

Name: _____ Phone: _____

Email: _____

White & Rose Wine Selections

	Sale Price	Order
Thibaud Boudignon Rose de Loire 2022 France	\$24.99	_____
Gateway Vinho Verde 2021 Portugal	\$10.99	_____
Bozzovich Bianco White Wine Beneventano I.G.T. Italy	\$24.99	_____

Red Wine Selections

Bozzovich Nero Red Wine Beneventano I.G.T. Italy	\$24.99	_____
Alain Jaume Grand Veneur Châteauneuf-du-Pape Rouge Le Miocène 2021 France	\$59.99	_____
Bodegas Ego Goru Monastrell 2016 Jumilla Spain	\$13.99	_____
Jim Jim The Down-Underdog 2019 Shiraz South Australia	\$12.99	_____

*Enjoy the delicious selections from our charcuterie board at home tonight!
Purchase Today & Savor Tonight!*

Milton Prairie Breeze Hand Cut Cheddar 8 ounce pre-packaged	\$11.99	_____
North Hill Bakery Rosemary 4 ounce	\$6.95	_____
North Hill Bakery Sesame Spice 4 ounce	\$6.95	_____
North Hill Bakery Black Pepper 4 ounce	\$6.95	_____

Next Saturday March 16th

**John Dubie ~ Heidelberg Distributing
Classic Wines of Sonoma**

Want to learn more? Visit our website:
WesternReserveWines.com

Share your tasting notes:



SATURDAY TASTING
March 9th 2 - 5 pm

Vlad Tenenbaum
WSET 1
Spring Tour of Europe
Join us Saturday!

Ask us today about our Wine Club!

As a Western Reserve Wines Club member you receive: Two hand-selected wines each month from wine producing regions around the world, with three price levels to choose from. Level One wines average \$15 a bottle. Level Two wines average \$25 a bottle and Premier Club Average \$50 a bottle.

Additional Club Member Enhancements and Savings:

- Get a **10% discount** on any product merchandise in the store.
- Get a **10% discount** on any food items like chocolates, cheeses etc.
- Buy One Get **One Free** regular Saturday Tasting Ticket!
**Excludes special events.*



Vlad Tenenbaum

WSET 1



Western Reserve Wines shares your excitement about today's Saturday Afternoon Wine Tasting with Vlad Tenenbaum, WSET 1. Enjoy a Spring Tour of Europe with Vlad as your wine guide. We invite you to practice the 5 S's of wine tasting this afternoon.



the 5 S's of Wine Tasting

See:

- *Color:* Hold the glass at a slight angle and observe the wine's color. Note whether it is clear or hazy, and examine the intensity of the color, which can provide clues about the wine's age and grape variety.

Swirl:

- *Aeration:* Gently swirl the wine in the glass to release its aromas. This allows the wine to come into contact with oxygen, promoting the release of volatile compounds that contribute to its bouquet.

Smell:

- *Aroma:* After swirling, put your nose into the glass and inhale the wine's aromas. Identify the different scents, such as fruit, floral, herbal, or spicy notes. This step helps to assess the wine's complexity and potential faults.

Sip:

- *Taste:* Take a small sip and let the wine spread across your palate. Pay attention to the taste sensations, including sweetness, acidity, tannins (for red wines), and body. Consider the balance between these elements and the overall flavor profile.

Savor:

- *Aftertaste:* Pay attention to the lingering flavors after swallowing or spitting out the wine. This is known as the finish or aftertaste. Evaluate the length and intensity of these flavors, as they can provide insights into the wine's quality and complexity.

By following the 5 S's, wine enthusiasts can systematically explore the visual, aromatic, and gustatory aspects of a wine, leading to a more comprehensive and enjoyable tasting experience.