



WINTER 2022 DRY RED WINE CLUB

MARK FRISZOLOWSKI - Winemaker

AFTON HALL - Wine Club Manager



◀ 2021 BARREL SELECT MONTEPULCIANO

TASTING NOTES: Barrel Select Montepulciano is medium-bodied with deep, flavorful notes of red plum, tart cherry and boysenberry. Medium tannins and moderate acidity make for an enticing, approachable wine with black pepper and cocoa on the nose.

CELLAR PRACTICES: Aged 11 months in second use French oak barrels.

FOOD PAIRINGS: Barbecue, Bacon Wrapped Meatloaf, Tuna Steaks, Mackerel, Dark Chocolate, Cherry Crumble.



◀ 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.



◀ 2018 RESERVE CABERNET SAUVIGNON

TASTING NOTES: Reserve Cabernet Sauvignon provides the most rich, layered, silky-soft Cabernet grapes with structure and power but with that lively elegance and balance that only comes from a great vintage, and an even better Winemaker. Enhanced by savory aromatics and electric red fruits, married flavors come together for an invigorating espresso and tobacco piquancy behind firm tannins that allow this wine to develop and evolve throughout the whole bottle.

CELLAR PRACTICES: Designed with 75% Cabernet Sauvignon and 25% Cabernet Franc, then aged in used French Oak barrels for 15 months. Age in a temperature-controlled wine cellar on its side for up to ten years to preserve the cork and allow for prime maturing.

FOOD PAIRINGS: Delicious Company to Dry-Aged Rib-Eye or Rack of Ribs.