



# FALL 2020 MIXED WINE CLUB

MARK FRISZOLOWSKI - *Winemaker*

AFTON HALL - *Wine Club Manager*



## ◀ 2017 ESTATE CHARDONNAY

**TASTING NOTES:** The slight oak-aging of Estate Chardonnay portrays a smooth, round mouthfeel with flavors of mild lemon and slight vanilla.

**CELLAR PRACTICES:** 100% estate-grown Chardonnay grapes with majority of aging taking place in stainless steel tanks after a brief aging in French oak.

**FOOD PAIRINGS:** Herb-roasted Turkey, Roasted Butternut Squash, Apple Chutney



## ◀ 2017 RESERVE CABERNET FRANC

**TASTING NOTES:** This earthy Reserve Cabernet Franc blends wild red fruits, licorice, and spice into a balanced, well-rounded taste. Elegantly crafted and perfumed with sweet chocolate and cocoa.

**CELLAR PRACTICES:** Aged in medium-toast French oak for 15 months

**FOOD PAIRINGS:** Grilled Portobello Mushrooms, Pork Tenderloin, Dark Chocolate



## ◀ JEWEL DRY ROSÉ

**TASTING NOTES:** Jewel Dry Rosé is part of a brand new Childress Vineyards wine series. Slightly bubbled, this refreshing wine features aromas of strawberry and cranberry with vibrant acidic flavors of ruby red grapefruit.

**CELLAR PRACTICES:** An enticing blend predominantly comprised of Sauvignon Blanc and Sangiovese with slight sparkling carbonation

**FOOD PAIRINGS:** Brunch Dishes, Prosciutto-Wrapped Melon, Goat Cheese