



WINTER 2020 RED WINE CLUB

MARK FRISZOLOWSKI - *Winemaker*

AFTON HALL - *FTWC Manager*



◀ 2018 RESERVE SANGIOVESE

TASTING NOTES: Known for its bold flavor and aroma, Reserve Sangiovese features notes of smoke, dried spice, and tart cherry with a hint of tobacco and fig on the nose.

CELLAR PRACTICES: Aged in French Oak for 12 months

FOOD PAIRINGS: Roasted Pork, Sharp Asiago Cheese, Glazed Ham



◀ 2015 RESERVE MERLOT

TASTING NOTES: Explodes with stone fruits and exotic spices on the nose. A medium-bodied wine with smooth tannins and flavors of Bing cherries, coffee, and chocolate.

CELLAR PRACTICES: Select fruit is hand-harvested and hand-sorted before being cold-soaked for over a week. Aged in medium-toast Allier Forest French oak for 15 months

FOOD PAIRINGS: Roasted Goose, Cornish Hen, Minestrone Soup



◀ 2017 BARREL SELECT CABERNET FRANC

TASTING NOTES: Earthy and rustic, Barrel Select Cabernet Franc floats between bright berries, coffee, and velvety leather accents. This medium-bodied and well-balanced varietal is accented with herb aromas.

CELLAR PRACTICES: Aged in medium-toast Allier Forest French oak for up to 15 months

FOOD PAIRINGS: Roasted Turkey Breast, Duck, Ribs, Dark Chocolate