



SPRING 2025  
RED WINE CLUB

MARK FRISZOLOWSKI - *Winemaker*

AFTON HALL - *Wine Club Manager*



## BARREL SELECT BLACK SPANISH



### WINEMAKER'S TASTING NOTES

Black Spanish is deeply colored and full-bodied is weighty red wine exhibits flavors of black currant and notes of cherry on the nose. The low tannin structure makes it rich and intense.

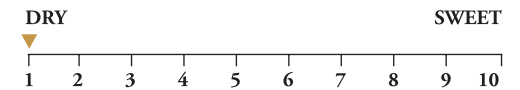
### FOOD PAIRINGS

Pairs well with gruyère cheese, barbecued meats, roasted leg of lamb, and venison.

### CELLAR PRACTICES

Varietal	100% Black Spanish or Lenoir
Barrel Aging	10 months
Type of Wood	French Oak
Alcohol	13.2%
Residual Sugar	0%

### DRY OR SWEET?





# › SPECIALTY WINE › DEVIL'S TRIBUTE LIMITED EDITION



## WINEMAKER'S TASTING NOTES

An enticing red blend aged in seasoned whiskey barrels. Velvety smooth cherry and charred oak mingle with clove aromas for a unique wine experience.

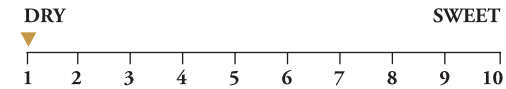
## FOOD PAIRINGS

Glazed barbecued ribs, charcuterie, or chargrilled vegetables.

## CELLAR PRACTICES

Varietal	Petit Verdot Cabernet Sauvignon
Barrel Aging	14 months
Type of Wood	French Oak - Jack Daniels American White Oak Whiskey Barrels
Alcohol	15.9%
Residual Sugar	0%

## DRY OR SWEET?





# › RESERVE › 2021 MONTEPULCIANO



## WINEMAKER'S TASTING NOTES

Brilliant flavors of plum, mocha, and vanilla intermingle on the palate while tobacco and bay leaf play on the nose. Reserve Montepulciano's moderate acidity is softly rounded with precise oak-aging.

## FOOD PAIRINGS

Deep dish pizza, beef bolognese, brisket or hearty vegetables.

## CELLAR PRACTICES

Varietal	Montepulciano
Barrel Aging	12 Months
Type of Wood	French Oak
Alcohol	13.3%
Residual Sugar	0%

## ACCOLADES

### SILVER

NC Wine Competition 2024

### SILVER

North Carolina State Fair Wine Competition 2022

Mid-Atlantic Southeastern Wine Competition 2022 & 2024

## DRY OR SWEET?

