



FALL 2025  
RED WINE CLUB

MARK FRISZOLOWSKI - *Winemaker*

AFTON HALL - *Wine Club Manager*



## › RESERVE › 2021 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%
Sug Retail	\$40.00
UPC	182681000712

### ACCOLADES

#### GOLD

Mid-Atlantic Southeastern Wine Competition 2024

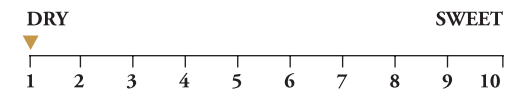
#### SILVER

NC Wine Competition 2024

Mid-Atlantic Southeastern Wine Competition 2021

North Carolina State Fair Wine Competition 2022

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





## › BARREL SELECT › 2022 SANGIOVESE



### WINEMAKER'S TASTING NOTES

Bright, luscious, and brimming with ripe fruit flavors. Naturally acidic with aroma elements of mulberry, violet, and toasted oak with smoky, earthy undertones.

### FOOD PAIRINGS

Veal, cream dishes, game birds, or tomato-based sauces.

### CELLAR PRACTICES

Varietal	Sangiovese
Barrel Aging	12 months
Type of Wood	French Oak
Alcohol	13.2%
Residual Sugar	0%
Sug Retail	\$24.00
UPC	182681000378

### ACCOLADES

#### GOLD

Mid-Atlantic Southeastern Wine Competition 2024

#### SILVER

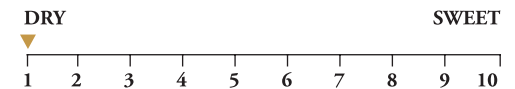
Mid-Atlantic Southeastern Wine Competition 2021 & 2022

#### BRONZE

NC Wine Competition 2024

North Carolina State Fair Wine Competition 2022

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





## › SIGNATURE › 2019 CABERNET FRANC



### WINEMAKER'S TASTING NOTES

Earthy aromas (mushroom, forest floor) begin the experience of our medium bodied Signature Cab Franc. Plum, black pepper and tobacco intertwine with complexity for a well round taste. This wine is elegant and finishes effortlessly smooth on the palate.

### FOOD PAIRINGS

Roasted turkey, herb crusted rack of lamb, duck venison, and pate.

### CELLAR PRACTICES

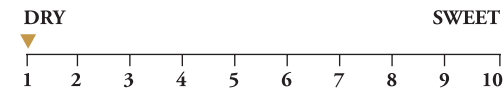
Varietal	90% Cabernet Franc 6% Cabernet Sauvignon 4% Petit Verdot
Barrel Aging	18 months
Type of Wood	French Oak
Alcohol	13.6%
Residual Sugar	0%
Sug Retail	\$60.00
UPC	182681000224

### ACCOLADES

#### DOUBLE GOLD

NC Wine Competition 2024

### DRY OR SWEET?



### OTHER NOTES:

Signature series wines are the best of the best for us. As they are personally assessed and selected by our owner Richard Childress. Only our finest wines are chosen for this distinction.