

VINE TO VINTAGE:
JOLO WINERY AND VINEYARDS'
ON-SITE ELEGANCE



SPARKLING/ROSÉ

JOLO PINK

\$32/\$10

BEST OF SHOW – 2024 AMERICAN FINE WINE THE
ROSÉ COMPETITION

(-25% FOR WINE CLUB MEMBERS)

This crisp and elegant Rose wine is layered with enticing aromas of white peach, melon, and citrus. The palate is tantalized with pink grapefruit, barlett pear and strawberry ending with a lip smacking and crisp finish. This is enjoyable wine alone and pairs well with goat cheese, salads and vinaigrettes, Italian food, shellfish, roasted vegetables, fruit salads or a bad day. This wine should be consumed within the next four to five years to savor balance of fruit and acidity.

JOLO TOGO QTY: _____

TWINKLES

\$47/\$13

(-25% FOR WINE CLUB MEMBERS)

This crisp well-balanced and refreshing sparkling wine is layered with vibrant aromas of white peach, clementine peel, white flowers, and citrus zest. On the finish, hints of peach skin, citrus, and crisp apple dance on the pallet ending with a TWINKLE of citrus. This is a very enjoyable sparkling wine alone but also pairs well with shellfish, caviar, seafood, chicken, roasted pork, pâté, and eggs. This sparkling wine should be consumed within the next 7-10 years to savor the balance of fruit and acidity. Enjoy!

JOLO TOGO QTY: _____

BEACH BUBBLES

\$42/\$12

NEW RELEASE!!

(-25% FOR WINE CLUB MEMBERS)

This sparkling wine excites the senses with inviting aromas of tropical fruit, citrus, and white flowers. The palate is juicy and bursting with bright white fruit, and a crisp finish across the palate exhibiting minerals and citrus. This wine is as glorious as a summer sunset on the beach. Pair this wine with seafood, shellfish, brunch, or a bad day.

JOLO TOGO QTY: _____

DESSERT

SANGRIA

\$29/\$12

DOUBLE GOLD, BEST OF SHOW MID-ATLANTIC
SOUTHEASTERN WINE COMPETITION

(-25% FOR WINE CLUB MEMBERS)

JOLO TOGO QTY: _____

WHITE

GOLDEN HALLOWS RESERVE

\$45/\$15

94 POINTS GREAT WHITE WINE COMPETITION
(-25% FOR WINE CLUB MEMBERS)

The grapes were destemmed, crushed, and then fermented in French and American oak barrels for nine months. During the "Sur Lie" barrel ageing the wine also underwent secondary fermentation imparting a slight buttery overtone and adding texture and body to this wine. Generous aromas of lemon glaze, pear tart, honeysuckle, and flint prepare the palate for a harmonious confluence of melon, stone fruit, citrus zest, and a hint of mineral and nutmeg. These flavors are framed by exciting acidity finishing with a spicy creaminess.

JOLO TOGO QTY: _____

GOLDEN HALLOWS

\$29/\$10

(-25% FOR WINE CLUB MEMBERS)

This wine is crisp, clean, and refreshing. Equal parts of elegance and vibrant aromatics offer orange blossom, ginger, stone fruits, honeysuckle, and white flowers. Hints of pear, Honey-crisp apple, and well-rounded with more, citrus and mineral notes. This is a very enjoyable wine alone and also pairs well with shellfish, white fish, chicken, roasted pork, pastas in butter or pesto sauces.

JOLO TOGO QTY: _____

MAEVE

\$28/\$10

(-25% FOR WINE CLUB MEMBERS)

Joey Ray's first wine release! An exquisite Traminette wine, aged in a traditional terracotta amphora, offering a captivating sensory experience. The complex nose is greeted with vibrant aromas of fresh apples, evoking the essence of an orchard in full bloom, and a uniqueness of crushed stone and clay that illustrates its aging in the oldest wine ageing vessel known to mankind. On the palate, a refreshing crispness is beautifully complemented by a pronounced minerality, adding depth and complexity.

JOLO TOGO QTY: _____

HAPPY ENDINGS 375 ML BOTTLE

\$20/\$10

(-25% FOR WINE CLUB MEMBERS)

JOLO TOGO QTY: _____

SWEET VERMOUTH 500 ML BOTTLE

\$27/\$10

90 PTS JAMES SUCKLING

(-25% FOR WINE CLUB MEMBERS)

JOLO TOGO QTY: _____

JOLO TOGO

FILL OUT THE MENU WITH WINES YOU WOULD LIKE TO TAKE HOME AND YOUR SERVER WILL PACKAGE IT UP FOR YOU!

SCAN THE QR CODE TO VIEW ALL OF OUR AWARDS!

ASK YOUR SERVER ABOUT OUR WINE CLUB FOR EXCLUSIVE DISCOUNTS!

REDS

JOLOTAGE

\$43/\$14

GOLD MEDAL 94 POINTS CRITICS CHALLENGE
(-25% FOR WINE CLUB MEMBERS)

This opulent red blend offers seducing aromas of fresh picked blackberries, cherry cordial, and cedar, laced with hints of violets & spice. The palate possesses a luxurious structure of dark fruit & spice framed by a rich dense finish of smokey oak and plush tannins with a freshness of acidity and palate warmth.

JOLO TOGO QTY: -----

JOLOTAGE RESERVE

\$69/\$18

"BEST BORDEAUX STYLE" 95 POINTS INTERNATIONAL WINEMAKERS CHALLENGE
(-25% FOR WINE CLUB MEMBERS)

This third bottling of JOLOTAGE Reserve represents the very best JOLOTAGE blend that we feel exemplifies the nuances and complexities of our prior releases. This is a combination of extended barrel aging and a blending of different vintages to create a one of a kind JOLOTAGE boasting dark fruit, mocha, leather and polished tannins yielding a long, lush and firm finish.

JOLO TOGO QTY: -----

CAROLUS XII

\$59/\$16

GOLD MEDAL 93 POINTS AMERICAN WINE SOCIETY COMPETITION
(-25% FOR WINE CLUB MEMBERS)

Indulge in this exquisite red wine, a symphony of berry, compote and pomegranate notes harmoniously blended with nuances of vanilla, baking spice and leather. The palate unveils a rich and velvety experience, complemented by a mouthwatering finish. Polished, integrated tannins leave a lasting impression, making each sip a luxurious journey.

JOLO TOGO QTY: -----

CABERNET SAUVIGNON

\$75/\$19

WINE CLUB MEMBERS ONLY

92 POINTS HARVEST CHALLENGE
(-25% FOR WINE CLUB MEMBERS)

Complex and Rich, this cooler climate Cabernet Sauvignon exhibits what is possible in North Carolina. This wine offers enticing aromas of plum, dark cherry, and bramble fruit with wafts of baking spice, caramel, and violets. The dark fruit and spice dance across the palate with these flavors framed by firm but polished tannins that add depth and a long supple finish.

JOLO TOGO QTY: -----

PILOT FOG

\$99/\$25

3 TIME JEFFERSON CUP WINNER
(-25% FOR WINE CLUB MEMBERS)

This elegant and concentrated red wine is a well-balanced exhibition of both grace and muscle. The aromas of dark cherry and plum are framed by a confluence of both vanilla bean and shaved chocolate, with a backdrop of spice that prepare the palate for this complex wine. The velvety, sumptuous, and energetic palate sings with bramble fruit, cherry, spice, and cracked pepper. The mouthwatering finish concludes with polished yet firm tannins.

JOLO TOGO QTY: -----

CRIMSON CREEK

\$52/\$15

GOLD MEDAL 98 POINTS INTERNATIONAL EAST MEETS WEST COMPETITION
(-25% FOR WINE CLUB MEMBERS)

If you like Pinot Noir you should really like this Crimson Creek. This complex wine boasts alluring notes of cherry, red fruit, spice, and mocha. A juicy palate of berries, baking spice and herbs are framed by polished tannins and vibrancy that brings a lasting and elegant finish.

JOLO TOGO QTY: -----

MERLOT

\$52/\$16

NEW RELEASE!!

(-25% FOR WINE CLUB MEMBERS)

From the enchanting aromas of baked plum and berries, cracked pepper, and spice, through its sweet red fruit, polished tannins and its velvety and sumptuous texture, this an elegant expression of a colder climate Merlot. The palate is lavished with cooked red fruit, hints of baked plum pie and wafts of vanilla, finishing with vibrancy and lasting fruity crescendo.

JOLO TOGO QTY: -----

CUVÉE SELECTION

\$75/\$19

DOUBLE GOLD MEDAL 94 POINTS AMERICAN WINE SOCIETY COMPETITION
(-25% FOR WINE CLUB MEMBERS)

This is a proprietary blend each year specifically for the Cuvee, Premier Club Members at JOLO. The blend of wine represents the very best we have to offer in the winery each bottling. This wine boasts aromas of blueberry pie, blackberry and dark cherry that gives way to spice and chocolate. The palate is lavished with deep berry carried with a supple and velvety mouthfeel of perfectly integrated tannins and a long finish.

JOLO TOGO QTY: -----

DEVIL'S HILL

\$74/\$19

GOLD MEDAL 92 POINTS HARVEST CHALLENGE
(-25% FOR WINE CLUB MEMBERS)

You will pick up the alluring minerality, an almost crushed stone, and a flinty aspect on the nose and palate. This wine has a rustic quality imparting enchanting aromatics and flavors of dark cherry, shortbread cookie, spice, forest floor, crushed stone, and overtones of shaved dark chocolate. The mouthfeel is vibrant but lush with a long lingering finish and grippy tannins.

JOLO TOGO QTY: -----

JOLO'S 10TH ANNIVERSARY WINE

\$99/\$25

(-25% FOR WINE CLUB MEMBERS)

Deep, luscious notes of dark cherry, blackberry, licorice and baking spice the palate is lavished with dark fruit, toasted oak and spice with velvety tannins, and a lingering finish. This exceptional blend encapsulates the essence of celebration and the promise of many more years to come. Indulge in a glass of our legacy, crafted to perfection and meant to be savored with those who have shared in our journey.

JOLO TOGO QTY: -----