



WINTER 2023  
RED WINE CLUB

MARK FRISZOLOWSKI - *Winemaker*

AFTON HALL - *Wine Club Manager*



# › RESERVE › 2019 CABERNET FRANC



## WINEMAKER'S TASTING NOTES

This earthy Reserve Cabernet Franc blends wild red fruits, licorice, and spice into a balanced, well-rounded taste. Elegantly crafted and perfumed with sweet chocolate and cocoa.

## FOOD PAIRINGS

Grilled portobello mushrooms, pork tenderloin, or dark chocolate.

## CELLAR PRACTICES

Varietal	Cabernet Franc
Barrel Aging	15 Months
Type of Wood	French Oak Medium Toast
Alcohol	13.7%
Residual Sugar	0%

## ACCOLADES

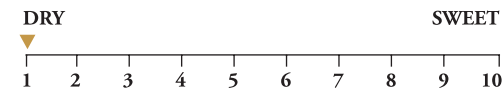
### BEST VINIFERA/HYBRID RED

2023 NC Wine Competition

### DOUBLE GOLD

2023 NC Wine Competition

## DRY OR SWEET?





## › BARREL SELECT › 2019 SANGIOVESE



### WINEMAKER'S TASTING NOTES

Bright, luscious, and brimming with ripe fruit flavors. Naturally acidic with aroma elements of mulberry, violet, and toasted oak with smoky, earthy undertones.

### FOOD PAIRINGS

Veal, cream dishes, game birds, or tomato-based sauces.

### CELLAR PRACTICES

Varietal	Sangiovese
Barrel Aging	12 months
Type of Wood	French Oak
Alcohol	13.2%
Residual Sugar	0%

### ACCOLADES

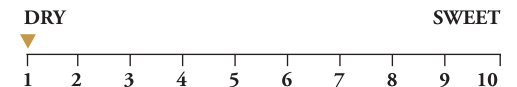
#### SILVER

Mid-Atlantic Southeastern Wine Competition 2021 & 2022  
2023 NC Wine Competition

#### BRONZE

North Carolina State Fair Wine Competition 2022

### DRY OR SWEET?





# › BARREL SELECT › 2019 MERLOT



## WINEMAKER'S TASTING NOTES

A soft, medium-bodied red wine with less astringency-providing tannins. Aromas include herbs, black cherries and smokiness, coupled with softer tannins. A longer barrel aging process enhances this medium-bodied blend for a silky finish on the palate. Harvested both by hand and mechanically.

## FOOD PAIRINGS

Duck, wild mushroom sauces, or medium-dark chocolate.

## CELLAR PRACTICES

Varietal	Merlot* Cabernet Sauvignon Cabernet Franc
Barrel Aging	12 to 15 months
Type of Wood	French Oak Allier Forest Medium Toast
Alcohol	13.2%
Residual Sugar	0%

## ACCOLADES

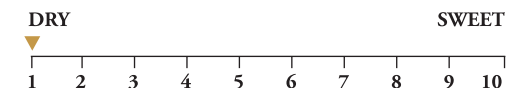
### SILVER

Mid-Atlantic Southeastern Wine Competition 2022  
North Carolina State Fair Wine Competition 2022  
2023 NC Wine Competition

### 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.*