



SPRING 2022 RED WINE CLUB

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◀ 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: Barbeque, Bacon Wrapped Meatloaf, Tuna Steaks, Mackerel, Dark Chocolate, Cherry Crumble



◀ BARREL SELECT PINNACLE

TASTING NOTES: Versatile and medium-bodied, Pinnacle hosts bright cherry flavors and notes of cedar and spice, with a full and balanced finish.

CELLAR PRACTICES: Pinnacle is an official Meritage blend, comprised of five of the noble Bordeaux grapes: Cabernet Franc, Cabernet Sauvignon, Merlot, Petit Verdot, and Malbec. Aged in medium-toast Allier Forest French oak for 10 months.

FOOD PAIRINGS: Pizza, Filet Mignon, Hamburgers



◀ RICHARD'S RED

TASTING NOTES: This limited-edition wine showcases cherry and spice flavors with a ripe berry aroma and a lingering finish. This show-stopping blend features a unique glass top closure, perfect for elegant dinners. *Wine key/corkscrew not needed to open.

CELLAR PRACTICES: This limited blend is comprised of 100% estate-grown grapes consisting of Cabernet Sauvignon, Merlot, and a touch of Cabernet Franc to round out the velvety finish.

FOOD PAIRINGS: Grilled Ribeye, Lamb Chop, Dark Chocolate Desserts

(Our Winemaker recommends allowing this wine to breathe at least an hour before drinking.)