



SPRING 2023  
WHITE WINE CLUB

MARK FRISZOLOWSKI - *Winemaker*

AFTON HALL - *Wine Club Manager*



## › CELLAR SELECT › THREE WHITE



### WINEMAKER'S TASTING NOTES

An enticing blend with aromas of grapefruit, lemongrass, and an almond finish. It is an easy-drinking, crisp, white wine perfect to enjoy on a hot summer day.

### FOOD PAIRINGS

Shrimp cocktail, chicken piccata, salads, or grilled vegetables.

### CELLAR PRACTICES

Varietal	Chardonnay Viognier Pinot Grigio
Alcohol	12.5%
Residual Sugar	1.5%

### ACCOLADES

#### DOUBLE GOLD

North Carolina State Fair Wine Competition 2018

#### GOLD

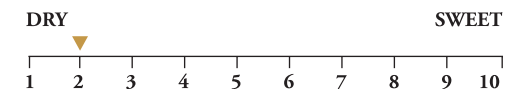
Mid-Atlantic Southeastern Wine Competition 2019

#### SILVER

North Carolina State Fair Wine Competition 2022

Mid-Atlantic Southeastern Wine Competition 2021 & 2022

**DRY**  
**OR SWEET?**





› SPECIALTY ›  
“UNDER THE MOON”  
SLIGHTLY BUBBLED TRAMINETTE



### WINEMAKER'S TASTING NOTES

This vivacious wine sparkles like still water under the light of the moon. Slightly bubbled and made in-house by the carbonation method. Bright aromas of honeysuckle and pear accompanied with flavors of ripe melon and a hint of kiwi. Starts a little sweet but finishes mostly dry due to the naturally high acidity of the Traminette.

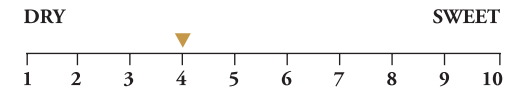
### FOOD PAIRINGS

Mandarin chicken, light summer salads, oysters, spicy cuisine like Mexican, Thai or Chinese.

### CELLAR PRACTICES

Varietal	100% Traminette
Alcohol	12.5%
Residual Sugar	2%

### DRY OR SWEET?





# › RESERVE › 2020 SAUVIGNON BLANC



## WINEMAKER'S TASTING NOTES

Light-bodied wine with crisp, natural acidity and features bright fruit flavors of green apple, zesty lime, and grapefruit.

## FOOD PAIRINGS

Buttery Brie, poached shrimp, white fish, Caesar salad, or herb-roasted chicken.

## CELLAR PRACTICES

Varietal	Sauvignon Blanc
Aging	100% Stainless Steel
Alcohol	14.2%
Residual Sugar	0%

## ACCOLADES

### DOUBLE GOLD

Mid-Atlantic Southeastern Wine Competition 2019

### SILVER

North Carolina State Fair Wine Competition 2022

### BRONZE

Mid-Atlantic Southeastern Wine Competition 2021 & 2022

**DRY  
OR SWEET?**

