



FALL 2021 MIXED WINE CLUB

MARK FRISZOLOWSKI - *Winemaker*

AFTON HALL - *Wine Club Manager*



◀ 2020 RESERVE SAUVIGNON BLANC

TASTING NOTES: Light-bodied wine with crisp, natural acidity and features bright fruit flavors of green apple, zesty lime, and grapefruit.

CELLAR PRACTICES: Hand-selected Sauvignon Blanc grapes aged in 100% stainless steel

FOOD PAIRINGS: Roasted Oysters, Zucchini Quiche, Buttery Brie



◀ 2019 CELLAR SELECT PINOT GRIGIO

TASTING NOTES: A smooth and refreshing wine, excellent as both an aperitif or paired with a meal. Floral accents of fragrant honeysuckle and melon with a firm, natural acidity are what make this wine special. Flavors of Bartlett pears and mild spice blend harmoniously for a smooth, refreshing finish.

CELLAR PRACTICES: 100% estate-grown Pinot Grigio

FOOD PAIRINGS: Spicy Chorizo, Pasta Carbonara, Fresh Mozzarella



◀ 2018 BARREL SELECT SANGIOVESE

TASTING NOTES: Bright, luscious, and brimming with ripe fruit flavors. Naturally acidic with aroma elements of mulberry, violet, and toasted oak with smoky, earthy undertones.

CELLAR PRACTICES: Aged in French oak for 12 months

FOOD PAIRINGS: Tuscan Prosciutto & Salami, Hearty Vegetable Soup, Aged Asiago