



WINTER 2025
MIXED WINE CLUB

MARK FRISZOLOWSKI - *Winemaker*

AFTON HALL - *Wine Club Manager*



CELLAR SELECT CHARDONNAY 2024



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%

ACCOLADES

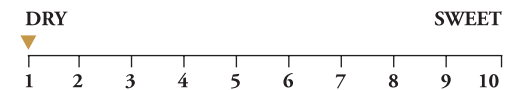
GOLD

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?





› BARREL SELECT › CABERNET FRANC 2022



WINEMAKER'S TASTING NOTES

Earthy and rustic, our Barrel Select Cabernet Franc floats between bright berries, coffee, and velvety leather accents. This medium-bodied and well-balanced varietal is accented with herb aromas.

FOOD PAIRINGS

Roasted turkey breast, duck, ribs, or Middle Eastern fare.

CELLAR PRACTICES

Varietal	Cabernet Franc* Cabernet Sauvignon Merlot
Barrel Aging	12 to 15 months
Type of Wood	French Oak Allier Forest Medium Toast
Alcohol	13.3%
Residual Sugar	0%
Sug Retail	\$24.00
UPC	182681000101

ACCOLADES

GOLD

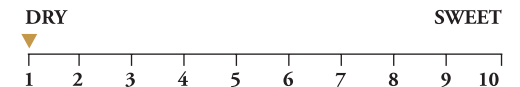
NC Wine Competition 2024

SILVER

Mid-Atlantic Southeastern Wine Competition 2024

North Carolina State Fair Wine Competition 2022

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.*



› RESERVE › MONTEPULCIANO 2021



WINEMAKER'S TASTING NOTES

Brilliant flavors of plum, mocha, and vanilla intermingle on the palate while tobacco and bay leaf play on the nose. Reserve Montepulciano's moderate acidity is softly rounded with precise oak-aging.

FOOD PAIRINGS

Deep dish pizza, beef bolognese, brisket or hearty vegetables.

CELLAR PRACTICES

Varietal	Montepulciano
Barrel Aging	12 Months
Type of Wood	French Oak
Alcohol	13.3%
Residual Sugar	0%

ACCOLADES

SILVER

NC Wine Competition 2024

SILVER

North Carolina State Fair Wine Competition 2022

Mid-Atlantic Southeastern Wine Competition 2022 & 2024

DRY OR SWEET?

