



SPRING 2026
RED WINE CLUB

MARK FRISZOLOWSKI - *Winemaker*

MEREDITH YOUNTZ & CHAZ BROWN - *Wine Club Team*



› SPECIALTY › LIBERTY & VINES



WINEMAKER'S TASTING NOTES

A bold and refined wine, crafted to honor 250 years of freedom, liberty, and independence. This expressive Meritage opens with inviting aromas of ripe black cherry, leading into a richly layered palate of dark fruit and supple, soft tannins. Subtle notes of cedar weave through the structure, while a lingering dark chocolate finish adds depth and elegance.

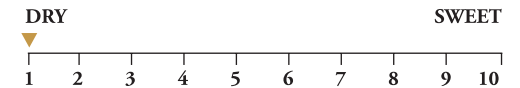
FOOD PAIRINGS

Roasted duck, hearty stew, gamey meats, or lamb chops.

CELLAR PRACTICES

Varietal	Cabernet Sauvignon Cabernet Franc Merlot Petit Verdot Malbec
Barrel Aging	15 months
Type of Wood	French Oak Allier Forest Medium Toast
Alcohol	13.9%
Residual Sugar	0%

DRY OR SWEET?





RESERVE 2019 MERLOT



WINEMAKER'S TASTING NOTES

Reserve Merlot explodes with stone fruits and exotic spices in the nose. A medium-bodied wine with smooth tannins has subtle flavors of Bing cherries, coffee, and chocolate. Select fruit is hand-harvested and hand-sorted before being cold-soaked for over one week.

FOOD PAIRINGS

Roasted goose, Cornish hen, or Minestrone soup.

CELLAR PRACTICES

Varietal	Merlot* Cabernet Franc
Barrel Aging	15 months
Type of Wood	French Oak Allier Forest Medium Toast
Alcohol	13.8%
Residual Sugar	0%

ACCOLADES

DOUBLE GOLD

Mid-Atlantic Southeastern Wine Competition 2024

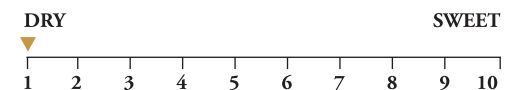
GOLD

NC Wine Competition 2024

SILVER

Mid-Atlantic Southeastern Wine Competition 2025

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 › 2022 CABERNET FRANC



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%

ACCOLADES

GOLD

NC Wine Competition 2024

SILVER

Mid-Atlantic Southeastern Wine Competition 2024

DRY OR SWEET?



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