



FALL 2023
MIXED WINE CLUB

MARK FRISZOLOWSKI - *Winemaker*

AFTON HALL - *Wine Club Manager*



› CELLAR SELECT › 2022 VIOGNIER



WINEMAKER'S TASTING NOTES

Perfumed with sweet floral and tropical fruit aromas, this is a surprisingly dry white wine with a medium body. This soft, delicate wine finishes clean and crisp with a palate of wildflowers and herbs.

FOOD PAIRINGS

Mushroom ravioli, citrus dishes, squash, or aged cheddar cheese.

CELLAR PRACTICES

Varietal	Viognier
Alcohol	12.7%
Residual Sugar	0%

ACCOLADES

DOUBLE GOLD

Mid-Atlantic Southeastern Wine Competition 2019

SILVER

NC Wine Competition 2023

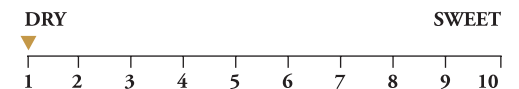
North Carolina State Fair Wine Competition 2019

BRONZE

Mid-Atlantic Southeastern Wine Competition 2018

North Carolina State Fair Wine Competition 2018

**DRY
OR SWEET?**





CELLAR SELECT 2022 DRY RIESLING



WINEMAKER'S TASTING NOTES

Hand-selected Riesling grapes are used to craft this fresh and fruity wine. Finishes crisp on the palate with floral and peach aromas.

FOOD PAIRINGS

Roasted duck, fresh green salad, or apple tart.

CELLAR PRACTICES

Varietal	Riesling
Aging	100% Stainless Steel
Alcohol	13.2%
Residual Sugar	0%

ACCOLADES

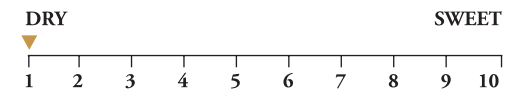
GOLD

North Carolina State Fair Wine Competition 2022

BRONZE

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?

