



## SPRING 2020 MIXED WINE CLUB

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### ◀ 2017 UNOAKED CHARDONNAY

**TASTING NOTES:** Unlike a barrel-aged Chardonnay, this wine is surprisingly tart and refreshing with notes of green apple and lemon with a lasting tingly finish.

**CELLAR PRACTICES:** This Unoaked Chardonnay is stainless steel fermented, with no malolactic fermentation or barrel aging.

**FOOD PAIRINGS:** Chardonnay pairs delightfully with herb-roasted chicken or turkey, and lobster with a thick butter sauce. Also try it with a smoked fish, spicy Asian cuisine, garlic and guacamole dip.



### ◀ 2016 BARREL SELECT MERLOT

**TASTING NOTES:** A soft, medium-bodied red wine with less astringency-providing tannins. Aromas include herbs, black cherries and smokiness.

**CELLAR PRACTICES:** Harvest by hand and mechanically, a longer barrel aging process enhances this medium-bodied blend for a silky smooth finish. This wine is aged twelve to fifteen months in French Oak.

**FOOD PAIRINGS:** Merlot is a great accompaniment to duck, wild mushroom sauces, and medium-dark chocolate.



### ◀ 2018 CELLAR SELECT VIOGNIER

**TASTING NOTES:** Perfumed with sweet floral and tropical fruit aromas, this is a surprisingly dry white wine with a medium body. This soft, delicate wine finishes clean and crisp with a palate of wildflowers and herbs.

**CELLAR PRACTICES:** This Viognier was fermented and aged in 100% stainless steel tanks without undergoing the malolactic fermentation process, leading to a bright structure backed by the weight of the Viognier grape.

**FOOD PAIRINGS:** Cellar Select Viognier enhances mushroom ravioli, citrus dishes, or squash. Smoked aged cheddar cheese also pairs beautifully when enjoyed as an aperitif.