



FALL 2022 DRY RED WINE CLUB

MARK FRISZOLOWSKI - *Winemaker*

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◀ 2018 RESERVE CABERNET FRANC

TASTING NOTES: This earthy Reserve Cabernet Franc blends wild red fruits, licorice, and spice into a balanced, well-rounded taste. Elegantly crafted and perfumed with sweet chocolate and cocoa.

CELLAR PRACTICES: Aged for fourteen months in Allier Forest French oak barrels.

FOOD PAIRINGS: Grilled portobello mushrooms, pork tenderloin, or dark chocolate.



◀ 2019 RESERVE SANGIOVESE

TASTING NOTES: Known for its bold flavor and aroma, Reserve Sangiovese features notes of smoke, dried spice, and tart cherry with a hint of tobacco and fig on the nose. Excellent and an easy sipper.

CELLAR PRACTICES: Aged in French Oak for 12 months.

FOOD PAIRINGS: Roasted pork, sharp Asiago cheese, or pasta with rich butter sauce.



◀ 2018 BARREL SELECT MERLOT

TASTING NOTES: A soft, medium-bodied red wine with less astringency-providing tannins. Aromas include herbs, black cherries and smokiness, coupled with softer tannins. A longer barrel aging process enhances this medium-bodied blend for a silky finish on the palate.

CELLAR PRACTICES: Harvested by hand and mechanically, a longer barrel aging process enhances this medium-bodied blend for a silky smooth finish. This wine is aged fifteen months in French Oak.

FOOD PAIRINGS: Duck, wild mushroom sauces, or medium-dark chocolate.