



WINTER 2021 MIXED WINE CLUB

MARK FRISZOLOWSKI - *Winemaker*

AFTON HALL - *Wine Club Manager*



◀ 2020 BARREL SELECT MONTEPULCIANO

TASTING NOTES: Barrel Select Montepulciano is medium-bodied with deep, flavorful notes of red plum, tart cherry and boysenberry. Medium tannins and moderate acidity make for an enticing, approachable wine with black pepper and cocoa on the nose.

CELLAR PRACTICES: Aged 11 months in second use French oak barrels.

FOOD PAIRINGS: Our Barrel Select Montepulciano pairs well with barbeque, bacon wrapped meatloaf, tuna steaks, mackerel, dark chocolate or cherry crumble.



◀ ANGEL'S WRATH

TASTING NOTES: Bright citrus and smooth vanilla flavors complement the charred oak for a unique wine experience.

CELLAR PRACTICES: 100% Sauvignon Blanc grapes made from different vintages/lots that aged for 3 months in Jack Daniels American oak barrels after primary fermentation in stainless steel tanks.

FOOD PAIRINGS: Pair with creamy pasta dishes topped with green herbs such as parsley, rosemary, basil, spinach salad, and along with creamy goat cheeses.



◀ 2017 BARREL SELECT PETIT VERDOT

TASTING NOTES: Brooding and deep, our Barrel Select 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 fifteen months.

FOOD PAIRINGS: Our Barrel Select Petit Verdot pairs well with a roasted rack of lamb, or dishes with full flavor and spice.