



WINTER 2021 RED WINE CLUB

MARK FRISZOLOWSKI - *Winemaker*

AFTON HALL - *FTWC Manager*



◀ 2020 RESERVE MONTEPULCIANO

TASTING NOTES: Our winemakers use their highest quality standards to select wines for our Reserve Series. These wines are some of the very best wines we make. Brilliant flavors of plum, mocha, and vanilla intermingle on the palate while tobacco and bay leaf play on the nose. Reserve Montepulciano's moderate acidity is softly rounded with precise oak-aging.

CELLAR PRACTICES: Aged 12 months in newer French oak. Composed of the most ripe grapes from the vineyards at Richard Childress's Estate.

FOOD PAIRINGS: Our Reserve Montepulciano pairs well with deep dish pizza, beef bolognese, brisket or hearty vegetables.



◀ 2019 BARREL SELECT SANGIOVESE

TASTING NOTES: Our Barrel Select Sangiovese is 100% of that varietal and it is a soft, medium-bodied red wine with less astringency-providing tannins. The aromas include herbs of oregano, slight earthiness, and smokiness. It has a silky texture and a fine finish with flavors of cherry and mulberry.

CELLAR PRACTICES: Harvested both by hand and mechanically, the Sangiovese varietal is naturally acidic. Winemaker Mark Friszolowski uses 100% free-run wine then ages it for twelve months in French oak barrels while conducting routine quality-check tastings to assure the desired accented flavors.

FOOD PAIRINGS: Sangiovese is the perfect pairing for your Italian dishes with tomato base sauces or veal, wild game fowl or hard cheese such as provolone or parmesan.



◀ 2017 BARREL SELECT MERLOT

TASTING NOTES: A soft, medium-bodied red wine with less astringency-providing tannins. Aromas include herbs, black cherries and smokiness.

CELLAR PRACTICES: Harvest by hand and mechanically, a longer barrel aging process enhances this medium-bodied blend for a silky smooth finish. This wine is aged fifteen months in French Oak.

FOOD PAIRINGS: Merlot is a great accompaniment to duck, wild mushroom sauces, and medium-dark chocolate.