

Name: _____ Phone: _____

Email: _____

WHITE & ROSE WINE SELECTIONS

	Sale Price	Order
La Marca Prosecco NV Veneto, Italy	\$18.99	_____
Jermann Pinot Grigio 2022 Friuli-Venezia Giulia, Italy	\$24.99	_____
The Language of Yes Les Fruits Rouges by Randall Graham 2022 Central Coast California	\$23.99	_____

RED WINE SELECTIONS

Alamos Cabernet Sauvignon 2021 Mendoza Argentina	\$11.99	_____
Purple Hands Lone Oak Ranch Pinot Noir 2022 Willamette Valley	\$29.99	_____

BEER SELECTIONS

Peel Pusher Citrus Imperial Hazy IPA 6 Pack 12 Ounce Cans Columbus Ohio	\$14.99	_____
Market Garden Citramax Lighter IPA 6 Pack 12 Ounce Cans Cleveland Ohio	\$13.99	_____

*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	_____
LIMITED TIME North Hill Bakery Herbes de Provence 4 ounce	\$6.95	_____

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

Share your
tasting notes:



SUPERIOR
beverage group



SATURDAY TASTING

April 6th 2 - 5 pm

**Chris Spellman,
Sales Professional**

**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.
- Get a **50% discount HALF-OFF*** on regular Saturday Tasting Ticket!
*Excludes special events.



SUPERIOR
beverage group

Patio & Back Yard Grill Pairings presented by Chris Spellman

Western Reserve Wines Welcomes you!

Enjoy Superior Beverage Group's stellar lineup
of wine and craft beer.

Perfect for your spring time gatherings!

We invite you to practice the 5 S's of wine tasting.



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.