

For Immediate Release

JSCC Viticulture And Enology Class Produces Winning Wines

Kenansville, North Carolina October 6, 2009 – Congratulations to the Viticulture and Enology class at James Sprunt Community College! The class produced 2 wines that were awarded winning ribbons at the annual Muscadine Festival in Kenansville, NC. The first place blue ribbon was awarded for the Carlos/Noble blend Blush wine, and the second place ribbon was awarded for the 100% Carlos White wine. There were 81 total entries in 4 categories, red, white, blush and others. Participants in the competition included amateur wine makers in Duplin and surrounding counties.

Taught by Mr. Tom Kahl, the class is hands-on instruction in harvesting, crushing, and fermenting the grapes to produce wine as the final product. The Viticulture and Enology Program at James Sprunt Community College is the only community college program focusing on the muscadine grape in North Carolina. For more information about JSCC or the Viticulture and Enology Program, log on to www.jamessprunt.edu or contact Dennis Sutton at 910-296-1247.



Left to right front row: Miriam Johnson, Hal Murphy, Miriam Cowan, David Sanderson. Left to right back row: Lane Gregory, Michael Higgs, John Tyson, Ian Leonard. Not pictured is Teresa Gregory.

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