



SPRING 2022 WHITE WINE CLUB

MARK FRISZOLOWSKI - *Winemaker*

AFTON HALL - *Wine Club Manager*



◀ 2019 RESERVE CHARDONNAY

TASTING NOTES: Reserve Chardonnay has hints of toasted, buttered pear with a round mouthfeel and lingering finish.

CELLAR PRACTICES: Aged to perfection in medium-toast Allier Forest French oak for 12 months.

FOOD PAIRINGS: Scallops, Grilled Salmon, Mahi Mahi Tacos, Spring Rolls



◀ 2019 CELLAR SELECT SAUVIGNON BLANC

TASTING NOTES: Crisp and light bodied, naturally acidic, and features citrus and fruit flavors.

CELLAR PRACTICES: Full fermentation took place in stainless steel tanks to ensure true varietal flavors.

FOOD PAIRINGS: Buttery Brie, Poached Shrimp, White Fish, Caesar Salad, Roasted Quail



◀ 2019 BARREL SELECT CHARDONNAY

TASTING NOTES: This full-bodied, dry white wine features flavors of grapefruit and lemon.

CELLAR PRACTICES: It is aged primarily in stainless steel tanks, but has a touch of our French Oak-aged Chardonnay blended in to round out its flavors.

FOOD PAIRINGS: Herb-roasted Chicken, Turkey, Lobster with a Thick Butter Sauce, Smoked Fish, Spicy Asian Cuisine, Guacamole Dip