



WINTER 2020 MIXED WINE CLUB

MARK FRISZOLOWSKI - *Winemaker*

AFTON HALL - *Wine Club 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



◀ 2019 CELLAR SELECT SAUVIGNON BLANC

TASTING NOTES: Crisp and light bodied, naturally acidic, and features citrus and fruit flavors.

CELLAR PRACTICES: Full fermentation took place in stainless steel tanks to ensure true varietal flavors.

FOOD PAIRINGS: Buttery Brie, Poached Shrimp, White Fish, Caesar Salad, Roasted Quail



◀ BARREL SELECT PINNACLE

TASTING NOTES: Versatile and medium-bodied, Pinnacle hosts bright cherry flavors and notes of cedar and spice, with a full and balanced finish.

CELLAR PRACTICES: Pinnacle is an official Meritage blend, comprised of five of the noble Bordeaux grapes: Cabernet Franc, Cabernet Sauvignon, Merlot, Petit Verdot, and Malbec. Aged in medium-toast Allier Forest French oak for 10 months

FOOD PAIRINGS: Pizza, Filet Mignon