

WESTERN RESERVE WINES CLUB NOVEMBER 2023



WINE: Lapis Luna Red Wine Blend
VARIETALS: 35% Cabernet | 35% Merlot
25% Malbec | 5% Barbera



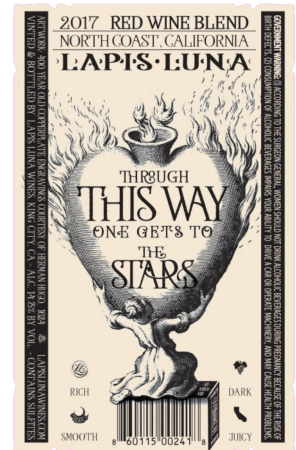
Viticulture Area: 93% Mendocino, Pauli Ranch | 7% Rockpile
Bottle Price: \$14.99 Case Price: \$161.89 plus tax

INTRODUCTION



Established in 1999, Lapis Luna translates to “stone” and “moon”. Over the past 20 years, we have been on a journey to produce exceptional wines from incredible California vineyards. Our wines deliver fresh and vibrant fruit, balanced with lively acidity and good structure, creating true-to-varietal expressions that can be enjoyed every night of the week.

The label artwork originated with 400-year-old copperplate engravings from the early 1600s, published by the poet Herman Hugo. Each Lapis Luna label shows a faceless hero overcoming obstacles in a timeless story of aspiration and redemption. The quest depicted on the bottles reflects the hero’s journey to reach for the moon.



Thank you for your continued membership in Western Reserve Wines’ Wine of the Month Club!

REGION

93% Mendocino, Pauli Ranch, 7% Rockpile

Mendocino County, where rugged coastline, picturesque villages, majestic redwoods, and beautiful vineyards beckon you...



Basking in the sun like a lizard on a rock, Sonoma County's Rockpile AVA is perched high above Dry Creek Valley. A suitably wild and rugged source for some of Sonoma County's brawniest Zinfandel wines, the terroir of Rockpile is also man-made in one significant way: the deep, 2,500-acre Lake Sonoma reservoir.

Sheep ranching and hunting clubs dominated this area for 100 years before Rockpile's modern grape-growing history began in 1992. Rockpile received AVA status in 2002, and its boundaries now contain 15,000 acres of land, with just 160 planted to grapevines.

PRODUCER



Our Inspirational Wine Maker: With over 25 years of experience in the wine industry, Nicole Walsh has held every position in wine production including Winemaking, Vineyard Management, Grower Relations, and Property Development.

Originally from Saginaw, MI, Nicole graduated with honors from Michigan State University with a major in Horticulture/Viticulture at a time when this undergraduate department comprised of two students. This rare opportunity gave her a hands-on opportunity to be guided by graduate professors in Horticulture with a focus on growing grapes and making wine.

During her last semester, she attended a sustainable agriculture institution Universidad E.A.R.T.H. in Costa Rica. It was there that she became proficient in the Spanish language and solidified her commitment to sustainable agriculture. Nicole is a star winemaker with 23 vintages making wine. She has an abundance of 90+ scores and is a respected leader in the Women Owned Winery Movement.

All of the fruit was gently destemmed and crushed, then inoculated. Each fermentation was pumped-over twice daily, with the temperature peaking at 90° F. Maceration from 12 to 28 days, barrel aged 20 months.

Tasting Notes:

Fully ranged from ripe, red fruits to dark and brooding notes. Layers and layers of crushed blackberries underlined with spice. Juicy and round with lush, supportive tannins, the finish lingers long into a promising future.

Drinking window: now to 2028

Food Suggestions:

- Apple Strudel Purses in Macadamia Nut Sauce
- BC SPOT PRAWN BISQUE
- Bengali Risotto - Creamy spiced rice and lentil melange
- Blackberry Cocoa Crisp
- Chai Coconut Ladoos



Remember We Taste The Bad Ones So you don't have to! CHEERS!!!

Sources: www.lapislunawines.com and www.sonomacounty.com

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" Don't surrender to doubt be led by the dreams in your heart. "