



FALL 2023
SWEET WINE CLUB

MARK FRISZOLOWSKI - *Winemaker*

AFTON HALL - *Wine Club Manager*



› 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

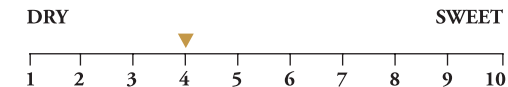
Varietal	100% Traminette
Alcohol	12.5%
Residual Sugar	2%

ACCOLADES

SILVER

NC Wine Competition 2023

DRY OR SWEET?





› SUN-KISSED › WHITE SANGRIA



WINEMAKER'S TASTING NOTES

Proprietary white blend with natural fruit flavors. Ripened berry and juicy mango with subtle hints of citrus on the nose.

FOOD PAIRINGS

Steak fajitas, blackened chicken, spicy shrimp, or fruit medley.

CELLAR PRACTICES

Varietal	Vidal Blanc Riesling
Alcohol	11%
Residual Sugar	7.5%

ACCOLADES

BEST VINIFERA/HYBRID DESSERT

NC Wine Competition 2023

DOUBLE GOLD

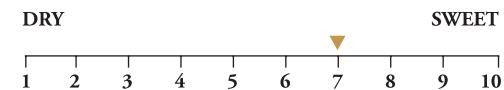
NC Wine Competition 2023

Mid-Atlantic Southeastern Wine Competition 2022

SILVER

North Carolina State Fair Wine Competition 2022

DRY OR SWEET?





› SWEET SOUTHERN SIPPIN' › MUSCADINE SWEET RED



WINEMAKER'S TASTING NOTES

Fresh-plucked grape aromas fill the nose while homemade strawberry jam plays on the palate in our Muscadine Sweet Red Wine.

FOOD PAIRINGS

Perfect summer sipper or paired with spicy, ethnic foods.

CELLAR PRACTICES

Varietal	Noble
Alcohol	11.5%
Residual Sugar	10%

ACCOLADES

DOUBLE GOLD

Mid-Atlantic Southeastern Wine Competition 2022

SILVER

NC Wine Competition 2023

Mid-Atlantic Southeastern Wine Competition 2021

North Carolina State Fair Wine Competition 2022

DRY OR SWEET?

