

Name: _____ Phone: _____

Email: _____

Rose & White Selections

	Sale Price	Order
Maison Nicolas Pinot Noir Rosé 2023 France	\$10.99	_____
Baglio di Pianetto Catarratto Organic 2022 Sicily Italy	\$14.99	_____
Pozzan Sonoma Coast Chardonnay 2022 Sonoma California	\$17.99	_____
Bluebird Hills Cellars Duology 2022 50% OR 50% WA	\$19.99	_____
<u>Red Selections</u>		
Bluebird Hill Cellars Mom's Block Reserve Pinot Noir 2019 Willamette Valley Oregon	\$59.99	_____
Tait Family Winery "The Ballbuster" Red Blend 2020 Barossa Valley Australia	\$23.99	_____
Château Riffaud Bordeaux Rouge 2019 Bordeaux France	\$14.99	_____

Enjoy these delicious selections from our charcuterie board at home 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 April 27th
OPA! Greek Wines ~ Maggie Harrison
Vintage Wine Distributor Inc.**

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

Share your
tasting notes:



SATURDAY TASTING

April 20th 2 - 5 pm

*Private Reserve
Fine Wines
Selections*

**Presented by
Rick Tanski, 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.
- BOGO ~ Buy One Get **One Free*** regular Saturday Tasting Ticket!
**Excludes special events.*



Save your receipt to SAVE 10% on your meal at Fisher's American Tavern!



Rick Tanski, Sales Professional Presents New World & Old World

Western Reserve Wines Welcomes you! Enjoy Rick Tanski's beautiful wine selections from Private Reserve Fine Wine. Sample New World and Old World selections ~ Share your tasting notes with us ~ we LOVE to hear from you! 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.