks (1 cup) unsalted butter
- ½ cup all-purpose flour or gluten-free sorghum flour
- 5 cloves garlic, whole
- 1 bottle JOLOTAGE red wine
- 36 oz high-quality beef broth
- 2 bay leaves
- 1 tbsp fresh rosemary, chopped
- 1 tbsp fresh thyme, chopped
- 3 tbsp fresh parsley, chopped

DIRECTIONS

1. SEAR THE BEEF

Season chuck roast liberally with salt and pepper. In a Rondo or La Coke tea, heat grapeseed or olive oil over medium-high heat. Add the beef and sear for 4 minutes per side. Remove and let rest in a bowl to collect juices.

2. COOK THE BACON

Add diced bacon to the pan and sauté until browned. Remove with a slotted spoon and set aside on paper towel.

3. SAUTÉ THE VEGETABLES

Add onion, carrot, and celery to the pan. Sauté over low–medium heat. Add 2 sticks of butter and melt.

4. MAKE THE ROUX

Sprinkle in flour and stir to combine with the butter. Cook over medium heat, stirring constantly, until the mixture resembles wet sand. Continue cooking 1–2 more minutes until golden in color.

5. BUILD THE SAUCE

Add garlic and stir for 1 minute. Pour in JOLOTAGE and deglaze the pan, scraping up any browned bits. Add beef broth and bay leaves. Stir well and increase heat to medium. Cook until the sauce thickens and the roux is fully incorporated. Stir in rosemary, thyme, and parsley.

6. BRAISE

Return beef and any juices to the pan. Add cooked bacon. Stir to coat and submerge the beef. Top with parchment paper, then cover with a lid. Braise in a 350°F oven for 2½ hours.

7. REST

Remove from oven. Carefully remove lid, leaving parchment paper in place. Let rest for 1 hour.

8. FINISH THE SAUCE

Remove beef carefully and set aside. Strain the sauce into a pan. Transfer remaining solids (excluding bay leaves) to a blender and purée until smooth. Return purée to the sauce and stir to combine.

9. SERVE

Reheat sauce gently if needed. Serve the wine-braised beef topped with the luxurious gravy.



PERFECTLY PAIRED WITH **JOLOTAGE**

A bold and complex red blend with rich dark fruit, earthy undertones, and a smooth finish—perfect for braising and savoring.



Rayson WINERY & VINEYARDS HIGH TEA

ESCAPE TO THE VINEYARD FOR AN AFTERNOON OF TIMELESS ELEGANCE WITH AFTERNOON TEA AT RAYSON WINERY & VINEYARDS. THOUGHTFULLY INSPIRED BY THE CHERISHED TRADITION OF ENGLISH AFTERNOON TEA AND ELEVATED WITH THE CHARM OF NORTH CAROLINA WINE COUNTRY, THIS EXPERIENCE INVITES GUESTS TO SLOW DOWN, SAVOR THE MOMENT, AND INDULGE IN AN UNFORGETTABLE AFTERNOON.



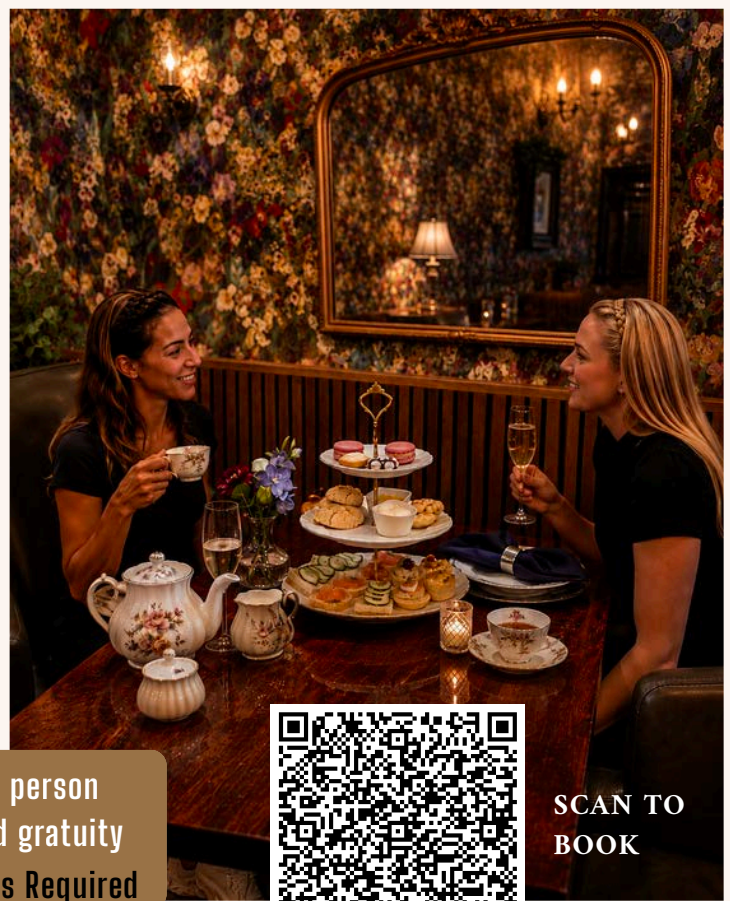
Saturdays & Sundays
2:00 PM - 5:00 PM



\$45 per person
+ tax and gratuity
Reservations Required



**SCAN TO
BOOK**



THE HIGH TEA EXPERIENCE

Share a beautifully presented three-tiered selection of savory bites, delicate sweets, freshly baked scones, and biscuits with your guest.



SAVORIES

An assortment of handcrafted tea sandwiches featuring chef-inspired and seasonal selections.



SCONES

Warm raisin scones accompanied by Devonshire cream, lemon curd, and seasonal preserves.



PETITE DESSERTS

An elegant assortment of house-made sweets and pastries. Seasonal selections rotate throughout the year and may include favorites such as Earl Grey chocolate tarts, dark chocolate olive oil cake, and other chef-inspired pastries that celebrate the flavors of the season.

Menu items are seasonal and subject to change.

YOUR CHOICE OF PREMIUM TEA

Choose one premium tea from our curated selection:

ENGLISH BREAKFAST

EARL GREY

DARJEELING

JASMINE GREEN

CHAMOMILE

LAVENDER HERBAL

Tea selections are subject to availability and may change seasonally.

ELEVATE YOUR AFTERNOON

RAYSON RESERVE ENHANCEMENTS
Add an extra touch of indulgence to your High Tea experience.



PEARL D' BLANC SPARKLING WINE

Enjoy a glass or bottle of our signature sparkling wine.



TRADITIONAL CAVIAR SERVICE

An elegant caviar presentation served with classic accompaniments.



BUBBLES & CAVIAR PAIRING

The ultimate High Tea indulgence—pairing sparkling wine and caviar for an elevated vineyard experience.



219 JOLO Winery Lane
Pilot Mountain, NC 27041
(336) 614-0030
www.JOLOVineyards.com



@JOLOWinery
@JOLOVineyards



322 Brix Lane
Mocksville, NC 27028
(336) 998-3100
www.RaysonWine.com



@RaysonWinery
@RaysonVineyards