



WINTER 2021 SWEET WINE CLUB

MARK FRISZOLOWSKI - *Winemaker*

AFTON HALL - *Wine Club Manager*



◀ MERRY MUSCADINE RED

TASTING NOTES: Fresh plucked grape aromas fill the nose while homemade strawberry jam plays on the palate in our Merry Muscadine Sweet Red wine.

CELLAR PRACTICES: A blend of Carlos and Noble grapes.

FOOD PAIRINGS: The fruit forward strawberry jam flavors of Merry Muscadine Sweet Red pairs well with festive fruitcakes, Christmas ham, or as simple syrup in your Old Fashioned cocktail.



◀ 2020 CELLAR SELECT RIESLING

TASTING NOTES: A vinous equivalent of a perfectly ripe white peach as it wholly balances the juicy fruit sweetness with a refreshing blast of acidity. Semi-sweet, citrus-laden, mineral-packed, mesmerizingly fruity and bursting with aromatics of green apples, peaches, and lime juice.

CELLAR PRACTICES: Fermented and aged in 100% stainless steel. Serve well-chilled.

FOOD PAIRINGS: Complements Lexington-style pork bbq, spicy Asian cuisine, or herbed cheese and fruit boards.



◀ MUSCADINE BURST

TASTING NOTES: A first of its kind, Muscadine Burst is exploding with tiny bubbles of fruity sweetness. Sweet strawberry and plump Muscadine grape flavors bounce beautifully for a fun twist on a classic wine.

CELLAR PRACTICES: Muscadine wine infused with effervescently sweet bubbly goodness.

FOOD PAIRINGS: Serve chilled; fruit cobbler, bread pudding, soft cheeses, or fruit medley.