

## FALL 2024 SWEET WINE CLUB



# RASPBERRY



#### WINEMAKER'S TASTING NOTES

Sip into simplicity with sensational fruit flavors of ripened raspberry and sweet berry flavors. This sweet white wine blends harmoniously with sun-kissed raspberry notes, creating a fragrantly fresh sipper.

## **FOOD PAIRINGS**

Angel cake with fresh whipped cream, chicken wings, barbeque, fresh fruit, brie.

### **CELLAR PRACTICES**

Varietal	Sweet White Wine with Natural Flavor
Alcohol	10%
Residual Sugar	8%

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









# AMERICAN RIESLING



#### WINEMAKER'S TASTING NOTES

The fresh, fruity, and vivid personality of this off-dry white wine bursts with peach and floral aromas. The production of our Riesling involves a long, cool fermentation in stainless steel tanks. Low residual sugar provides for the achieved balanced, yet sweeter characteristics desired by Winemaker Mark Friszolowski.

#### **FOOD PAIRINGS**

Pork dishes, spicy Asian or Thai cuisine.

## **CELLAR PRACTICES**

Varietal	Riesling* Orange Muscat					
Alcohol	12.3%					
Residual Sugar	4%					

### **ACCOLADES**

#### GOLD

North Carolina State Fair Wine Competition 2022 NC Wine Competition 2024

#### SILVER

Mid-Atlantic Southeastern Wine Competition 2021 & 2022

DRY	DR	Y							SW	EET
OD CWEETS										
OR SWEET?	i	2	3	4	5	6	ż	8	9	10

<sup>\*</sup> 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.









## THREE RED



#### WINEMAKER'S TASTING NOTES

Barrel Select Three Red is a smooth blend of Cabernet Franc, Merlot and Malbec with a fruity finish. Vibrant aromas of raspberry and violet dominate the nose while the finish displays soft, lush tannins and a silky mouthfeel.

#### **FOOD PAIRINGS**

Grilled meats or pasta dishes with marinara sauce.

#### **CELLAR PRACTICES**

Varietal	Cabernet Franc Merlot Malbec
Alcohol	12.5%
Residual Sugar	1.5%

#### **ACCOLADES**

#### GOLD

North Carolina State Fair Wine Competition 2022

#### SILVER

Mid-Atlantic Southeastern Wine Competition 2021

#### BRONZE

NC Wine Competition 2024





