



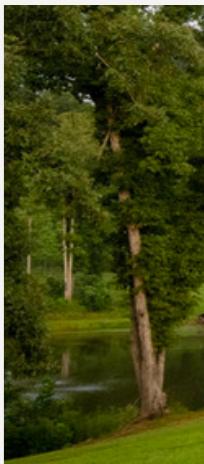
Fall/Winter 2024

HISTORY

Nestled in the picturesque landscape of Pilot Mountain, North Carolina, JOLO Winery and Vineyards is a testament to the passion and dedication of JW and Kristen Ray. Founded in 2010, JOLO began with the Rays' vision of creating a multigenerational family legacy rooted in exceptional wine making that reflect the unique character of our microclimate and unique terroir here in the Yadkin Valley. From the first planting of vines, their journey has been one of unwavering commitment to passion, quality, and the desire to provide a world-class experience in the heart of North Carolina.

The success of JOLO has been a true family endeavor, with their sons Joey and Logan playing integral roles in the winery's operations. Together, they have worked tirelessly to establish JOLO as a beloved destination for wine enthusiasts and tourists alike. The Rays' dream is to make JOLO a multigenerational winery and vineyard, ensuring that their legacy of excellence continues for centuries to come.

JOLO's growth has been marked by significant milestones, including the opening of the Tasting Lodge and End Posts Restaurant in 2014 and the acquisition of Hutton Vineyards in 2020. This serves as the JOLO Winery production facility with 50 additional acres in Dobson, NC. These developments have allowed JOLO to offer additional gourmet dining experiences paired with their award-winning wines, in our newly renovated Event Center. In December 2023, the family expanded their footprint by acquiring RayLen Vineyards and establishing a sister winery, Rayson Winery and Vineyards.





As we look to the future, JOLO remains committed to providing world-class wine, food, and hospitality, creating an inimitable experiences for all who visit. Join us as we celebrate the rich history, vibrant community impact, and exciting future of JOLO Winery and Vineyards—a true gem in North Carolina's wine country.

WINE PRODUCTION

At JOLO Winery and Vineyards, our approach to wine production is a harmonious blend of artistry and meticulous care, reflecting our commitment to showcasing the natural beauty of our 89-acre Tasting Lodge & Restaurant property and our 211 additional acres in Surry County, and 114 acres in Davie County for grape growing and wine production.

JOLO is the largest wine grower in North Carolina, cultivating a diverse array of grape varieties selected to thrive in the Yadkin Valley's unique climate and soil conditions.

Our goal is to produce wines of exceptional quality that reflect the beauty and terroir of the Yadkin Valley, inviting our guests to experience the artistry and heart that is poured into every bottle.

Our wine production process at JOLO Winery and Vineyards is guided by a deep respect for the land and a dedication to quality.



We grow a variety of grapes on our JOLO Estates, carefully selected to thrive in the Yadkin Valley's climate:

- Cabernet Franc
- Chambourcin
- Cynthiana
- Merlot
- Traminette
- Vidal Blanc
- Petit Verdot
- Sauvignon Blanc
- Cabernet Sauvignon
- Sangiovese
- Marquette



Each grape varietal is harvested at optimal ripeness and carefully processed to preserve its unique characteristics. JW and the wine-making team blend traditional and modern techniques to craft wines in timeless old-world styles, earning JOLO some of the highest accolades in winemaking nationwide.



CRIMSON CREEK

98 POINTS

AMERICAN WINE SOCIETY
BEST OF SHOW
2023



**SCAN
TO VIEW
OUR WINE**



JOLOTAGE

**Grape Varietal:**

JOLOTAGE is crafted from a blend of 40% Merlot, 36% Cabernet Sauvignon, and 24% Cabernet Franc, carefully selected for their complementary characteristics.

Vinification:

The grapes were harvested on various days in September and October 2023, then meticulously fermented to enhance vibrant aromatics and complex flavors, emphasizing bright red fruit and integrating subtle notes of spices.

Aging:

Aged in a combination of 90% French Oak and 10% American Oak, this wine develops hints of cedar, leather, and a touch of pepper, with polished yet firm tannins ensuring a long and supple finish.

Release Date:

Bottled on March 20, 2024, JOLOTAGE was released on June 15, 2024, with a production of 18,907 bottles.

CRIMSON CREEK

**Grape Varietal:**

2023 Crimson Creek is made entirely from Chambourcin, a French-American hybrid grape grown in the Loire Valley of France and the Yadkin Valley.

Vinification:

The grapes were harvested in September and October 2023 and handcrafted in the French tradition to create a complex wine with enchanting notes of cherry, cranberry, spice, and turned earth.

Aging:

Aged in a combination of 90% large format Nadalie French Oak vats and 10% small format French Oak barrels, the wine develops a juicy palate of berries, baking spice, and herbs, framed by polished tannins and vibrant elegance.

Release Date:

Bottled on May 15th, 2024, Crimson Creek was released on June 5th, 2024, with a production of 15,963 bottles.



CUVÉE SELECTION

Grape Varietal:

Our Cuvée Selection blend features 53% Cabernet Sauvignon, 36% Petit Verdot, 10% Merlot, and 1% Cynthiana, meticulously selected for their exceptional quality and character.

Vinification:

Harvested on various days in September 2021, the grapes were carefully vinified to highlight aromas of blueberry pie, blackberry, dark cherry, spice, and chocolate.

Aging:

Aged in 80% French Oak and 20% American Oak barrels, this wine offers a supple and velvety mouthfeel with perfectly integrated tannins, promising graceful aging for a decade or more under proper storage conditions.

Release Date:

Bottled on May 25, 2022, Cuvée Selection was released on October 17, 2022, with a limited production of 8,319 bottles.

CAROLUS XII



Grape Varietal:

Carolus XII is composed of 42% Cabernet Sauvignon, 28% Merlot, 20% Cabernet Franc, 8% Chambourcin, and 2% Petit Verdot, creating a rich and multifaceted wine.

Vinification:

The grapes were harvested on various days in October and November 2022, and vinified with care to honor the heritage of North Carolina, showcasing a burst of dark fruits in its aromatics.

Aging:

Aged in 80% French Oak and 20% American Oak, this wine develops a deep complexity and balanced structure, making it ideal for serving in large wine glasses to fully appreciate its bouquet.

Release Date:

Bottled on July 12th, 2023, Carolus XII was released on January 24th, 2024, with a limited production of 11,092 bottles.



JOLOTAGE RESERVE

Grape Varietal:

JOLOTAGE Reserve is a blend of 41% Cabernet Sauvignon, 27% Cabernet Franc, 27% Merlot, and 5% Chambourcin.

Vinification:

The grapes were harvested on various days between 2019 and 2022, with the wine undergoing extended barrel aging and blending of different vintages to create a one-of-a-kind experience with layers of red fruit, leather, iron, and tobacco.

Aging:

Aged in 90% French Oak and 10% American Oak, this wine develops a resonant palate with notes of strawberry jam, herbs, and spices, leading to a well-balanced and structured finish with tantalizing acidity and firm, polished tannins.

Release Date:

Bottled on July 11, 2023, JOLOTAGE Reserve will be released on June 25, 2024, with a production of 8,571 bottles.



PILOT FOG

Grape Varietal:

Pilot Fog is crafted entirely from Cynthiana grapes, known for their robust character and rich flavors.

Vinification:

The grapes were harvested on September 19th, 22nd, and 27th, 2022, meticulously crafted to develop aromas of dark cherry, plum, vanilla bean, and shaved chocolate, with a backdrop of spice.

Aging:

Aged in a combination of 70% new large format French Oak and 30% new American Oak, Pilot Fog boasts a velvety, sumptuous, and energetic palate with bramble fruit, cherry, spice, and cracked pepper, concluding with a mouthwatering finish of polished yet firm tannins.

Release Date:

Bottled on July 12th, 2023, Pilot Fog was released on August 18th, 2023, with a production of 8,878 bottles.



PILOT SHADOW

Grape Varietal:

JOLOTAGE Reserve is a blend of 41% Cabernet Sauvignon, 27% Cabernet Franc, 27% Merlot, and 5% Chambourcin.

Vinification:

The grapes were harvested on various days between 2019 and 2022, with the wine undergoing extended barrel aging and blending of different vintages to create a one-of-a-kind experience with layers of red fruit, leather, iron, and tobacco.

Aging:

Aged in 90% French Oak and 10% American Oak, this wine develops a resonant palate with notes of strawberry jam, herbs, and spices, leading to a well-balanced and structured finish with tantalizing acidity and firm, polished tannins.

Release Date:

Bottled on July 11, 2023, JOLOTAGE Reserve will be released on June 25, 2024, with a production of 8,571 bottles.

CABERNET SAUVIGNON

Grape Varietal:

This wine is made entirely from Cabernet Sauvignon grapes, showcasing the potential of North Carolina's cooler climate for this varietal.

Vinification:

The grapes were harvested on various dates in October 2022 and barrel fermented for the primary and secondary fermentations, with 50% undergoing alcoholic fermentation in large format French barrels. This meticulous process develops enticing aromas of plum, dark cherry, bramble fruit, baking spice, caramel, and violets.

Aging:

Aged in 90% French Oak and 10% American Oak, and then finished in large format French barrels, this wine features dark fruit and spice flavors framed by firm but polished tannins, adding depth and a long supple finish.

Release Date:

Bottled on April 27, 2023, this complex and rich Cabernet Sauvignon was released on May 24, 2023, with a production of 9,998 bottles.





SCAN
TO VIEW
OUR AWARDS





BEACH BUBBLES
94 POINTS

INTERNATIONAL CRITICS CHALLENGE
BEST OF SHOW
2023



BEACH BUBBLES

Grape Varietal: Beach Bubbles is crafted from a blend of 34% Traminette, 32% Pinot Grigio, 26% Vidal Blanc, and 8% Chardonnay grapes.

Vinification: This sparkling wine undergoes stainless steel fermentation to preserve its vibrant fruit flavors and crisp acidity.

Aging: Bottled on April 18th, 2024.

Release Date: Released on April 24th, 2024. This sparkling wine excites the senses with inviting aromas of pineapple, citrus, and white flowers. The palate is juicy and bursting with bright white fruit, finishing crisp with notes of minerals and citrus.



SANGRIA

Grape Varietal:
A proprietary blend of JOLO barrel-aged wine with citrus and fruit juices.

Vinification:
After a trip to Spain and discovering the best sangria, we secured the recipe through ample coaxing. This blend is crafted with natural flavors to create a rich and complex sangria.

Aging:
This sangria features JOLO barrel-aged wine enhanced by a slight fizz.

Release Date:
Non-vintage release, crafted in response to our Tasting Lodge guests' pleas for bottled sangria. Enjoy it on the beach or with your favorite summer foods, bursting with cherry, plum, citrus, and mocha flavors.



PINK

Grape Varietal:

Pink Rosé is a blend of 72% Chambourcin, 16% Vidal Blanc, and 12% Traminette.

Vinification:

The grapes were harvested on various days in August and September 2023 and fermented in stainless steel to maintain their crisp and fresh characteristics.

Aging:

Aged in stainless steel, this wine features enticing aromas of white peach, melon, and citrus, with a palate of pink grapefruit, Bartlett pear, and strawberry, finishing crisp and refreshing.

Release Date:

Bottled on December 13, 2023, and released on January 2, 2024, Pink Rosé had a production of 8,546 bottles. Enjoy it now or within the next four to five years for the best balance of fruit and acidity.

TWINKLES

**Grape Varietal:**

Twinkles is a blend of 45% Montepulciano, 41% Traminette, and 14% Vidal Blanc.

Vinification:

The grapes were harvested on various days in September 2023 and fermented in stainless steel to preserve their crisp and fresh characteristics.

Aging:

Aged in stainless steel, this sparkling wine features vibrant aromas of white peach, clementine peel, white flowers, and citrus zest. The palate is enlivened with hints of peach skin, citrus, and crisp apple, finishing with a twinkle of citrus.

Release Date:

Bottled on December 6, 2023, and released on December 29, 2023, Twinkles had a production of 7,124 bottles. Enjoy it now or within the next 7-10 years to savor the balance of fruit and acidity.



GOLDEN HALLOWS

Grape Varietal:

Golden Hallows is a blend of 70% Vidal Blanc and 30% Traminette.

Vinification:

The grapes were harvested on various days in September 2023 and fermented in stainless steel to preserve their fresh, vibrant characteristics.

Aging:

Aged in stainless steel, this wine offers crisp and clean flavors with hints of starfruit, stone fruit, honeysuckle, and white flowers. Pear, honey-crisp apple, and citrus zest dance on the palate, finishing with more citrus and mineral notes.

Release Date:

Bottled on December 6, 2023, and released on December 21, 2023, Golden Hallows had a production of 9,781 bottles. Enjoy this wine alone or paired with shellfish, white fish, chicken, roasted pork, or pastas in butter or pesto sauces.



GOLDEN HALLOWS RESERVE

Grape Varietal:

Golden Hallows is a white blend of 70% Chardonnay, 18% Viognier, and 12% Pinot Gris.

Vinification:

The grapes were destemmed, crushed, and fermented in French and American oak barrels for nine months. The wine also underwent secondary fermentation during this time, adding a slight buttery overtone, texture, and body.

Aging:

Aged sur lie for 9 months in 80% French oak and 20% American oak, this wine features melon, stone fruit, citrus zest, and a hint of mineral and nutmeg, framed by exciting acidity and finishing with a spicy creaminess.

Release Date:

Bottled and released on June 21, 2023, Golden Hallows had a production of 8,392 bottles. It pairs well with whitefish, lobster, crab, pasta with cream sauces, or creamy cheese.

MUDDY PAWS

**Grape Varietal:**

Muddy Paws is a blend of Cynthiana, Petit Verdot, Aglianico, and Chambourcin.

Vinification:

This wine is crafted using the Solera method, which blends past vintages aging in barrels with the current vintage.

Aging:

The Solera method promotes oxidative aging, creating rich and complex flavors over time. This fifth edition combines vintages from 2017 to 2022, aged in French and American oak barrels.

Release Date:

Bottled with a production of 5,284 bottles, Muddy Paws can age for decades and remains drinkable for 4-6 weeks when stored in the refrigerator.

SWEET VERMOUTH



Grape Varietal: Sweet Vermouth is crafted using a blend of red grapes selected for their richness and depth of flavor.

Vinification: Aged in oak barrels and then steeped with a proprietary blend of botanicals to enhance its complexity and depth.

Vintage: Non Vintage

Alcohol %: 17.5%

Number of Bottles Produced: 4,548 bottles.

SCAN TO VIEW OUR AWARDS



HOLIDAY PACKAGES



\$275

JOLOTAGE RESERVE VERTICAL WOODEN GIFT BOX - 3PK

This limited edition set features three bottles of our award-winning JOLOTAGE Reserve vintages. Presented in a custom wooden box, this exclusive set showcases our 2nd, 3rd, and 4th editions, all recognized with top accolades like 95 Points and Best of Show at the 2023 International Winemaker's Challenge.

This gift box is a celebration of the artistry and passion behind JOLO winemaking, making it the perfect choice for discerning wine lovers.



\$295

CUVÉE SELECTION VERTICAL WOODEN GIFT BOX - 3PK

Indulge in JOLO's artistry with our Cuvée Selection Vertical Gift Box. This exclusive set features three bottles of our award-winning Cuvée Selection vintages, beautifully presented in a custom wooden box. These wines have earned top accolades, including Best of Show and Double Gold Medals.

Perfect for collectors and connoisseurs, this gift box showcases the pinnacle of JOLO winemaking.



\$299

PRESTIGE VERTICAL

WOODEN GIFT BOX - 3PK

Experience the perfect trifecta of excellence with our Prestige Vertical Gift Box. Including the 10th Anniversary Bottle (Double Gold at the 2024 NC Wine Competition), 2021 CAROLUS XII (Best of Class at the 2021 Santé International Wine and Spirits Competition), and Pilot Fog (three Jefferson Cup Medals).

This set is ideal for high-profile clients and wine enthusiasts eager to see why JOLO's NC wines outshine California selections. Share the excellence of our top-tier wines with those who appreciate the best.



\$375

JOLOTAGE VERTICAL

WOODEN GIFT BOX - 6PK

Celebrate JOLO's legacy with our exclusive set featuring six bottles of our award-winning JOLOTAGE vintages, each reflecting the dedication and expertise poured into our signature blend.

Elegantly presented in a custom wooden box, this collection is a perfect gift for corporate clients, wine collectors, and passionate enthusiasts.

****Please note, no additional discounts apply to this already exceptional collection.****

AWARDS

In 2024, JOLO Winery proudly continues its tradition of excellence with prestigious accolades that underscore our commitment to quality and guest satisfaction. We are honored to be recognized as:

**Voted 1 of the Top 7 Wineries in
the US Outside of California**

Tripadvisor



Tripadvisor

**Voted Top 10% Attractions
in the World**

Tripadvisor



**Voted Most Beautiful Restaurant
in North Carolina**

Love Food



OpenTable®

**Voted Top 100 Most Romantic
Restaurants in the United States**

OpenTable

**Voted Top 100 Brunch Spots
in the United States**

OpenTable

SCAN
TO VIEW
OUR AWARDS



At JOLO Winery, these awards serve as a testament to our team's passion, craftsmanship, and commitment to creating unforgettable moments for every guest. Join us in celebrating these achievements as we continue to raise the bar in wine, hospitality, and community engagement.

WINE CLUB

The JOLO wine clubs are a special membership program tailored to meet the diverse needs of thousands of our esteemed members.

As a member of four different levels that are available to you, you'll enjoy exclusive benefits, including some, if not all, of the following:

- Access to limited-edition and pre-release wines
- Invitations to member-only events and tastings
 - Access to Quarterly Wine Club Pick-up Parties
 - Access to Four-Course Food & Wine Pairing with Wine Education
 - Access to Private Luncheon with the Owners and Winemakers
- Discounts on wine purchases and events
- Priority reservations for JOLO Winery's restaurant and event space
- Personalized wine recommendations
- Access to sold-out library wines

Joining the JOLO Wine Club means becoming part of a community of wine lovers with a passion for fine wines and unique experiences. It's the perfect way to deepen your appreciation for JOLO Winery and stay connected with our latest offerings.

**Scan For More
Information About
Our Wine Club**





GRAND
CRU *Limited edition*



JOLO
Vineyards

MT+ TH

3,089 Wine Club Members Across 19 States

**“Arguably, no other winery in the world
is more dedicated to their wine club members
than we are at JOLO Winery and Vineyards.”**

-JW Ray



Voted Most Beautiful Restaurant in North Carolina
LoveFood
2024



 **P**astes
RANT



DINING

Nestled within the picturesque JOLO Winery and Vineyards, End Posts Restaurant offers an unparalleled dining experience that perfectly complements our award-winning wines. With its enchanting views of Pilot Mountain and the serene ambiance of the vineyard, End Posts has earned its reputation as a culinary destination. Recognized as one of the Top 100 Brunch Spots in the US and celebrated as the Most Beautiful Restaurant in North Carolina, End Posts combines exquisite cuisine with breathtaking surroundings.

Our menu features a delightful blend of contemporary and classic dishes, crafted with the finest local ingredients and inspired by the seasons. Whether you're savoring a leisurely brunch or indulging in a romantic dinner, each meal is thoughtfully prepared to elevate your dining experience. The warm and inviting atmosphere, paired with exceptional service, makes End Posts the perfect setting for any occasion, from intimate gatherings to grand celebrations.

**Scan QR Code to
Make A Reservation**





“We celebrated our 38th Anniversary with dinner at Endposts and were so happy we were fortunate to sit at a table with Hadley as our server. She was so sweet and bubbly as well as very helpful and knowledgeable on the menu choices. Both the Scallops Risotto and the Filet we enjoyed were outstanding, but the Lemoncello Cake was to die for. Highly recommend!”



“I don't even know where to begin with this vineyard. Driving up to the property is so beautiful and gives an automatic aura of relaxation. Once inside, you're automatically greeted and made to feel right at home. My husband and I were then escorted outside to enjoy our lunch on the patio overlooking the lake and Pilot Mountain. My husband and I were most shocked by the food. This is definitely a five star dining experience that is reasonably priced. The Lamb was some of the best lamb I've had in years, I didn't want the meal to end. If you have a love for nature, wine, food, or all three than you have found your spot!”







EVENTS

At JOLO Winery and Vineyards, we offer multiple event spaces perfect for a variety of celebrations, including, but not limited to, wedding rehearsal dinners, birthday parties, baby showers, and corporate dinners and events.

Our stunning venue, nestled in the picturesque landscape of Pilot Mountain, provides an unforgettable backdrop for any occasion.

Our Event Space Features:

- **2500 sq. ft. Indoor Event Center:** Accommodates up to 100 comfortably with natural wood ceilings, 6 ft. fireplace featuring natural walnut mantle from JOLO property, full HVAC, picturesque view, and custom decor.
- **40' by 70' Stunning Pavilion:** Accommodates up to 180 guests with a picturesque view.
- **Intimate Dining Room:** Perfect for smaller parties, accommodating up to 30 guests.
- **Private Menu Planning:** Tailor your event menu with our expert culinary team.
- **Delicious Award-Winning Wines:** Impress your guests with our exceptional wine selection.
- **Highly Trained In-House Staff:** Professional and attentive service to ensure a seamless event.

Whether you're planning an intimate gathering or a large celebration, JOLO Winery and Vineyards provides the perfect setting to make your event memorable.





Jerry Ann Brown
VP of JOLO Brands & Wine Club
jerryann@jolovineyards.com

JOLO CHATEAU

For the overnight travelers visiting our area or for our local wine club members or guests looking for a staycation, we invite you to enjoy our JOLO Chateau.

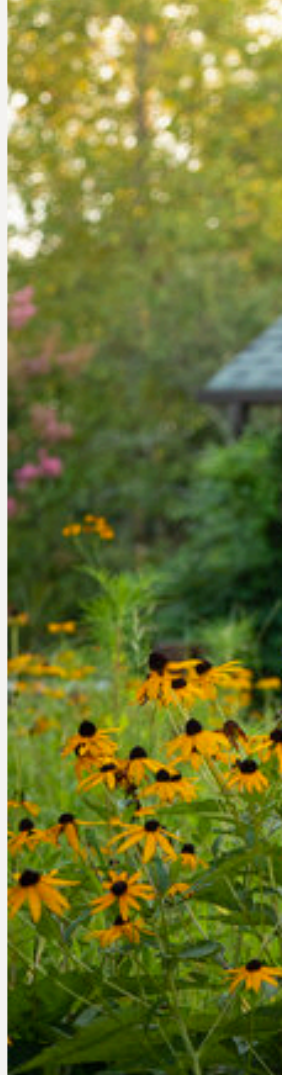
This spacious overnight accommodation for two blends the charm of the estate, a touch of romance, and luxurious furnishings to create a guest experience that simply cannot be duplicated.

We invite you to sit back, relax, and enjoy the view with your favorite JOLO wine, creating romantic memories that will last a lifetime.

Scan QR Code Below for More Information & Pricing:



Reservations are accepted up to 2 months prior to the arrival date, with a maximum stay of 1 night. The Chateau is available to rent Thursday through Sunday, offering a unique and intimate experience for our guests.







JOIN US AT OUR SISTER LOCATION
322 BRIX LANE MOCKSVILLE, NC

Rayson

WINERY & VINEYARDS



SCAN QR CODE TO VISIT
THE RAYSON WEBSITE



Rayson Winery & Vineyards

At Rayson, we firmly believe that wine is intended to be enjoyed with food and, of course, the people closest to your heart. We believe that the wine's character and importance are amplified by its ability to complement the nuances in a well-prepared dish, and vice versa. In our minds, it is one of the most harmonious of life's pleasures: impeccably paired wine with food.

Our full-scale restaurant, Bistro Europa, is now officially open. As we build the inside dining room, all dining is under our covered outdoor veranda with ceiling fans and chandeliers. We anticipate our indoor dining room to be open by mid-October 2024.

Our intention is to provide our guests with an inimitable guest experience with our friendly, well-versed, and knowledgeable team, who are an extension of our own family.

**Scan QR Code to
Make A Reservation**





A NOTE FROM THE RAY'S

Dear Friends,

We warmly invite you to join us at JOLO Winery and Vineyards, where we are dedicated to crafting unforgettable experiences and exceptional wines. Nestled in the heart of North Carolina's wine country, JOLO offers a serene escape from the everyday, surrounded by the bucolic beauty of our vineyards and the backdrop of the majestic Pilot Mountain.

Our passion for winemaking and hospitality is reflected in every guest interaction and every bottle of wine that we produce with love. We are honored and proud to share and serve our award-winning wines to you. From our meticulously cared-for vines to our state-of-the-art winemaking facilities, every step of the process is guided by a commitment to quality and excellence, as each bottle bears the names of our two sons, Joey and Logan. Whether you're a seasoned wine connoisseur or new to the world of wine, we invite you to explore the fruits of our labor and land to discover the unique experiences and lovingly crafted wines that make JOLO special.

Beyond our wines, JOLO EndPosts Restaurant provides an exceptional dining experience that perfectly complements your visit. Recently recognized as one of the Top 100 Brunch Spots and Top 100 Most Romantic Restaurants by OpenTable, and celebrated as the Most Beautiful Restaurant in North Carolina by Lovefood, EndPosts offers a menu inspired by the seasons and crafted with the finest local ingredients, that highlight our wines' diverse palate. With breathtaking views of our vineyard and Pilot Mountain, dining at EndPosts is a feast for the senses, where every meal becomes a memorable occasion.



At JOLO, we believe in creating a welcoming and inclusive community where guests can connect, relax, and enjoy the simple pleasures of life. Our dedicated team is here to ensure that your experience with us is nothing short of extraordinary. From our wine tastings to our special events and private gatherings, we strive to make every moment at JOLO one to cherish.

We look forward to welcoming you to JOLO Winery and Vineyards and to sharing our passion for wine and hospitality with you. Come join us and experience the magic of JOLO for yourself.

Warm regards,

JW and Kristen Ray





219 JOLO Winery Lane
Pilot Mountain, NC 27041
(855) 565-6946

 @JOLOWinery  @JOLOVineyard



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