



Tiger Mountain Vineyards

Award Winning Wines from Rabun County, Georgia

The first vineyards at Tiger Mountain were planted on the five-generation-old Ezzard farm in Northeast Georgia in 1995, and the first vintages date to 1999. The 2,000-foot altitude, cool mountain nights and well-drained slopes, which consist

of the decayed granite soils of the ancient Blue Ridge, are an ideal terroir for certain European vinifera and the native American Norton. A divided trellis system prevents excessive canopy, allowing sunlight and

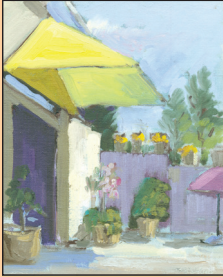


movement of air through the vines. The grapes are harvested by hand, and the wine is made using traditional European small winery methods in the fermentation, barrel aging and blending processes.

The vinifera grapes cultivated at Tiger are carefully selected to produce quality fruit in southeastern growing conditions: French and Portuguese reds include Cabernet Franc, Touriga Nacional, Tannat, Malbec, Mourvedre as well as the native American Norton; white grapes are Viognier and the rare Petit Manseng. Since 2001, the wines have won 140 awards, including medals in the 2010 and 2011 San Francisco International Wine Competition. They are sold in Georgia's major cities, in Highlands, N.C, and are listed in top restaurants, including several five-star establishments.

Tiger Mountain Vineyards, owned by John and Martha Ezzard and John and Marilyn McMullan, takes pride in its handcrafted wines which reflect a deep respect for this unique land and its fruit.

WHAT THE EXPERTS ARE SAYING ABOUT TIGER MOUNTAIN VINEYARDS



Tiger winery: painting by Mimi Shaw

*"Tiger Mountain supplies some of the
finest restaurants in Atlanta."*

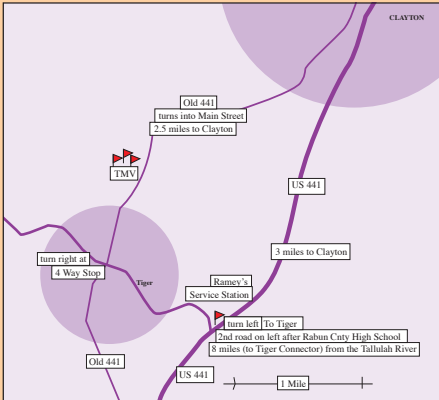
Southern Living, April, 2009

*"An example of American greatness,"
Tiger Mountain's 2009 Petit Manseng,
gold medal winner, 2010*

Jefferson Cup Invitational

*Tiger Mountain Vineyards
"Best of Food and Wine"*

Atlanta Journal-Constitution on-line Travel, Jan 25, 2009



Tasting room hours:

**Spring/Summer - Memorial Day through Thanksgiving
Sunday through Friday, 1 p.m. to 5 p.m.
Saturday, 11 a.m. to 6 p.m.**

**Winter - Friday and Sunday, 1 p.m. to 5 p.m.
Saturday, 11 a.m. to 5 p.m**

Other times available by appointment