



SPRING 2022 MIXED WINE CLUB

MARK FRISZOLOWSKI - *Winemaker*

AFTON HALL - *Wine Club Manager*



◀ 2020 CELLAR SELECT PINOT GRIGIO

TASTING NOTES: A smooth and refreshing wine, excellent as both an aperitif or paired with a meal. Floral accents of honeysuckle and melon with a firm, natural acidity are what make this wine special. Flavors of Bartlett pears and mild spice blend harmoniously for a smooth, refreshing finish.

CELLAR PRACTICES: 100% estate-grown Pinot Grigio

FOOD PAIRINGS: Roasted Turkey, Spicy Sausage, Shrimp Linguine



◀ JEWEL DRY ROSÉ

TASTING NOTES: Slightly bubbly, this refreshing wine features aromas of strawberry and cranberry with vibrant acidic flavors of ruby red grapefruit.

CELLAR PRACTICES: An enticing blend predominantly comprised of Sauvignon Blanc and Sangiovese with slight sparkling carbonation.

FOOD PAIRINGS: Brunch Dishes, Prosciutto-Wrapped Melon, Goat Cheese



◀ 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: Deep Dish Pizza, Beef Bolognese, Brisket, Hearty Vegetables