



# SPRING 2021 MIXED WINE CLUB

MARK FRISZOLOWSKI - *Winemaker*

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## ◀ RESERVE CHARDONNAY

**TASTING NOTES:** Reserve Chardonnay has hints of toasted, buttered pear with a round mouthfeel and lingering finish.

**CELLAR PRACTICES:** Aged to perfection in medium-toast Allier Forest French oak for 10 months.

**FOOD PAIRINGS:** Sea Bass, Shrimp, Thai Cuisine



## ◀ 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



## ◀ 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