



# FALL 2022 SWEET WINE CLUB

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## ◀ THREE ROSÉ

**TASTING NOTES:** Fresh and fruity, with aromas of rose petals and ripe strawberries. Three Rosé has a smooth, pleasing finish. Serve chilled.

**CELLAR PRACTICES:** Each varietal is aged for a slightly different period of time, then is blended to perfection to age together in stainless steel before being bottled. Enjoy chilled, but not exceeding 45-50 degrees in all-purpose white wine glasses.

**FOOD PAIRINGS:** Crab, shrimp, lobster, melon and prosciutto, goat cheese, or salads with strawberry vinaigrette.



## ◀ CLASSIC WHITE

**TASTING NOTES:** Created from a blend of our white varieties and aged in stainless steel fermentation tanks, our Classic White Blend wine is a supple, floral wine. It tempts the palate with tropical fruit flavors and hints at citrus notes for a refreshing, light finish.

**CELLAR PRACTICES:** Blend of Riesling, Chardonnay and Vidal Blanc aged in 100% stainless steel.

**FOOD PAIRINGS:** Chipotle chicken wrap, creamy pasta Alfredo, or a cheese board.



## ◀ SUN-KISSED BLACKBERRY

**TASTING NOTES:** Sip into simplicity with sensational fruit flavors of ripened blackberry and sweet berry flavors. This sweet wine blends harmoniously with sun-kissed blackberry notes, creating a fragrantly fresh sipper.

**CELLAR PRACTICES:** Sweet white wine with natural fruit flavors.

**FOOD PAIRINGS:** Goat cheese, grilled eggplant, smoked chipolte pork and cheesecake.