



# FALL 2022 DRY WHITE WINE CLUB

MARK FRISZOLOWSKI - *Winemaker*

AFTON HALL - *Wine Club Manager*



## ◀ GLOW SAUVIGNON BLANC

**TASTING NOTES:** Light and refreshing, this Sauvignon Blanc will have you glowing from the first sip. Sip on sunshine with swirling flavors of citrus and tropical fruit in this delightfully crisp white wine. Experience moments of bliss as you indulge in this vivid thirst quencher.

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

**FOOD PAIRINGS:** Buttery brie, lightly poached shrimp, white fish, caesar salad, spinach salad, or a spicy chipotle chicken wrap.



## ◀ 2021 CELLAR SELECT DRY RIESLING

**TASTING NOTES:** Hand-selected Riesling grapes are used to craft this fresh and fruity wine. Finishes crisp on the palate with floral and peach aromas.

**CELLAR PRACTICES:** Fermented and aged in 100% stainless steel. Serve well-chilled.

**FOOD PAIRINGS:** Roasted duck, fresh green salad, or apple tart.



## ◀ ANGEL'S WRATH

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

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

**FOOD PAIRINGS:** Creamy pasta dishes, green herbs, or goat cheese.