



WINTER 2022 DRY MIX WINE CLUB

MARK FRISZOLOWSKI - Winemaker

AFTON HALL - Wine Club Manager



◀ PINNACLE

TASTING NOTES: Versatile and medium-bodied, Pinnacle hosts bright cherry flavors and notes of cedar and spice, with a full and balanced finish.

CELLAR PRACTICES: Pinnacle is an official Meritage blend, comprised of five of the noble Bordeaux grapes: Cabernet Franc, Cabernet Sauvignon, Merlot, Petit Verdot, and Malbec. Aged in medium-toast Allier Forest French oak for 10 months.

FOOD PAIRINGS: Pizza, Filet Mignon, Hamburgers.



◀ 2019 RESERVE CHARDONNAY

TASTING NOTES: Reserve Chardonnay has hints of toasted, buttered pear with a round mouth-feel and lingering finish.

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

FOOD PAIRINGS: Scallops, Grilled Salmon, Mahi Mahi Tacos, Spring Rolls.



◀ DEVIL'S TRIBUTE

TASTING NOTES: An enticing red blend of Petit Verdot and Cabernet Sauvignon aged in seasoned whiskey barrels. Velvety smooth cherry and charred oak mingle with clove aromas for a unique wine experience.

CELLAR PRACTICES: Aged in Jack Daniels American White oak whiskey barrels for 14 months.

FOOD PAIRINGS: Glazed Barbecue Ribs, Charcuterie, Char-Grilled Vegetables.