



FALL 2025
MIXED WINE CLUB

MARK FRISZOLOWSKI - *Winemaker*

AFTON HALL - *Wine Club Manager*



· CELLAR SELECT · 2024 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%
Sug Retail	\$18.00
UPC	182681000231

ACCOLADES

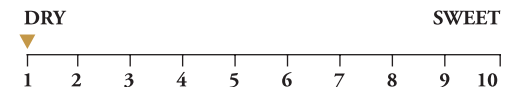
SILVER

Mid-Atlantic Southeastern Wine Competition 2024

NC Wine Competition 2024

Mid-Atlantic Southeastern Wine Competition 2021

DRY OR SWEET?





› SIGNATURE › 2023 BLACK SPANISH



WINEMAKER'S TASTING NOTES

Black Spanish is known for its rich inky, opacity, and is a full-bodied red wine that is dark in color as the deepest ocean floor. Lots of floral aromas. Uncork this weighty red wine and discover flavors of black cherry, boysenberry and spices. A very unique wine that is well balanced with acidity and a medium to long finish.

FOOD PAIRINGS

Pairs well with roasted meat, brisket, ribs, and hearty stews.

CELLAR PRACTICES

Varietal	100% Black Spanish or Lenoir
Barrel Aging	10 months
Type of Wood	French Oak
Alcohol	13.9%
Residual Sugar	0%
Sug Retail	\$50.00
UPC	182681000811

OTHER NOTES:

Needs an hour to aerate to fully open and appreciate. It is resistant to the Pierce's disease and can produce an abundance of grapes. We have 4 acres currently.

ACCOLADES

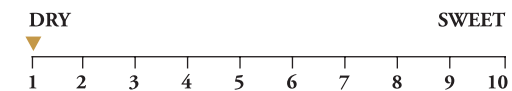
SILVER

NC Wine Competition 2024

BRONZE

Mid-Atlantic Southeastern Wine Competition 2024

DRY OR SWEET?





› SPECIALTY › JEWEL DRY ROSÉ



WINEMAKER'S TASTING NOTES

Slightly bubbled, this refreshing wine featured aromas of strawberry and cranberry with vibrant acidic flavors of ruby red grapefruit.

FOOD PAIRINGS

Brunch dishes, prosciutto-wrapped melon, or goat cheese.

CELLAR PRACTICES

Varietal	Sauvignon Blanc Sangiovese
Alcohol	12.5%
Residual Sugar	0%
Sug Retail	\$28.00
UPC	182681000354

ACCOLADES

SILVER

NC Wine Competition 2024

Mid-Atlantic Southeastern Wine Competition 2022 & 2024

North Carolina State Fair Wine Competition 2022

BRONZE

Mid-Atlantic Southeastern Wine Competition 2021

DRY OR SWEET?

