



SPRING 2020 SWEET WINE CLUB

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◀ SUN-KISSED WHITE SANGRIA

TASTING NOTES: New to 2020, this white sangria blend features bright flavors of ripened berry and juicy mango with subtle hints of citrus on the nose, making it the perfect fiesta in a bottle.

CELLAR PRACTICES: A proprietary white blend with natural fruit flavors.

FOOD PAIRINGS: The bright citrus notes can take the heat of your favorite grilled dishes like hearty steak fajitas and blackened chicken kabobs. For a tailgate sipper, stir in mango slices and top with a cocktail umbrella.



◀ 2019 CELLAR SELECT RIESLING

TASTING NOTES: A vinous equivalent of a perfectly ripe white peach as it wholly balances the juicy fruit sweetness with a refreshing blast of acidity. Semi-sweet, citrus-laden, mineral-packed, mesmerizingly fruity and bursting with aromatics of green apples, peaches, and lime juice.

CELLAR PRACTICES: Fermented and aged in 100% stainless steel. Serve well-chilled.

FOOD PAIRINGS: Complements Lexington-style pork bbq, spicy Asian cuisine, or herbed cheese and fruit boards.



◀ THREE RED

TASTING NOTES: This smooth, red blend is crafted from Cabernet Franc, Merlot, and Malbec and features a fruity finish. Vibrant aromas of raspberry and violet dominate the nose while the finish displays soft, lush tannins and a silky mouthfeel.

CELLAR PRACTICES: Each varietal is aged for slightly different period of time, then is blended to perfection to age together in stainless steel before being bottled.

FOOD PAIRINGS: Perfect before dinner, or with your favorite grilled meats and pasta dishes featuring a marinara sauce.