



FALL 2025
WHITE WINE CLUB

MARK FRISZOLOWSKI - *Winemaker*

AFTON HALL - *Wine Club Manager*



› SPARKLING WINE › SWEET VICTORY CUVÉE SPARKLING DEMI-SEC



WINEMAKER'S TASTING NOTES

This Chardonnay-based brut sparkling wine is made in the traditional French methode champenoise manner of production. This method involves secondary fermentation, riddling, disgorging, and dosage all in the same bottle. This sweet sparkler is delicate and slightly sweet with hints of ripe peach and apricot.

FOOD PAIRINGS

Smoked salmon, Brie and prosciutto, or fruit-topped crepes. You can also just forget the food and enjoy the bubbly goodness!

CELLAR PRACTICES

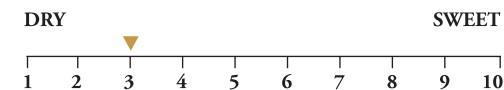
Varietal	Chardonnay
Alcohol	12%
Residual Sugar	2%
Sug Retail	\$38.00
UPC	182681000682

ACCOLADES

SILVER

Mid-Atlantic Southeastern Wine Competition 2024
NC Wine Competition 2024

DRY OR SWEET?





· 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

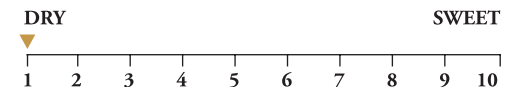
SILVER

Mid-Atlantic Southeastern Wine Competition 2024

NC Wine Competition 2024

Mid-Atlantic Southeastern Wine Competition 2021

DRY OR SWEET?





› CELLAR SELECT › 2024 CHARDONNAY



WINEMAKER'S TASTING NOTES

This full-bodied, dry white wine features flavors of grapefruit and lemon. It is aged primarily in stainless steel tanks, but has a touch of our French Oak-aged Chardonnay blended in to round out its flavors.

FOOD PAIRINGS

Herb-roasted chicken, turkey, lobster with a thick butter sauce, smoked fish, spicy Asian cuisine, or guacamole dip.

CELLAR PRACTICES

Varietal	Chardonnay
Aging	80% Stainless Steel 20% French Oak
Alcohol	13.1%
Residual Sugar	0%
Sug Retail	\$18.00
UPC	182681000064

ACCOLADES

GOLD

North Carolina State Fair Wine Competition 2019
Mid-Atlantic Southeastern Wine Competition 2021

SILVER

NC Wine Competition 2024
Mid-Atlantic Southeastern Wine Competition 2018 & 2019

DRY OR SWEET?

