



WINTER 2020 SWEET WINE CLUB

MARK FRISZOLOWSKI - *Winemaker*

AFTON HALL - *Wine Club Manager*



◀ RADIANCE

TASTING NOTES: Aromas of peach and apricot soften into a mild acidity on the palate.

CELLAR PRACTICES: The fruit creating this white wine lingered on the vine a bit longer to ripen and sweeten.

FOOD PAIRINGS: Enjoy well-chilled as dessert or pair with holiday apple pie and fruitcake.



◀ SUN-KISSED RED SANGRIA

TASTING NOTES: Ripened berry and juicy peach boast subtle hints of citrus on the nose.

CELLAR PRACTICES: Proprietary red blend infused with natural fruit flavors.

FOOD PAIRINGS: Christmas Eve Hors d'oeuvres, Steak Fajitas, Fruitcake



◀ CLASSIC RED

TASTING NOTES: A smooth, easily approachable red blend with cherry flavors and a clean finish.

CELLAR PRACTICES: Blend of Cabernet Franc, Merlot, and Malbec. Aged in Allier Forest French oak for 6 months.

FOOD PAIRINGS: Honey-glazed Ham, Dishes with Vodka Sauce, Holiday Cherry Pie