



FALL 2024
RED WINE CLUB

MARK FRISZOLOWSKI - *Winemaker*

AFTON HALL - *Wine Club Manager*



› BARREL SELECT › 2022 MONTEPULCIANO



WINEMAKER'S TASTING NOTES

Barrel Select Montepulciano is medium-bodied with deep, flavorful notes of red plum, tart cherry and boysenberry. Medium tannins and moderate acidity make for an enticing, approachable wine with black pepper and cocoa on the nose.

FOOD PAIRINGS

Barbeque, bacon wrapped meatloaf, tuna steaks, mackerel, dark chocolate or cherry crumble.

CELLAR PRACTICES

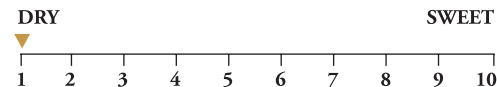
Varietal	Montepulciano
Barrel Aging	11 months
Type of Wood	French Oak
Alcohol	13.2%
Residual Sugar	0%
Sug Retail	\$24.00
UPC	182681000309

ACCOLADES

SILVER

NC Wine Competition 2024

DRY OR SWEET?





› BARREL SELECT › 2021 PETIT VERDOT



WINEMAKER'S TASTING NOTES

Brooding and deep, our Barrel Select Petit Verdot is dark with strong structure. Blackberry, currant, and bright spice define an intense wine from a unique grape.

FOOD PAIRINGS

Red meats, or dishes with full flavor and spices.

CELLAR PRACTICES

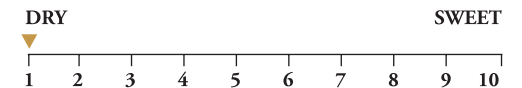
Varietal	Petit Verdot* Cabernet Sauvignon
Barrel Aging	15 months
Type of Wood	French Oak Allier Forest Medium Toast
Alcohol	13.2%
Residual Sugar	0%

ACCOLADES

BRONZE

NC Wine Competition 2024

DRY OR SWEET?





› RESERVE › 2020 SANGIOVESE



WINEMAKER'S TASTING NOTES

Known for its bold flavor and aroma, Reserve Sangiovese features notes of smoke, dried spice, and tart cherry with a hint of tobacco and fig on the nose. Excellent and an easy sipper.

FOOD PAIRINGS

Roasted pork, sharp Asiago cheese, or pasta with rich butter sauce.

CELLAR PRACTICES

Varietal	Sangiovese
Barrel Aging	12 months
Type of Wood	French Oak
Alcohol	13.8%
Residual Sugar	0%

ACCOLADES

SILVER

Mid-Atlantic Southeastern Wine Competition 2021
North Carolina State Fair Wine Competition 2022

BRONZE

NC Wine Competition 2024

DRY
OR SWEET?

