



SPRING 2021 WHITE WINE CLUB

MARK FRISZOLOWSKI - *Winemaker*

AFTON HALL - *Wine Club Manager*



◀ CELLAR SELECT VIOGNIER

TASTING NOTES: Perfumed with sweet floral and tropical fruit aromas, this is a surprisingly dry white wine with a medium body. This soft, delicate wine finishes clean and crisp with a palate of wildflowers and herbs.

CELLAR PRACTICES: Hand-selected, 100% Viognier is aged to perfection in stainless steel tanks.

FOOD PAIRINGS: Mushroom Ravioli, Citrus Dishes, Roasted Squash, Cheddar Cheese



◀ 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



◀ CELLAR SELECT DRY RIESLING

TASTING NOTES: Hand-selected Riesling grapes are used to craft this fresh and fruity wine. Finishes crisp on the palate with floral and peach aromas.

CELLAR PRACTICES: 100% Riesling aged to perfection in stainless steel.

FOOD PAIRINGS: Roasted Duck, Fresh Green Salad, Apple Tart