



FALL 2024
WHITE WINE CLUB

MARK FRISZOLOWSKI - *Winemaker*

AFTON HALL - *Wine Club Manager*



› SPECIALTY › ANGEL'S WRATH



WINEMAKER'S TASTING NOTES

Bright citrus and smooth vanilla flavors complement charred oak for a unique wine experience.

FOOD PAIRINGS

Creamy pasta dishes, green herbs, or goat cheese.

CELLAR PRACTICES

Varietal	Sauvignon Blanc
Barrel Aging	3 months
Type of Wood	Stainless Steel - Jack Daniels American White Oak Whiskey Barrels
Alcohol	15.9%
Residual Sugar	0%

ACCOLADES

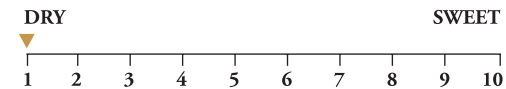
SILVER

NC Wine Competition 2024

BRONZE

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

DRY OR SWEET?





› SPECIALTY › JEWEL DRY WHITE



WINEMAKER'S TASTING NOTES

Slightly bubbled, this refreshing wine features aromas of honeysuckle and kiwi accompanied with flavors of lemon zest.

FOOD PAIRINGS

Brunch dishes, chicken piccata, or sautéed vegetables.

CELLAR PRACTICES

Varietal	Chardonnay Viognier Pinot Grigio
Alcohol	12.5%
Residual Sugar	0%

ACCOLADES

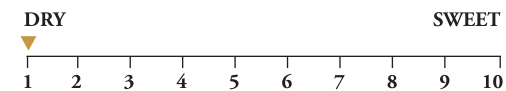
SILVER

Mid-Atlantic Southeastern Wine Competition 2021 & 2022

North Carolina State Fair Wine Competition 2022

NC Wine Competition 2024

DRY OR SWEET?





CELLAR SELECT 2023 PINOT GRIGIO



WINEMAKER'S TASTING NOTES

A smooth and refreshing wine, excellent as both an aperitif or paired with a meal. Floral accents of fragrant honeysuckle and melon with a firm, natural acidity are what make this wine special. Flavors of Bartlett pears and mild spice blend harmoniously for a smooth, refreshing finish.

FOOD PAIRINGS

Spicy meat dishes, summer sausage, salad, chicken, or lighter pasta dishes.

CELLAR PRACTICES

Varietal	Pinot Grigio
Alcohol	12.7%
Residual Sugar	0%

ACCOLADES

SILVER

NC Wine Competition 2024

DRY OR SWEET?

