



FALL 2021 RED WINE CLUB

MARK FRISZOLOWSKI - *Winemaker*

AFTON HALL - *FTWC Manager*



◀ 2017 BARREL SELECT CABERNET SAUVIGNON

TASTING NOTES: This vintage features flavors that glide between dark stone fruit, earthy herbs, and tobacco. It is complex in structure and depth. The supple, soft and balanced tannins stay full on the palate with a lasting finish.

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

FOOD PAIRINGS: Dark Chocolate, New York Strip, Aged Cheddar



◀ 2017 BARREL SELECT PETIT VERDOT

TASTING NOTES: Brooding and deep, our Petit Verdot is dark with strong structure. Blackberry, currant, and bright spice define an intense wine from a unique grape.

CELLAR PRACTICES: Aged in medium-toast Allier Forest French oak for 15 months

FOOD PAIRINGS: Lamb Stew, Black Bean Chili, Smoked Gouda



◀ 2015 RESERVE MALBEC

TASTING NOTES: Refined, rich, and very elegant, Reserve Malbec blends the flavors of blackberry, cherry, and ripe plum.

CELLAR PRACTICES: Aged in medium-toast Allier Forest French oak for 15 months

FOOD PAIRINGS: Bison Meatloaf, Lasagna, Manchego