



FALL 2021 WHITE 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



◀ 2020 CELLAR SELECT TRAMINETTE

TASTING NOTES: This varietal features very bright aromas of Bartlett pear and honeysuckle. Medium-bodied, Traminette offers flavors of ripe melon and pear with a hint of kiwi.

CELLAR PRACTICES: 100% estate-grown Traminette

FOOD PAIRINGS: Thai Cuisine, Roasted Portobello Mushrooms, Gruyere



◀ JEWEL DRY WHITE

TASTING NOTES: Slightly bubbled, this refreshing wine features aromas of honeysuckle and kiwi accompanied with flavors of lemon zest.

CELLAR PRACTICES: Made in-house using a method where still wine is infused with carbonation in a pressurized tank. Serve upon opening for optimal taste.

FOOD PAIRINGS: Traditional Brunch Dishes, Sautéed Vegetables, Earthy Camembert