



FALL 2022 DRY MIX WINE CLUB

MARK FRISZOLOWSKI - *Winemaker*

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◀ 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.



◀ RICHARD'S RED

TASTING NOTES: This limited-edition blend showcases cherry and spice flavors with a ripe berry aroma and a lingering finish, featuring a unique, glass closure top.

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, or dark chocolate.

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