



FALL 2023  
RED WINE CLUB

MARK FRISZOLOWSKI - *Winemaker*

AFTON HALL - *Wine Club Manager*



# › BARREL SELECT › 2019 CABERNET SAUVIGNON



## WINEMAKER'S TASTING NOTES

Cabernet Sauvignon is from the classic Bordeaux grape family which produces some of the most beloved, highest quality wines available. This vintage features flavors that glide between dark stone fruits, earthy herbs, and tobacco. It is complex in structure and depth. The supple, soft and balanced tannins stay full on the palate with a lasting finish.

## FOOD PAIRINGS

Roasted meats, lamb, wild game, heavy pepper sauces, or dark chocolate.

## CELLAR PRACTICES

Varietal	Cabernet Sauvignon* Cabernet Franc Merlot
Barrel Aging	14 months
Type of Wood	French Oak Allier Forest Medium Toast
Alcohol	13.2%
Residual Sugar	0%

## ACCOLADES

### SILVER

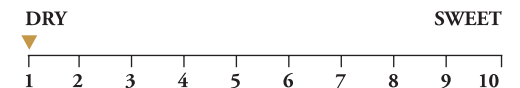
Mid-Atlantic Southeastern Wine Competition 2022

North Carolina State Fair Wine Competition 2022

### BRONZE

Mid-Atlantic Southeastern Wine Competition 2021

## DRY OR SWEET?



*\* In order for a wine to be labeled as a specific varietal, the blend must contain 75% of that varietal. While some of our wines are 100% of a specific varietal, some of our wines contain small percentages of other varietals to balance the structure of the wine.*



## BARREL SELECT PINNACLE



### WINEMAKER'S TASTING NOTES

Pinnacle is an official Meritage blend, comprised of five of the noble Bordeaux grapes: Cabernet Franc, Cabernet Sauvignon, Merlot, Petit Verdot and Malbec. Versatile and medium-bodied, Pinnacle hosts bright cherry flavors and notes of cedar and spice, with a full and balanced finish.

### FOOD PAIRINGS

Pizza, filet mignon or hamburgers.

### CELLAR PRACTICES

Varietal	Merlot Malbec Petit Verdot Cabernet Sauvignon Cabernet Franc
Barrel Aging	10 months
Type of Wood	French Oak Allier Forest Medium Toast
Alcohol	13%
Residual Sugar	0%

### ACCOLADES

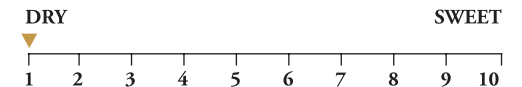
#### GOLD

North Carolina State Fair Wine Competition 2022

#### SILVER

Mid-Atlantic Southeastern Wine Competition 2021 & 2022

### DRY OR SWEET?





# › RESERVE › 2021 MONTEPULCIANO



## WINEMAKER'S TASTING NOTES

Brilliant flavors of plum, mocha, and vanilla intermingle on the palate while tobacco and bay leaf play on the nose. Reserve Montepulciano's moderate acidity is softly rounded with precise oak-aging.

## FOOD PAIRINGS

Deep dish pizza, beef bolognese, brisket or hearty vegetables.

## CELLAR PRACTICES

Varietal	Montepulciano
Barrel Aging	12 Months
Type of Wood	French Oak
Alcohol	13.3%
Residual Sugar	0%

## ACCOLADES

### SILVER

North Carolina State Fair Wine Competition 2022  
Mid-Atlantic Southeastern Wine Competition 2022

## DRY OR SWEET?

