



WINTER 2025
RED WINE CLUB

MARK FRISZOLOWSKI - *Winemaker*

AFTON HALL - *Wine Club Manager*



BARREL SELECT PETIT VERDOT 2022



WINEMAKER'S TASTING NOTES

Brooding and deep, our Barrel Select Petit Verdot is dark with strong structure. Blackberry, currant, and bright spice define an intense wine from a unique grape.

FOOD PAIRINGS

Red meats, or dishes with full flavor and spices.

CELLAR PRACTICES

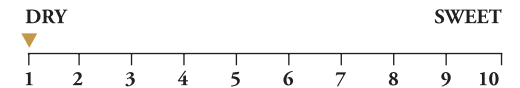
Varietal	Petit Verdot* Cabernet Sauvignon
Barrel Aging	15 months
Type of Wood	French Oak Allier Forest Medium Toast
Alcohol	13.2%
Residual Sugar	0%

ACCOLADES

BRONZE

NC Wine Competition 2024

DRY OR SWEET?



** In order for a wine to be labeled as a specific varietal, the blend must contain 75% of that varietal. While some of our wines are 100% of a specific varietal, some of our wines contain small percentages of other varietals to balance the structure of the wine.*



BARREL SELECT MALBEC 2022



WINEMAKER'S TASTING NOTES

Intense color with an inky dark appearance and characteristically bright rim, our Barrel Select Malbec is gushing with dark plum and blackberry fruit, balanced by vanilla bean, coffee, and smoky notes. The well-driven finish allows this wine to be enjoyed on its own or paired with a wide range of foods.

FOOD PAIRINGS

Duck, Wagyu beef, lamb, sausage, or heavier pasta dishes.

CELLAR PRACTICES

Varietal	Malbec* Merlot
Barrel Aging	13 months
Type of Wood	French Oak Medium Toast
Alcohol	13.2%
Residual Sugar	0%

ACCOLADES

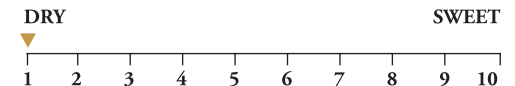
SILVER

North Carolina State Fair Wine Competition 2022

BRONZE

Mid-Atlantic Southeastern Wine Competition 2022

DRY OR SWEET?



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› SPECIALTY WINE › DEVIL'S TRIBUTE



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%
Sug Retail	\$38.00
UPC	182681000699

ACCOLADES

GOLD

Mid-Atlantic Southeastern Wine Competition 2019

SILVER

North Carolina State Fair Wine Competition 2019
Mid-Atlantic Southeastern Wine Competition 2021
North Carolina State Fair Wine Competition 2022

BRONZE

NC Wine Competition 2024
Mid-Atlantic Southeastern Wine Competition 2024

DRY
OR SWEET?

