



JOLO[®]

MAGAZINE



Cape Fear
LIVING
Capturing Coastal Carolina Charm

SAVOR THE
FLAVORS
OF SUMMER
WITH JOLO AND RAYSON

A NOTE FROM THE RAY FAMILY



Dear Friends,

As we celebrate ten years since opening JOLO Winery & Vineyards, we want to take a moment to express our heartfelt gratitude. This journey has been nothing short of incredible, and we owe it all to you our loyal fans, first-time visitors, and cherished Wine Club members. Whether you've been with us since the beginning or have just recently discovered JOLO, your support and belief in our dream have made all the difference.

From the very start, JOLO has been about family. In fact, the name JOLO is an acronym for our two sons, Joey and Logan. When we moved here from South Florida in 2011 to start this adventure, they were just entering fifth and sixth grade, running through the vineyard, helping wherever they could, and learning what it meant to be part of a family business. As they grew up, their passion for the winery grew as well. After heading off to college, playing football at NC State, and receiving a great education, they made the decision to return home. Today, you'll find them immersed in all aspects of JOLO helping with winemaking, assisting at special events, traveling for offsite wine tastings, and ensuring that every guest who visits has an unforgettable experience. Seeing them continue what we started has been one of the greatest joys of our lives. Starting JOLO Winery our hopes were that it would be a multigenerational family business and we're currently on the second generation already.



We are incredibly humbled by the support you have shown us over the years. Your visits, your kind words, 5-star reviews, and your enthusiastic referrals have helped JOLO achieve remarkable accolades—including being named one of OpenTable's Top 100 Brunch Spots, one of their Top 100 Most Romantic Restaurants, and 1 of the Top 7 Wineries Outside of California by TripAdvisor. These honors are a direct reflection of your reviews, your recommendations, and your love for this special place. We could not have done it without you.

As we look ahead to the future, we are more excited than ever. We remain committed to crafting exceptional wines, creating memorable experiences, and ensuring JOLO continues to be a place where you can gather, celebrate, and make lasting memories. We have exciting plans on the horizon—new wines, unique events, and even more ways to enhance the JOLO experience. We can't wait for you to be a part of it.


From the bottom of our hearts, thank you for being part of the JOLO family. We look forward to raising many more glasses with you in the years to come!

With gratitude,

JW & Kristen Ray
Owners, JOLO Winery & Vineyards
Owners, Rayson Winery & Vineyards

SPRINGING TO LIFE IN THE
Vineyard





*“Springtime in the vineyards is pure magic
—it feels like the vines are giving birth all
over again. Each tiny bud holds the
promise of a new story, and as the
growing season unfolds, we get to
discover the character and spirit of this
new vintage—like getting to know a
newborn for the very first time.”*

- JW Ray

Owner and Winemaker

JOLO Winery & Vineyards

Rayson Winery & Vineyards

A SPOTLIGHT ON RAYSON

Rooted in Family, Elevated by Vision

Inside Rayson Vineyards' Rise as North Carolina's New Wine Destination

By Colleen Thompson, Editor in Chief, Cape Fear Living Magazine

Tucked away in Mocksville, North Carolina, Rayson Vineyards is quietly reshaping the conversation around North Carolina wine—and it's doing so with an unmistakably personal touch. This is not just another vineyard – there's a conscious decision to making it a family legacy. And there is a real understanding that every vine, vintage, and visitor experience reflects a deep-rooted philosophy of craftsmanship, hospitality, and connection. It's more than a name etched on a bottle—it's a living, breathing part of everything that happens on the property. For JW Ray, founder and steward of this elegant Mocksville winery, legacy isn't something you leave behind; it's something you build in real time, together.

The vision for Rayson is both expansive and intimate. From the beginning, the idea was to build something enduring—a multi-generational winery where tradition met innovation and guests are treated not just as customers, but as extended family. *"Our family's involvement is truly at the heart of everything we do at Rayson," JW shares. "My son's Joey and Logan both came back after college and told me*

they wanted to be part of this—no hesitation. And that meant the world." The brothers, who planted their first vines as kids in elementary school, now lead the winery's day-to-day operations with a blend of tradition and fresh energy. Their involvement isn't symbolic—it's hands-on. They now oversee everything from harvest to hospitality, shaping Rayson's culture with fresh energy and a reverence for the craft.

The name 'Rayson' itself is a nod to family—a fusion of 'Ray' and 'son'—anchoring the winery in a sense of permanence and pride. *"When you operate like a family, you naturally extend that warmth to your team and your guests",* says Ray. It's this ethos that sets Rayson apart. *"We don't just want guests to taste the wine—we want them to experience a place that feels like home, but is elevated by elegance and an unwavering commitment to quality."*

From its inception, Rayson was never meant to be a replica of the family's other venture, JOLO Winery. Instead, it was envisioned as a refined counterpart—one that leans into the sophistication of single-varietal, European-style wines. While JOLO is known for its blends featuring French-American



hybrids, Rayson's portfolio is composed of roughly 90% European vinifera, showcasing the true potential of varieties like Albariño, Riesling, and Sauvignon Blanc in a North Carolina terroir. That terroir, as it turns out, is one of Rayson's greatest assets. Set in the Yadkin Valley AVA, the vineyard rests on nutrient-deficient oak-level clay loam soil—ideal for forcing vines to dig deep, developing strength and complexity. The result is fruit with a robust character and subtle layers, the kind of grapes that translate beautifully into structured, elegant wines. And thanks to a consistent mountain breeze flowing through the property, disease pressure is naturally reduced, allowing for longer ripening windows and healthier crops.

But Rayson's story extends beyond the vineyard rows. With the addition of Bistro Europa, an on-site restaurant curated with the same level of care as the wine program, the winery has created a full-sensory experience that marries cuisine and viticulture. Here, food and wine aren't just served—they're orchestrated. Every dish is designed to harmonize with a specific vintage, taking the guesswork out of pairing and inviting guests to simply relax, indulge, and savor. Among the standout dishes is the Crab-Stuffed Haddock with saffron-poached potatoes, a personal favorite of JW's. It's a culinary escape to the South of France, perfectly matched with a glass of Chardonnay or Vidal Blanc, and a prime example of Rayson's dedication to refined, coastal-inspired fare.

Within the private dining room, a 19-year-old retired Cabernet Sauvignon vine adorns the wall—its twisted, timeworn shape turned into a striking piece of living art. It's a subtle tribute to the journey behind each bottle and a quiet nod to the years of care it takes to produce something meaningful.

Rayson's wines themselves echo that philosophy. There's no rigid rulebook guiding the blends or bottlings. Instead, each wine is approached with a sense of artistry and intention. Whether light and crisp or bold and weighty, the goal is always balance—where fruit, acidity, palate weight, and finish work together in harmony.

And there's plenty on the horizon. The team is especially excited about the 2024 Riesling—a bone-dry expression that diverges from the off-dry version which previously earned Best of Show at the Great American White Competition. This new vintage, crisp and classically German in profile, offers vibrant acidity and mineral nuance, making it a dream pairing for oysters, shellfish, and spring greens. It's a bold move that reflects the winery's confidence in its craft and its desire to keep evolving.

Looking ahead, Rayson plans to introduce even more experiential offerings for visitors, including its signature event: Rayson Around the World. The annual festival brings global cuisine to the Triad, pairing international flavors with Rayson's wines for a celebration that channels the magic of Disney's Epcot—only with more grapes and less jet lag.

At its core, Rayson is about more than making great wine. It's about creating a place where people come to celebrate life—through family, food, and finely crafted wines. A destination where you can be transported from the rolling foothills of North Carolina to the sun-soaked vineyards of Europe, all in a single sip. In a state not traditionally known for its wine, Rayson Vineyards is staking its claim—and doing it with grace, grit, and a glass raised to the future.



The logo for Rayson Winery & Vineyards is displayed in the upper portion of the image. The word "Rayson" is written in a large, elegant, white cursive script. A small, stylized white icon of a grape cluster with a single leaf is positioned above the letter 'y'. Below "Rayson", the words "WINERY & VINEYARDS" are written in a smaller, white, all-caps sans-serif font.

Rayson

WINERY & VINEYARDS



Discover Rayson Winery, where every bottle tells a story. From vine to vintage, we grow, craft, and pour all of our award-winning wines right here on site—turning heads and raising glasses across the Yadkin Valley AVA region.

Elevate your visit with a reservation at Bistro Europa, where our European-inspired dishes are thoughtfully paired with our Rayson wines. Exceptional taste. Unforgettable hospitality. All right here in North Carolina wine country—within striking distance of the Triad and just a short drive from Raleigh or Charlotte.



**VISIT OUR
RAYSON
WEBSITE**



AMONG THE VINES

Exploring Three Estate-Grown Grapes

VIDAL BLANC: A RESILIENT HYBRID FOR CRISP, OFF-DRY & SWEET WINES

Vidal Blanc is a cold-hardy French-American hybrid developed in the 1930s by Jean-Louis Vidal. Originally bred for Cognac, its resistance to disease and adaptability to cooler climates have made it a favorite in regions like Canada, the Midwest, the Northeast, North Carolina, and Virginia.

A cross between Ugni Blanc (Trebiano) and Rayon d'Or, Vidal Blanc is known for its ability to survive harsh winters and produce high-quality wines without the “foxy” traits of many hybrids. Its bright acidity and moderate sugar levels allow for a wide range of wine styles, from crisp dry whites to luscious dessert and ice wines.

At JOLO, we prize Vidal Blanc for its thick skins, disease resistance, and late bloom—helping avoid spring frosts. It's a key grape in our Golden Hallows®, Blanc de Blanc sparkling wine, Happy Endings dessert wine, and even in small amounts in our JOLO Pink® (our Rosé) for added depth.



STYLE & FLAVOR PROFILE:

- Dry White: Crisp, citrus-driven, similar to Sauvignon Blanc
- Off-Dry/Semi-Sweet: Floral and fruity with balanced acidity
- Ice Wine: Intensely sweet, honeyed, and rich
- Sparkling: Bright acidity with citrus and stone fruit notes

COMMON TASTING NOTES:

- Lemon, grapefruit, peach, apricot, pear, honeysuckle, and honey (in late-harvest styles).

Dry Vidal Blanc pairs well with seafood, chicken, and light pastas, while sweeter styles shine with desserts, blue cheese, or foie gras. Vidal Blanc's versatility continues to earn it a place among North America's most important hybrid grapes.

CYNTHIANA (THE NORTON GRAPE): AMERICA'S NATIVE WINE GRAPE

Cynthiana, also known as the Norton Grape, is a bold, disease-resistant native American grape that thrives in our vineyard and stars in JOLO favorites like Pilot Fog, Devil's Hill, Pilot Shadow, and Muddy Paws Port-Style wine. While some experts argue that Norton and Cynthiana are genetically distinct cultivars (a recent 2025 study by Lucie Morton even calls for them to be treated separately), most agree they share a storied legacy in American viticulture.

The variety was developed in the early 1800s by Dr. Daniel Norton, a Virginia physician and horticulturist. Believed to be a naturally occurring hybrid with strong ties to *Vitis aestivalis*—a native North American species—Norton was among the first grapes to show real promise for winemaking in the eastern U.S., where traditional European vinifera grapes struggled to survive.

By the mid-19th century, Norton had reached Missouri, where it became the backbone of the state's wine industry. In 1873, Missouri-made Norton wine won international acclaim at the Vienna World Exposition, proving that American grapes could rival Old World standards. Although the variety suffered setbacks during Prohibition, it has since experienced a renaissance in Virginia, Missouri, and right here in North Carolina.

We planted Norton at JOLO over a decade ago for its hardiness, disease resistance, and sustainability. It allows us to farm with minimal intervention—spraying organically and only resorting to conventional methods in extreme situations like hail or frost.

STYLE & FLAVOR PROFILE:

- Full-bodied red
- Deep purple-black color
- Bold tannins and high natural acidity
- Ideal for dry red wines and port-style expressions
- Excellent aging potential—acidity and structure allow cellaring for years

TASTING NOTES:

- Dark fruit: Blackberry, black cherry, and plum
- Earthy depth: Leather, tobacco, forest floor
- Spice & acidity: Clove, black pepper, vibrant acidity for long-term cellaring

Norton continues to earn praise for its resilience and character. At JOLO, it represents our commitment to crafting exceptional wines with both history and integrity in every pour.





CHAMBOURCIN: A VERSATILE HYBRID WITH OLD WORLD CHARACTER

Chambourcin is a French-American hybrid grape admired for its deep ruby color, aromatic complexity, and versatility. Bred by Joannes Seyve and released in 1963, Chambourcin was designed to thrive in challenging climates while maintaining a vinifera-like character. Today it's grown across the eastern U.S., including North Carolina, Virginia, Missouri, and the Midwest, as well as parts of France like the Loire Valley and Bordeaux, where winemakers have turned to it for its disease resistance and ability to support more organic farming.

At JOLO, we love Chambourcin for its adaptability and resilience. It's the only grape we harvest multiple times throughout the season to craft a variety of styles. Early harvests are used for our award-winning rosés—JOLo Pink® and sparkling JOLo Twinkles®. Later in the season, it shines in dry reds like Crimson Creek® and our port-style favorite Muddy Paws, which in the upcoming Solera 6 bottling will feature over 40% Chambourcin. This grape's ability to serve multiple purposes makes it the “smartphone” of the vineyard.

Unlike many hybrids, Chambourcin lacks the foxy or musky notes often associated with native American grapes. It offers smooth tannins, making it approachable young, and gains complexity when oak-aged. While its precise lineage is still debated, its performance in the vineyard and cellar is undeniable.

STYLE & FLAVOR PROFILE:

- Dry red wines: Medium to full-bodied with bold fruit and spice
- Rosé wines: Fresh, fruity, and bright acidity
- Sparkling wines: Vibrant and refreshing
- Port-style wines: Rich, fortified, and expressive

TASTING NOTES:

- Dark fruit: Black cherry, plum, blackberry
- Spice: Black pepper, clove, cinnamon
- Earthy tones: Leather, tobacco, forest floor
- Floral notes: Violet, lavender

With balanced acidity and soft tannins, Chambourcin pairs well with grilled meats, barbecue, and tomato-based pasta. As interest in sustainable, cold-hardy varieties grows, Chambourcin continues to stand out as a star hybrid with old world charm and modern versatility.

Rayson

AROUND THE WORLD



FOOD, WINE, & FUN FESTIVAL JULY 19-20, 2025



322 BRIX LANE, MOCKSVILLE, NC 27028

TICKETS &
MORE INFO



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Winston+Salem
Twice as nice...come on in

A LEGENDARY TRIP TO PORTUGAL

Join the Ray Family on an Unforgettable
Journey into the World of Port Wine

WRITTEN BY JW RAY



Ah, Portugal—where breathtaking landscapes, welcoming people, and world-class Port wine come together beautifully. In early December, Kristen, Joey, Logan, and I (arguably the most charming of the bunch) set off to explore the rich traditions behind one of the world's most iconic wine styles. At JOLO, Port-style wine plays a vital role in our winemaking program. We are passionate about preserving this historic and often-overlooked category, which has seen declining interest in recent generations. Our mission? To help keep this timeless wine alive, appreciated, and flowing for years to come.

LISBON: WHERE HISTORY MEETS JET LAG

Our journey began in Lisbon, where we set out to absorb as much history as possible—before quickly realizing we were far more interested in absorbing great wine. We strolled the city's winding, timeworn streets, narrowly avoided Lisbon's fearless yellow trams, and indulged in pastéis de nata like they were an endangered species. Lisbon was the perfect appetizer—charming, flavorful, and just enough to whet our appetite for the main course: the legendary Douro Valley, heartland of Port wine.

DÃO VALLEY: THE UNDERRATED GEM

Before diving into the heart of Port country, we made an essential stop in the Dão Valley—Portugal's hidden gem for elegant, full-bodied red wines. While lesser-known than the Douro, the Dão is one of Portugal's oldest wine regions, famed for grapes like Touriga Nacional, Tinta Roriz, and Alfrocheiro that deliver depth, complexity, and pure wow. At Soito Winery, our gracious host Sarah welcomed us with stunning wines, a beautiful estate, and a memorable lunch featuring their take on Portugal's iconic bacalhau (salt cod), a dish you'll see often and never tire of. The winemakers here honor tradition while embracing innovation, and it showed in every pour. The wines were intense yet refined—bold, but balanced. The Dão may not produce Port, but this stop was a vibrant reminder of just how diverse and exciting Portuguese wine truly is.

DOURO VALLEY: WINE, WISDOM, AND A FEW TOO MANY TASTINGS (JUST KIDDING)

From the Dão, we made our way to the Douro Valley, and let me tell you this place looks like a postcard

that drank too much wine and got even better looking. Vine-covered hills rolled into the horizon, and the river snaked through the valley like it was leading us directly to our next glass of liquid gold. And honestly? It kind of was. We tasted at Wine & Soul (Sandra and George), which is a quinta/winery, in Duoro, a 180 year old Port right out of the barrel. We also tried 110 year old white Port.

As we visited different quintas (wine estates), we got to see firsthand what makes these legendary Port houses tick. There were ancient stone lagares, where grapes are still crushed by foot (we considered volunteering but thought better of it), and we met winemakers who treat their Port like an art form because, well, it is.

PORTO: THE GRAND FINALE WITH NO REGRETS

We wrapped up our journey in Porto—a city that completely nails it when it comes to food, wine, and hospitality. Every meal was a marathon of flavor, featuring staples like bacalhau (salt cod), francesinhas (the ultimate sandwich), and fresh seafood—each course paired beautifully with, of course, more Port.

As someone who's endlessly curious about the craft, I was on a mission to uncover any old-world or little-known Port-making techniques that might elevate our own Port-style wine. While our Muddy Paws has proudly won Best of Show seven times across international competitions, I'm always striving to improve—especially when it comes to creating something with even greater ageability and depth.

The people in Porto were incredibly kind, the wine even more so. We left with full hearts, full bellies, and luggage that somehow weighed quite a bit more than when we arrived—go figure.

While Portugal's Port producers have centuries of tradition on their side, we at JOLO Winery are no strangers to excellence either. On this trip, I wasn't just a student—I was a competitor, collecting ideas to sharpen our edge and honor the craft.

Did I find the ultimate secret to Port perfection? Maybe. Did I drink enough to think I did? Absolutely. And would I do it all over again? In a heartbeat.

Portugal, you were everything I hoped for and more. But don't get too comfortable—JOLO is just getting started.





VIEW CUVÉE
CALENDAR



ELEVATE YOUR EXPERIENCE

JOLO Cuvée





BEHIND-THE-SCENES STAFF SPOTLIGHT

Meet the Heart and Soul Behind the Brand

A Q&A with VP of Brand Experience, Levi Banks, and
VP of JOLO Brands Wine Clubs, Jerry Ann Brown.

MEET LEVI BANKS: VP OF BRAND EXPERIENCE

From his first job bagging groceries at Just Save to helping manage one of North Carolina's most beloved wineries, Levi's journey is a story of passion, purpose, and a deep-rooted love for creating memorable experiences. With a background steeped in hospitality and a spirit drawn to connection, he's spent the last eight years growing up with the JOLO family—wearing many hats, telling the brand's story, and sharing North Carolina wine with the world, all with a love for creating unforgettable moments. We sat down with him to hear more about his path to JOLO, what inspires him in the industry, and, of course, which wine he's sipping right now.

TELL US ABOUT YOUR BACKGROUND AND HOW YOU STARTED WORKING AT JOLO.

I got my first job at 16, working at a grocery store called Just Save, and stayed there until it eventually shut down. After that, I began working for my parents at their bed and breakfast, Pilot Knob Inn. While I appreciated being part of the family business, I knew I wanted to explore something new.

In 2017, I got the opportunity to join JOLO. One of my best friends was already working there and told me how fun and fast-paced it was, so he put in a good word for me. I started by waiting tables, polishing glasses, and helping with events. I had actually gone to school with Joey and Logan since middle school. Eight years later, it's hard to name just one reason why I've stayed so long since countless things keep pulling me back. Honestly, it felt like a magnet had been drawing me in since day one.

WHAT DOES YOUR JOB INVOLVE FOR JOLO AND RAYSON?

My primary role is connecting with guests and members, speaking to large groups and sharing the vision, passion, and purpose behind JOLO Brands. Beyond that, I stay involved in the day-to-day operations and help manage both of our restaurants. I also travel for offsite events, representing the brand at various locations and assisting with wine distribution to ensure our wines reach a wider audience.

WHAT IS ONE IMPORTANT PIECE OF ADVICE FOR WINE DRINKERS?

Don't be afraid to try something new. Your palate changes over time, and wines you might not have enjoyed before could surprise you now. Be open, ask questions, and explore new wine—it's all part of the journey.

WHAT WINE ARE YOU DRINKING RIGHT NOW & WHAT DO YOU LIKE TO PAIR IT WITH?

Right now, I'm really enjoying the Pearl de Blanc. It's clean, crisp, and refreshing. I love to pair it with everything! But especially caviar, it's like a match made in heaven.



LEVI BANKS
VP OF BRAND EXPERIENCE



JERRY ANN BROWN
VP OF JOLO BRANDS WINE CLUBS

MEET JERRY ANN BROWN: VP OF JOLO BRANDS WINE CLUBS

Jerry Ann Brown plays a key role in crafting unforgettable moments for wine enthusiasts in the heart of North Carolina's wine country, where scenic vineyards meet exceptional hospitality. As Vice President of Wine Clubs and Event Coordinator for JOLO and Rayson Wineries & Vineyards, Jerry Ann brings a unique blend of education, leadership, and passion to everything she does.

TELL US ABOUT YOUR BACKGROUND AND HOW YOU STARTED WORKING AT JOLO.

As a server, I began my journey in the wine industry, where I quickly developed a passion for hospitality and wine education. During this time, I pursued training to become a tasting guide, deepening my knowledge and engagement with guests. As I advanced in this role, I gradually took on managerial responsibilities, honing my leadership and operational skills. When I retired from teaching, I transitioned into a full-time managerial position, allowing me to dedicate myself fully to the industry. This progression ultimately led to my promotion as Vice President of Wine Clubs and event Coordinator, where I now oversee member experiences, events, and operations for both JOLO and Rayson Wineries & Vineyards.

WHAT DOES YOUR JOB INVOLVE FOR JOLO AND RAYSON?

As the Vice President of Wine Clubs, I oversee and manage wine club member accounts for both JOLO and Rayson Wineries & Vineyards. JOLO boasts a membership of over 2,700, while Rayson has over 600 members. Our members enjoy quarterly wine club allocations, which can be conveniently picked up at the winery or shipped. I also plan and execute exclusive wine club events. These include pick-up parties, vertical tastings, food and wine pairings, premier picnics and curated tasting experiences—enhancing the value of our member's annual benefits. I coordinate and organize private events, including weddings, corporate gatherings, receptions, and milestone celebrations, utilizing our stunning event spaces to create unforgettable experiences.

THE BEST PART OF YOUR JOB IS?

I get to witness the entire winemaking journey—from planting and nurturing the vines to the final bottling. I also really enjoy evaluating the wines and offering input throughout the process. Of course, working alongside the best team in the industry is an incredible bonus.

WHAT MIGHT READERS NOT KNOW ABOUT YOU?

I love traveling across the United States in my RV. I'm always up for discovering new places and exploring the beauty each region has to offer. In December, I took a trip to Bozeman, Montana, where one of the highlights was sipping a glass of bubbly while soaking in the natural hot springs—a truly unforgettable experience.

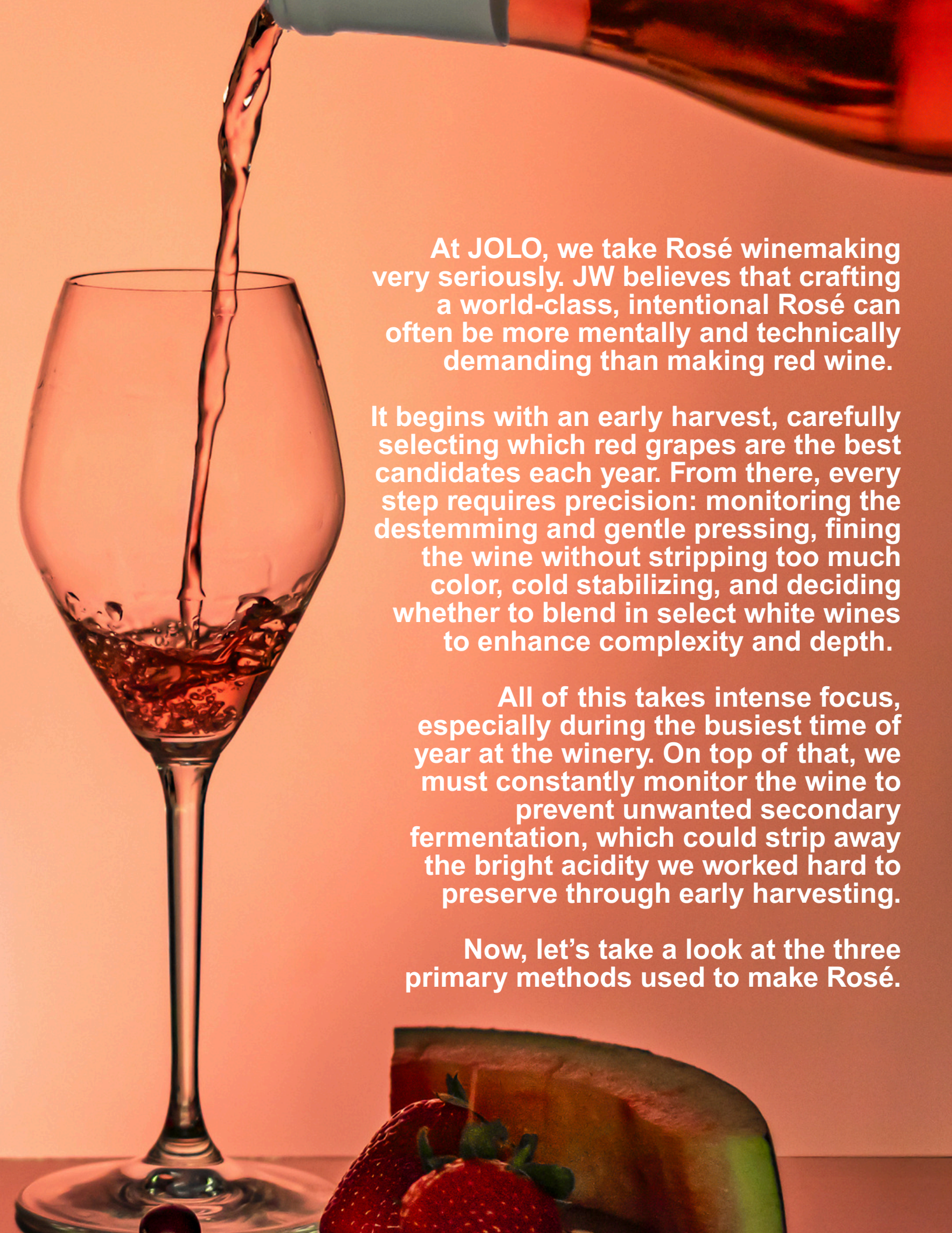
EVENTS AT JOLO & RAYSON

- Corporate Events
- Private Parties
- Bridal Showers and Luncheons
- Wedding Rehearsal Dinners
- AND MORE!



THREE WAYS TO MAKE Rosé Wine



A close-up photograph of a bottle pouring rosé wine into a glass. The wine is a vibrant pink color and is captured mid-pour, creating a dynamic splash in the glass. In the foreground, a slice of watermelon and two strawberries are visible, adding a fresh, summery feel to the image. The background is a soft, warm orange-red color.

At JOLO, we take Rosé winemaking very seriously. JW believes that crafting a world-class, intentional Rosé can often be more mentally and technically demanding than making red wine.

It begins with an early harvest, carefully selecting which red grapes are the best candidates each year. From there, every step requires precision: monitoring the destemming and gentle pressing, fining the wine without stripping too much color, cold stabilizing, and deciding whether to blend in select white wines to enhance complexity and depth.

All of this takes intense focus, especially during the busiest time of year at the winery. On top of that, we must constantly monitor the wine to prevent unwanted secondary fermentation, which could strip away the bright acidity we worked hard to preserve through early harvesting.

Now, let's take a look at the three primary methods used to make Rosé.

The Direct Press

THE JOLO METHOD FOR INTENTIONAL ROSÉS

In this method, red grapes are harvested specifically to make Rosé—not as a byproduct of red wine production. At JOLO, we always use Chambourcin as the base. The grapes are picked earlier in the season to preserve vibrant acidity, lower the potential alcohol level, and minimize heavy berry flavors. They are then gently pressed immediately after harvest, with minimal skin contact—usually just an hour or two in the press.

Since color in wine primarily comes from the grape skins, this limited contact typically results in a pale pink hue. However, JOLO's use of Chambourcin, a rare Teinturier grape with naturally pink juice (rather than clear), gives our Rosé its beautiful, distinctive color.

The juice is then fermented like a white wine at cool temperatures to preserve fresh fruit and floral aromas. This method produces a light, crisp, and elegant Rosé with bright acidity and flavors of strawberries, citrus, watermelon, and fresh herbs. To add complexity with notes of white flowers and stone fruits, we sometimes blend in small amounts of Traminette or Vidal Blanc.



Why Direct Pressing is the Preferred Method for Premium Rosé

1. DESIGNED FOR ROSÉ PRODUCTION

- Unlike the Saignée method, where Rosé is a byproduct of red wine, direct pressing is done intentionally to craft a high-quality Rosé from the start. Intentional!

2. DELICATE AND ELEGANT PORTFOLIO

- Wines made with this method tend to be lighter in color and body, and alcohol which is preferred for Provence-style Rosés and many of today's most coveted Rosés

3. HIGHER ACIDITY, FRESHNESS, LOWER ALCOHOL

- Since the grapes are often harvested early, they retain higher acidity, making the Rosé refreshing and food-friendly.

This method dominates in France (especially Provence and Loire Valley), Spain, and growing in California, where winemakers focus on producing dry, pale, and elegant Rosés with a pure fruit expression and crisp finish.

**SHOP AWARD
WINNING
JOLO PINK**



Saignée Method

OF ROSÉ WINEMAKING

The Saignée method starts by harvesting and crushing red grapes like Grenache, Syrah, Pinot Noir, Cabernet Sauvignon, or Malbec, just as if making red wine.

After a brief skin contact — a few hours to two days — some juice is “bled” off (hence “Saignée,” meaning “to bleed”) and fermented separately at cool temperatures to preserve its fresh, fruity character. The remaining must continues fermenting into a more concentrated red wine.

This technique often results in Rosés that are darker, fuller-bodied, and richer than those made by direct pressing, though they can sometimes have a more tannic, less delicate profile with less vibrant acidity. Saignée Rosés are popular in places like Provence, California, and Spain, where winemakers often use the method not just for Rosé but to intensify their red wines.

While Saignée Rosés are prized for their complexity and food-friendliness — pairing well with grilled meats, seafood, and Mediterranean dishes — some critics see them as a byproduct of red wine production, preferring direct-press methods for more delicate, intentional Rosés.



GRAPES HARVESTED
at peak ripeness for red wine production

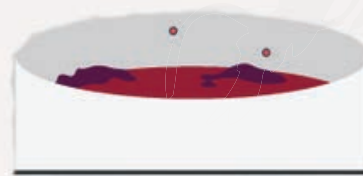
GRAPES PLACED
in a vat, usually for cold soaking to extract skin color for finished red wine



SAIGNÉE FERMENTS
into Rosé wine separately



AFTER BRIEF TIME
(2-3 days) the juice collects in the bottom from the weight of the grapes & that is bled off (saignée means ‘to bleed’)



REMAINDER
used for red wine

Blending Method OF ROSÉ WINEMAKING

The blending technique is commonly used for mass-produced Rosés, lower-cost Rosés primarily in North America and is also the standard for making Rosé Champagne (due to their heritage and many other technical hurdles that can only be overcome by this blending method—though the blending method is not permitted for still Rosé wines in Europe).

It's surprising that the prestigious Champagne region can use this method when it's otherwise illegal throughout France and Europe. But with Champagne's legendary results, it's hard to argue! Rosé Champagne is a rare exception among high-end wines, where producers often blend red Pinot Noir or Pinot Meunier into white base wines.

Why Top Producers and Boutique Wineries Avoid Blending for Still Rosés:

1. ILLEGAL IN MANY REGIONS

- In the European Union (except Champagne), blending red and white wine to create still Rosés is prohibited. Winemakers must use either the Direct Press or Saignée methods.

2. LACK OF COMPLEXITY

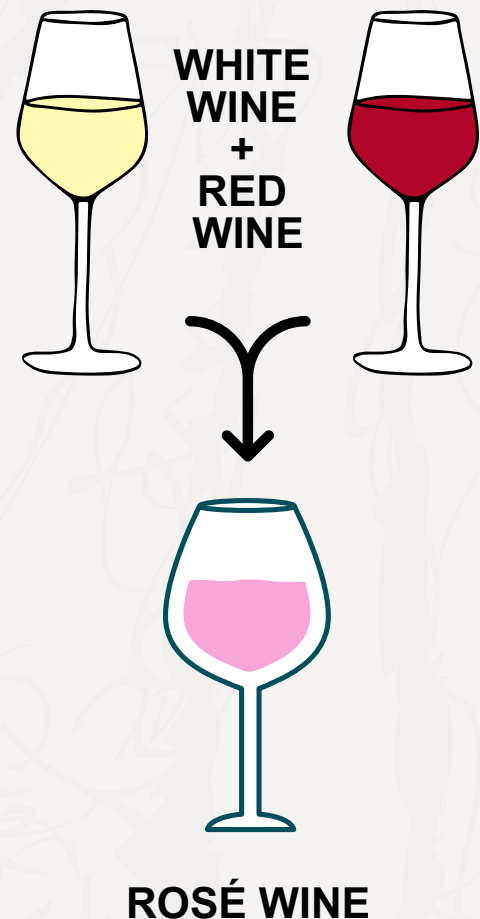
- Rosés made by blending often lack the depth and balance that naturally develop through controlled skin contact. These wines tend to have higher alcohol levels and can taste "flabby," meaning they lack structure and acidity.

3. COMMON IN BULK PRODUCTION

- Blending is mainly used in high-volume, lower-quality wine production because it allows for easy color adjustment without the precision required by other methods.

4. MOST AVAILABLE AT RETAIL

- Unfortunately, blended Rosés dominate restaurant wine lists, wine shops, and grocery shelves due to their lower price points and general consumer misunderstanding. Without knowing the differences between Rosé production methods, many people don't realize why prices vary so widely.



That's where a great wine shop attendant—or simply choosing JOLO Pink, Twinkles, or Rayson Rosé—makes all the difference!



Voted Top 100 Most Romantic Restaurants in the United States

OpenTable, 2025



 **Pasta**
RANT



RESERVE
DINING



YOUR SUMMER BEACH PICNIC ESSENTIALS

Expert tips from professional picnic organizer
Michelle Bethea of Elaborate Outings Luxury Picnics.



PHOTO PROVIDED BY CAPE FEAR LIVING STAFF

Summer is here, and what better way to spend a sun-drenched day than by the beach with friends, family, or your significant other? There's something magical about the sound of waves crashing, the salty air, and the feeling of sand between your toes. To elevate your beach day to the next level, a well-planned picnic is a must. Whether you're a seasoned beach-goer or a first-timer, having the right gear can make your experience smooth, comfortable, and unforgettable.

To ensure you have the best beach picnic, we pulled in expert tips from Michelle Bethea, professional picnic organizer from Elaborate Outings Luxury Picnics, to help us curate the perfect beach picnic.

1. A GOOD BEACH BLANKET OR MAT

Before diving into the picnic details, you need a spot to sit and spread out your feast. A quality beach blanket is a must-have for comfort. Look for one that is sand resistant,

quick-drying, and large enough to accommodate your group. Many modern beach blankets are also foldable and come with carrying cases, making them easy to transport. If you want a more elevated option, a beach mat with an inflatable cushion can add extra comfort.

MICHELLE'S TIP: Opt for a blanket with a waterproof backing to prevent moisture from the sand from soaking through. That way, you can sit comfortably, even after a dip in the water!

OUR PICK: Sand-Free Beach Blanket by CGear

2. PICNIC BASKET OR COOLER

A classic picnic basket is a great way to store your beach essentials while giving off that vintage charm. However, if you're planning to store beverages or foods that need to stay cool, a cooler might be the better option. For convenience, many coolers come with wheels and handles to make carrying them easy.

MICHELLE'S TIP: Choose a cooler with good insulation. You'll want to keep drinks and food cold in the summer heat, so a high-quality cooler is essential for ensuring your picnic experience is comfortable.

OUR PICK: Yeti Tundra 35 Cooler (durable and keeps everything cold for hours)

3. REUSABLE PLATES, CUPS, AND UTENSILS

To minimize waste and be eco-friendly, reusable plates, cups, and utensils are a great addition to your beach picnic gear. Look for lightweight, durable options made from materials like bamboo or melamine. Not only are these stylish, but they're also easy to clean and carry.

MICHELLE'S TIP: Having a coordinated picnic set adds a touch of elegance. Go for a set that matches the vibe you're going for—whether it's laid-back or a little more upscale.

OUR PICK: Bamboozle Reusable Plates & Cups Set

4. PORTABLE GRILL OR BEACH-FRIENDLY BBQ

Nothing says beach picnic quite like grilling fresh food while you soak up the sun. A portable grill or compact BBQ set can be a game-changer for your picnic. Choose one that is easy to transport and quick to set up. Grilled veggies, fresh seafood, or even burgers will taste even better with the ocean breeze in your hair.

MICHELLE'S TIP: Grilling by the beach can be magical, but remember to check local regulations. Some beaches have rules on grilling or fires, so make sure you're prepared with the right gear and permissions

OUR PICK: Weber Q1200 Liquid Propane Grill (small, powerful, and easy to use)

5. COOLER BAGS FOR DRINKS & SNACKS

While your main cooler can house larger items like food, a small insulated bag is perfect for keeping drinks cold and easily accessible. Consider a smaller, lightweight bag for your ice-cold beverages, snacks, and fruit—great for quick access without having to dig through your main cooler.

MICHELLE'S TIP: Pack some snacks in a separate cooler bag. It makes it much easier to grab something quick without disturbing your entire setup.

OUR PICK: Igloo Party Cube Cooler Bag (lightweight and easy to carry)

6. SUNSCREEN & SUN PROTECTION GEAR

While soaking up the sun is the goal, it's important to protect yourself from harmful UV rays. Look for a broad-spectrum sunscreen with SPF 30 or higher and make sure it's water-resistant. Additionally, a beach umbrella or pop-up tent is ideal for some shade when you need a break from the sun. Don't forget a stylish wide-brimmed hat and sunglasses!

MICHELLE'S TIP: It's essential to have a bit of shade available, especially if you're at the beach for a few hours. A portable umbrella or tent is a great way to ensure everyone is protected from the sun without interrupting the fun.

OUR PICK: Supergoop! Unseen Sunscreen SPF 40 (water-resistant and non-greasy)

7. SPARKLING WINE & ROSÉ FROM JOLO & RAYSON WINERIES

What better way to celebrate a beautiful beach day than with a chilled glass of sparkling wine or rosé? The crisp and refreshing notes of a well-chosen wine can elevate any occasion. For your beach picnic, we recommend a bottle of Beach Bubbles from JOLO Winery—its effervescent bubbles and vibrant flavors are perfect for sipping by the sea. Additionally, Rayson Winery's Rosé offers a deliciously crisp, fruit-forward profile that pairs beautifully with seafood, grilled vegetables, or even a simple charcuterie board. These wines not only provide a refreshing option for hot summer



PHOTO PROVIDED BY COREY YOUNG



PHOTO PROVIDED BY COREY YOUNG

days but also add a touch of elegance to your beach picnic. Don't forget a wine opener, wine glasses (preferably plastic for safety), and a wine chiller to keep your bottles cool.

MICHELLE'S TIP: If you're planning to bring wine, don't forget a wine chiller or insulated tote to keep it at the perfect temperature for sipping!

OUR PICKS:

- JOLO Beach Bubbles— A crisp, celebratory choice that brings the sparkle to your day. (www.jolovineyards.com)
- Rayson Winery Rosé – A dry, refreshing option that adds a burst of flavor to your beach feast. (www.raysonwine.com)



SAVOR THE FLAVORS OF Summer

A vibrant collection of seasonal recipes designed for al fresco dining, casual gatherings, and elegant evenings—each dish perfectly paired with fine wine for an unforgettable experience.

GOAT CHEESE SOUFFLÉ

Serves: 4

A dish that captures the essence of elegance and comfort all at once. This delightful soufflé boasts a delicate, airy texture that melts in your mouth, perfectly complemented by goat cheese's rich, tangy flavor. Ideal for a sophisticated brunch or a light dinner, this soufflé, with a golden crust and a fluffy interior, pairs delightfully with the Rayson Rosé with aromatics of cranberries and ripe strawberries complemented by a lively and refreshing acidity.

Ingredients:

- 6 tablespoons unsalted butter
- 4 tablespoons all-purpose flour
- 1 cup milk
- 5 eggs, separated
- 1 cup goat cheese, crumbled
- ¼ cup Parmesan grated
- 2 tablespoons chopped fresh herbs (parsley, chives, chervil)
- 1-2 sprigs thyme
- 1 teaspoon salt

Method:

Preheat the oven to 365°F. Grease soufflé molds. Add milk, salt, and thyme to a saucepan over medium heat and bring to a boil. Remove the milk from the heat and leave

it to steep. Meanwhile, in a separate saucepan, melt the butter completely and add flour. Stir well with a whisk. Cook the roux for 2-3 minutes without coloring it. Gradually add hot milk and whisk to a smooth paste, around 3-4 minutes. Add both cheeses, fold in, and leave for 10 minutes to melt. Whisk well to a smooth mixture with no lumps. Add egg yolks and whisk until combined and smooth. Add herbs. Whisk egg whites in a mixer to soft peaks. Add 1/3 of the whites to the mixture. Whisk well. Fold in the rest of the whites in two stages. Pour soufflé into molds. Place molds onto a baking tray and pour hot enough to cover halfway up the moulds. Bake in the oven until soufflé is raised and browned, about 20 minutes. Once cooked, remove the baking tray and leave to cool (it should be warm). Use a small knife to unmold the soufflés.

Serve immediately and pair with Rayson Rosé.



SPANISH SHRIMP

with Bravas-Tapenade Sauce and Garlic Cannellini Beans

Serves: 4

Spanish Shrimp with Bravas-Tapenade Sauce and Garlic Cannellini Beans is a delightful mix of cultures. It brings together the rich flavors of garlicky shrimp, creamy white beans, and tangy tomato sauce, reflecting the diverse culinary influences of Spain, France, and Italy. It can be served as a tapenade or main dish and pairs beautifully with the award-winning Brut-style JOLO Twinkles® sparkling rosé.



Ingredients:

Tapenade

- 2 cloves garlic, roughly chopped
- 1/2 cup Kalamata olives, pitted
- 1/4 cup Manzanilla olives
- 1.5 tablespoons capers
- 1/2 cup olive oil

Bravas Sauce

- 1 red pepper, roasted
- 2 tablespoons red wine vinegar
- 1/4 cup can of tomato sauce
- 1/2 teaspoon smoked paprika

Shrimp

- 2 tablespoons olive oil
- 1 pound frozen large shrimp (21-25 count) - thawed, peeled, and deveined
- 1 teaspoon fresh thyme
- Salt & pepper
- A few leaves of fresh basil, chopped into ribbons
- 1 fresh tomato, chopped
- 1 can Cannellini beans, drained
- 1 clove garlic, chopped
- 1 lemon

Method:

Make the tapenade. Add all ingredients, except the olive oil, to a blender and blend. Add olive oil and blend. In a saucepan over medium heat, add the tapenade mixture. Make the Bravas sauce. Combine the ingredients for the Bravas sauce in a separate saucepan and bring to a simmer. Heat oil in a skillet over medium heat. Add the shrimp, thyme, salt, and pepper, the sizzle and aroma will fill your kitchen. Increase the heat to high, toss, and turn the shrimp with tongs until they turn a vibrant pink, for about 2 minutes. Add basil, tomatoes, tapenade, and Bravas sauce to the shrimp and stir, creating a symphony of flavors and textures. In a separate saucepan, add olive oil, garlic, cannellini beans, and lemon juice over medium heat. Plate the cannellini beans and the shrimp mixture on top. Squeeze lemon juice and garnish with thyme, basil and drizzle of olive oil.

To elevate this culinary experience, pair this dish with the award-winning Brut-style JOLO Twinkles® sparkling rosé. Its crisp, refreshing notes will complement the rich flavors of the dish, making your dining experience truly special and indulgent.

PESTO HADDOCK

Serves: 4

Experience the perfect harmony of flavors with this Pesto Haddock. The healthy cashew nut pesto pairs beautifully with JOLO's Golden Hallows Reserve. The light, buttery overtones of the wine add texture and body. At the same time, the 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.

Ingredients:

- 4(6-ounces) haddock fish fillets
- Salt
- Black Pepper
- 2 tablespoons Canola oil
- 2 Tablespoons extra-virgin olive oil
- 1 cup cashews
- ¼ cup extra virgin olive oil
- 4 garlic cloves, peeled & chopped
- 3 tablespoons fresh lemon juice
- 1 cup fresh basil
- ¼ teaspoon salt
- ½ teaspoon pepper
- 1 tablespoon lemon rind
- ¼ cup parmesan cheese

Method:

In a food processor, combine cashews, olive oil, lemon juice, basil, and lemon rind.

Once the cashew, olive oil, lemon juice, basil, and lemon rind are blended to your desired consistency, it's time to add the parmesan cheese. Blend it again until the cheese is fully incorporated into the pesto.

Prepare the haddock by seasoning it with salt and pepper. Then, add canola and olive oil in a large skillet over medium heat. Working in batches, if necessary, add the fish and cook until the flesh is opaque, which usually takes 8 to 10 minutes, depending on the thickness of the fish. Turn the fish over and cook until it's cooked through, which takes 1 to 2 minutes. Spoon pesto onto each fillet and serve. Pair with JOLO Golden Hallows Reserve.



BLUEBERRY COBBLER

Serves: 6

This delightful blueberry cobbler is enhanced by the rich flavors of Rayson Vineyards Blueberry Port. The dessert celebrates plump, juicy blueberries, perfectly balanced with a hint of the port's velvety depth. As the cobbler bakes, your kitchen will be filled with the intoxicating aroma of warm berries and buttery crust. Serve it warm with a scoop of vanilla ice cream. Pair with the velvety, luscious Rayson Blueberry-Style Port.

Ingredients:

Filling

- 2 cups frozen blueberries
- 1ounce Rayson Blueberry-Style Port
- ¼ cup granulated sugar
- 1 tablespoon cornstarch
- 1 tablespoon vanilla extract
- 1/8 teaspoon cinnamon
- pinch salt

Topping

- ¾ cups flour
- 1 tablespoon sugar
- ¼ teaspoon baking soda
- ¼ teaspoon baking powder
- 1/8 teaspoon salt
- ⅓ cup cold butter, cut into small pieces
- 1/3 cup buttermilk

Method:

Preheat the oven to 400°F. Grease 6 ramekins. **To make the filling:** Add ingredients to a saucepan and cook over medium heat, stirring occasionally, until the sugar dissolves and the mixture thickens slightly (about 3-4 minutes). Spoon the filling into the ramekins. **To make the topping,** whisk together flour, sugar, baking soda, baking powder, and salt in a medium bowl. Blend in the cold butter using your fingertips or a pastry blender until the mixture resembles a coarse meal. Stir in buttermilk with a fork until combined (don't over mix). Drop the dough in mounds over the filling, leaving space between the mounds. Lightly sprinkle sugar over the dough. Bake for 25-30 minutes until the topping is golden brown and the fruit is bubbling.

Cool slightly and serve warm. Pair with a glass of Rayson Blueberry-Style Port.



MAKE YOUR OWN SUMMER Wine-Tails

As the sun shines brighter, celebrate the season with refreshing, make-at-home cocktails crafted with JOLO and Rayson wines. Infused with award-winning elegance and vibrant summer flavors, these easy-to-mix creations are perfect for poolside lounging, beach picnics, or patio gatherings. Raise a glass to unforgettable summer moments and exceptional wine from the comfort of home!



FEATURED: LEVI'S LUAU AT JOLO WINERY & VINEYARDS

RAYSON ROSÉ LEMONADE

“This vibrant cocktail has delicate floral notes, elevated by a dash of rose water and a beautiful rosé petal garnish.”

***-Colleen Thompson
Cape Fear Living Magazine***

Ingredients:

- 4 oz Rayson Winery Rosé Wine
- 2 oz fresh lemonade
- 1 oz triple sec (or orange liqueur)
- 1/2 oz fresh lime juice
- 1-2 drops of rosé water
- Ice cubes
- Fresh lemon slices for garnish
- Fresh mint leaves for garnish
- Rosé petals for garnish (optional, for a floral touch)

Instructions:

Fill a glass with ice cubes to chill. In a shaker, combine the Rayson Rosé, fresh lemonade, triple sec, lime juice, and a dash of rosé water. Add ice and shake gently to blend the ingredients together. Strain the mixture into the prepared glass over fresh ice. For a fragrant and elegant finish, garnish with a few fresh lemon slices, a sprig of mint leaves, and delicate rosé petals. Stir lightly and enjoy this perfect summer drink's crisp, citrusy, and floral fusion!

**SHOP
RAYSON
ROSÉ**



ELDERFLOWER ROSÉ SANGRIA

“A floral, fruity, and refreshing sip—this Elderflower Rosé Sangria made with JOLO Pink rosé and elderflower liqueur is perfect for sunny afternoons or special gatherings.”

-Colleen Thompson
Cape Fear Living Magazine

**SHOP
JOLO
PINK**



Ingredients:

- 1 bottle of JOLO Pink rosé wine (750 ml)
- 1/4 cup elderflower liqueur (like St-Germain)
- 1/4 cup brandy (optional, for added depth)
- 1/4 cup fresh lime juice (about 2 limes)
- 1/4 cup orange juice (freshly squeezed)
- 1-2 tablespoons honey or simple syrup (to taste)
- 1/2 cup sliced strawberries
- 1/2 cup sliced cucumber (for a fresh, herbal note)
- 1/4 cup fresh mint leaves
- 1/4 cup orange slices
- 1/4 cup lemon slices
- Fresh elderflowers (for garnish)
- Sparkling water or soda water (optional, for a bit of fizz)

Instructions:

Combine the JOLO Pink rosé wine, elderflower liqueur, brandy (if using), lime juice, orange juice, and honey/simple syrup in a large pitcher. Stir well until everything is combined. Add the sliced strawberries, cucumber, orange, and lemon slices to the pitcher. Stir gently to combine the flavors. Allow the sangria to chill in the refrigerator for 2-4 hours, ideally overnight, to let the flavors meld together. When ready to serve, pour the sangria into glasses filled with ice. If you like a fizzy twist, top with a splash of sparkling or soda water. For a lovely, aromatic touch, garnish each glass with a sprig of fresh elderflowers and a few mint leaves. Serve this crisp, floral, and slightly fruity sangria at your next gathering—perfect for a sunny afternoon or evening.

TROPICAL GRAPEFRUIT SPARKLER

Ingredients:

- 4 oz JOLO Beach Bubbles sparkling wine
- 1 oz coconut rum
- 1 oz pineapple juice
- 1/2 oz fresh lime juice
- 1 oz fresh grapefruit juice
- Ice cubes
- Grapefruit slice for garnish

“Sip into a tropical escape with coconut rum, pineapple, and grapefruit—perfectly elevated by JOLO Beach Bubbles.”

***-Colleen Thompson
Cape Fear Living Magazine***

Instructions:

Begin by filling a stemmed glass (flute or coupe glass) with ice water to chill. Once the glass is cool, discard the ice. Combine the coconut rum, pineapple juice, fresh lime juice, and fresh grapefruit juice in a shaker. Add ice to the shaker and shake gently to combine. Strain the mixture into the chilled glass, filling it about halfway. Top off the drink with JOLO Beach Bubbles sparkling wine, pouring it slowly to let the bubbles gently rise. Garnish with a slice of grapefruit.

**SHOP
BEACH
BUBBLES**



AWARD - WINNING Vintages



VIEW OUR
AWARDS



The Rayson Reveal

AN INSIDE LOOK AT RAYSON'S RENOVATIONS

When the Rayson property was acquired in November 2023, the Ray family saw more than what stood before them—they saw what it could become. Renovations began immediately, guided by a clear vision: to create a destination that embodies the excellence and warmth guests expect from a JOLO-caliber experience, while introducing a fresh, distinctive identity of its own.

Every element was approached with thoughtful intention. Week by week, our renovation team brought that vision to life—tackling projects both ambitious and nuanced, from carefully orchestrated upgrades to inspired changes born from guest feedback and team ingenuity. For frequent visitors, progress appeared steady. But for those returning seasonally, the transformation was nothing short of remarkable.



Above: The current Rayson Pavilion—an ideal space for events.
Below: Elevated Sunset Veranda seating, perfect for al fresco dining.

Below: Photo of the acquired grounds, taken in November 2023.



Above: The original storage area of the acquired property, now transformed into our dining room and kitchen.



Above: Former tasting room, prior to renovations.



Above: The current Rayson Winery & Vineyards Tasting Room

HIGHLIGHTS

- A complete redesign of the restrooms—modern, sophisticated, and unrecognizable from their former state
- Concrete flooring replaced with elegant tile; fresh paint and trim throughout; custom wallpaper in the private tasting and dining rooms
- An outdated drop ceiling exchanged for refined beveled panels
- Two small offices combined into an exclusive tasting room for wine club members and private experiences
- A state-of-the-art kitchen constructed from the ground up, outfitted with professional-grade equipment
- A newly arched entry to the dining room and host stand, featuring a Bistro Europa wall fountain
- The barrel room transformed into an inviting dining space, complete with a Chef's Counter view of the kitchen
- Each room adorned with its own chandelier, with the main dining room and tasting room glistening with grand chandelier centerpieces
- Redesigned tasting bars with sleek countertops, mirrored backsplashes, enhanced refrigeration, custom shelving, and backlit wine displays
- A veranda extension offering additional shaded patio seating with sweeping vineyard views
- A complete exterior revitalization, including new landscaping and fresh building paint
- The creation of the luxurious Founder's Lounge upstairs—featuring a private dining area, kitchenette, bathroom, lounge, and scenic terrace
- Two additional private dining rooms off of main dining to accommodate larger gatherings
- A striking stone fireplace added to the patio, creating a cozy retreat for cooler months
- The introduction of our "Sunrise" and "Sunset" veranda seating areas on the main lawn—perfect for golden hour moments overlooking the vines

Every corner of the property was reimagined with care and precision. We didn't simply renovate—we elevated the entire guest experience with the goal of delivering the warmth, sophistication, and five-star service our guests deserve.

Below: Bistro Europa's current dining space at Rayson Winery & Vineyards, showcasing the Chef Counter Window dining experience.





CANTON
GRAND
CRU *Limited edition*



VIEW OUR
WINE CLUB



3,750 Wine Club Members

from JOLO Winery & Rayson Winery

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

MT+ TH

AYD





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