



SPRING 2021 RED WINE CLUB

MARK FRISZOLOWSKI - *Winemaker*

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◀ BARREL SELECT CABERNET SAUVIGNON

TASTING NOTES: This vintage features flavors that glide between dark stone fruits, earthy herbs, and tobacco with well-balanced tannins and a lasting finish.

CELLAR PRACTICES: Aged in medium-toast Allier Forest French oak for 14 months.

FOOD PAIRINGS: Roasted meats, lamb, dark chocolate



◀ 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



◀ DEVIL'S TRIBUTE

TASTING NOTES: An enticing red blend aged in seasoned whiskey barrels. Velvety smooth cherry and charred oak mingle with clove aromas for a unique wine experience.

CELLAR PRACTICES: Aged in Jack Daniels American White oak whiskey barrels for 14 months.

FOOD PAIRINGS: Glazed barbecue ribs, charcuterie, chargrilled vegetables