



WINTER 2022 DRY WHITE WINE CLUB

MARK FRISZOLOWSKI - Winemaker

AFTON HALL - Wine Club Manager



◀ 2021 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.



◀ 2021 CELLAR SELECT TRAMINETTE

TASTING NOTES: This varietal features very bright aromas of Bartlett pear and honeysuckle. Medium-bodied, Traminette offers flavors of ripe melon and pear with a hint of kiwi.

CELLAR PRACTICES: 100% Estate-Grown Traminette.

FOOD PAIRINGS: Thai Cuisine, Sushi, Roasted Portobello Mushrooms, Gruyere Cheese.



◀ 2019 SIGNATURE CHARDONNAY

TASTING NOTES: Yields flavors of apple, vanilla, and citrus with a crisp, tropical aroma. Toasty undertones in both the nose and the mouth are a credit to time spent aging in barrels. This white wine finishes elegantly smooth and clean. The best of the best grapes are used for this wine.

CELLAR PRACTICES: Aged in medium-toast Allier Forest French oak for twelve months.

FOOD PAIRINGS: Serve with full-flavored dishes that have been grilled, roasted, or sautéed. Cream or garlic sauces are suitable with the wine as well as avocado, spinach, and squash. Oysters, lobster or crab cakes.