



# SPRING 2021 SWEET WINE CLUB

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## ◀ SUN-KISSED WHITE SANGRIA

**TASTING NOTES:** New to 2020, this white sangria blend features bright flavors of ripened berry and juicy mango with subtle hints of citrus on the nose, making it the perfect fiesta in a bottle.

**CELLAR PRACTICES:** A proprietary white blend with natural fruit flavors.

**FOOD PAIRINGS:** Steak Fajitas, Blackened-Chicken Kabobs, Fresh Fruit Medley



## ◀ CLASSIC ROSÉ

**TASTING NOTES:** Similar to the popular White Zinfandel, Classic Rosé Blend is a bright and refreshing sipper. This well-balanced wine has bright notes of strawberry and apple flavors with a crisp, tropical finish.

**CELLAR PRACTICES:** Proprietary blend of Cabernet Franc and Viognier.

**FOOD PAIRINGS:** Tuna salad, Spicy Crab Boil, Fresh Fruit Salad



## ◀ STARBOUND BLUEBERRY DESSERT WINE

**TASTING NOTES:** A strong, rich dessert wine made from delicious North Carolina Rabbit-eye blueberries. This wine is fortified with Brandy to retain some of the fruit's sweetness. Complex and filled with antioxidants, Starbound is a unique wine worth experiencing.

**CELLAR PRACTICES:** Aged in neutral French oak barrels for 18 months.

**FOOD PAIRINGS:** Chocolate, Blue Cheese, Figs