



SPRING 2025
MIXED 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.

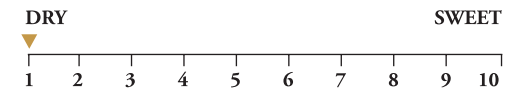
FOOD PAIRINGS

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?





› 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%

ACCOLADES

DOUBLE GOLD

Mid-Atlantic Southeastern Wine Competition 2024

SILVER

NC Wine Competition 2024

Mid-Atlantic Southeastern Wine Competition 2021 & 2022

DRY OR SWEET?





› SPECIALTY WINE › 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?

