



WINTER 2023  
MIXED WINE CLUB

MARK FRISZOLOWSKI - *Winemaker*

AFTON HALL - *Wine Club Manager*



## › 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

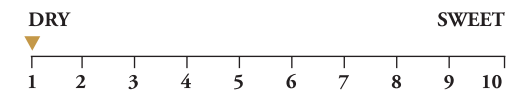
#### SILVER

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.*



# › RESERVE › 2022 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

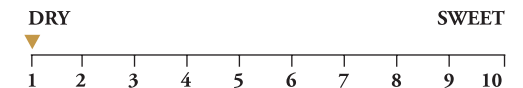
### SILVER

North Carolina State Fair Wine Competition 2022

### BRONZE

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

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





# › BARREL SELECT › 2019 CABERNET FRANC



## WINEMAKER'S TASTING NOTES

Earthy and rustic, our Barrel Select Cabernet Franc floats between bright berries, coffee, and velvety leather accents. This medium-bodied and well-balanced varietal is accented with herb aromas.

## FOOD PAIRINGS

Roasted turkey breast, duck, ribs, or Middle Eastern fare.

## CELLAR PRACTICES

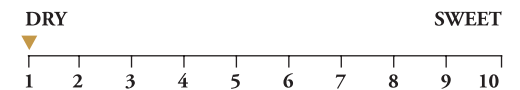
Varietal	Cabernet Franc* Cabernet Sauvignon Merlot
Barrel Aging	12 to 15 months
Type of Wood	French Oak Allier Forest Medium Toast
Alcohol	13.3%
Residual Sugar	0%

## ACCOLADES

### DOUBLE GOLD

2023 NC Wine Competition

## DRY OR SWEET?



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