

WESTERN RESERVE WINES CLUB FEBRUARY 2024

WINE: Riebeek Cellars Daydreamer Red 2022



VARIETALS: 60% Pinotage

20% Shiraz | 20% Grenache

Viticulture Area: Wine of Swartland, South Africa

Bottle Price: \$14.99 Case Price: \$161.89 plus tax

INTRODUCTION

*"I was trying to daydream but
my mind kept wandering"*

Steven Wright

Riebeek Cellars is located in the picturesque Riebeek Valley, in the heart of the Swartland wine region of South Africa. Established in 1941 by a group of nine local farmers, they are guided by Dutch & French traditions dating back 350 years.

Today Riebeek Cellars is an authentic W.O. Swartland producer. They source grapes from a group of twenty-two growers across the Riebeek Valley, including 3rd and 4th generation wine grape growers. Sourcing only from this select group ensures continuity of the finest quality and preservation of the terroir. They produce around 1.2 million 9-liter cases per year.

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

REGION: Wine of Swartland, South Africa

The **Swartland** is a region of Western Cape Province that begins some 50 kilometres (31 mi) north of Cape Town and consists of the area between the towns of Malmesbury in the south, Darling in the west, Piketberg in the north, Moorreesburg in the middle and the Riebeek West and Riebeek Kasteel in the east. Jan van Riebeeck called this softly undulating country between the mountain ranges "Het Zwarte Land" (the Black Land) because of the endemic Renosterbos (*Elytropappus rhinocerotis*).

After the rains, mainly in winter, the Renosterbos takes on a dark appearance when viewed from the distance in large numbers. This is due to the fine leaf-hairs adhering to the leaves when wet. The wide fertile plain is the bread basket of

Cape Town with its wheat fields reaching up to the foot of the mountains, interrupted by wine, fruit, and vegetable farms. In Moorreesburg can be found only one of two museums in the world that shows the history of wheat farming.

Viticulture in the Swartland is still comparatively young but a growing number of focused producers have moved here, resulting in the region rising in popularity in the last decade to become one of the most fashionable wine areas in South Africa. Viticulture is commonly practiced under dryland conditions, with minimal irrigation, which is also made possible by the large number of hectares of old vines that grow here and require less maintenance. On the Swartland Wine Route, wine farms may be visited and their products sampled, and there are regular events through the year to promote the region and its wineries.

PRODUCER

The vineyards of Riebeek Cellars lie in a richly diverse area in terms of soil, climate and topography. Vineyards are situated at heights that vary from 60 meters above sea level to 300 meters against the slopes of the Kasteelberg mountains. Because of the topography, the soils display the same rich variety: Oakleaf and Dundee alluvial soil formed by sediment from the Berg River; Swartland and Glenrosa soils formed out of underlying shale along the Kasteelberg mountains; and the notable 'Koffieklip' (coffee stone) soil - a combination of clay and iron-rich Ferricrete deposits, known widely throughout South Africa for its erosion-resistant qualities.

It is this unique terroir that distinguishes the wines of Riebeek Cellars. Rainfall occurs during winter months with enough cold units to ensure a proper rest phase for the vines before bud-break in early September. The summers are sunny and warm with cooling westerly winds that are ideal conditions for producing fine white and red wines.

A wide array of cultivars thrives in the Riebeek Valley, with Shiraz, Chardonnay and Chenin Blanc especially shining through thanks to the gravel and shale soil's moderate growth and yields. The excellent terroir is complemented by modern viticulture techniques to ensure the grapes can ripen to their full potential.

Age of Vines: Between 6 and 18 years old

Soil Type: Clay & Limestone

Vinification: Individual varietals of dry-land, trellised vines are harvested (both hand & machine) at optimum ripeness are destemmed and fermented with commercial yeast on the skins in temperature controlled stainless steel tanks, with regular pump-overs. The wine then also undergoes malo-lactic fermentation. The wine is then raked of the gross lees & blended where it is kept on the fine lees until being filtered and bottled. The wine is 100% unoaked.



Tasting Notes:

Ripe cherries and crushed raspberry aromas with a hint of violets and smoky spice on a rich palate with silky smooth tannin and a juicy finish,

Food Suggestions:

Pair with classic South African braai where it will take almost anything in its stride from marinated lamb to Cape Malay or Cajun-spiced 'blackened' fish. (Like Zinfandel it loves chilli and smoke) It's also really good with venison burgers and sausages or - come the winter - a hearty game pie.

Veg-wise think in terms of aubergines, grilled portabella mushrooms and dark leafy greens.

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

CHEERS!!!

Sources:

<https://en.wikipedia.org/wiki/Swartland>

<https://www.kysela.com/daydreamer-red-blend-swartland.html>

WESTERN RESERVE WINES
28300 MILES ROAD SUITE B
OLON, OHIO 44139 (440) 498-9463 (WINE)
WesternReserveWines.com
Info@WesternReserveWines.com
Text (216) 220-9225

Certified Fair Labor Practice
Sustainable
Vegan



WESTERN RESERVE WINES CLUB FEBRUARY 2024

WINE: Don Jacobo Tempranillo Blanco 2019



VARIETALS: 100% Tempranillo White
made with organic grapes

Viticulture Area: Rioja, Spain

Bottle Price: \$14.99 Case Price: \$161.89 plus tax



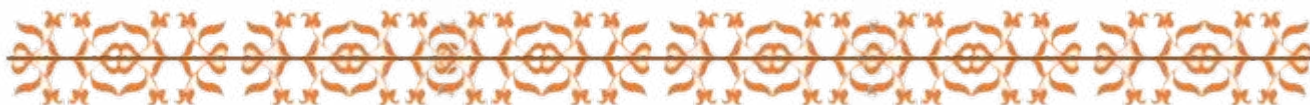
INTRODUCTION

The foundation of Bodegas Corral, the home place of Don Jacobo, **over a hundred years ago** was due to the foresight of **Saturnino Daroca, a born and bred Riojan grower and winemaker**, who started planting his first vineyards in Sojuela, a small village near Navarre. His daughter married Martin Corral who contributed his name and family crest to the winery, a reminder of its family nature to this day. In the fifties with the involvement in the business of the third generation of the family, Gregorio and Florencio Corral, the bodega spread into new markets. It was the beginning of a notable increase in the commercial activity of the enterprise. The new cellars in Navarre were built in 1974, in order to cope with the growing demand, but always maintaining the highest quality of winemaking and craftsmanship. In the same year, the family run management changed into a shareholding owns by Riojan families.

REGION

La Rioja is Spain's biggest and best wine destination. The region produces 280 to 300 million litres of wine per year and comprises approximately 63,593 hectares of vineyards.

It's here where you can sample the best of the country's reds at some of the top wineries.



PRODUCER

Bodegas Corral is located on the original pilgrims route known as Ruta Jacobea or Way of St. James, entering from the North and from Navarre. It was here that the San Juan de Acre Pilgrims Hospice was built and some of its ruins can still be seen on our estate. In this privileged place, where Pilgrims shared the knowledge and experience picked up along the way, wine culture increased its learning with every little contribution from each traveler. The essence of Bodegas Corral is knowledge of the art of wine; knowledge of the arcane and volatile, which solely in this location was passed on from traveler to traveler.

The vineyards of Bodegas Corral form an important part of their operations, enabling them to control the proportions of different grape varieties and to guarantee the correct treatment and cultivation of the vines, maintaining their own high standards. Bodegas Corral's winegrowers experts know how to extract the most appreciated qualities from the vines, thanks to the precise and constant care that they do in the vineyards: pruning, tilling the land, monitoring the first shoots and their slow maturation and when the harvest arrives, the effort is rewarded with exceptional grapes.

Made with organic grapes

This grape variety comes from a natural genetic mutation originating from one single cutting from a Red Tempranillo vine in 1988 in an old vineyard in Murillo del Río Leza (La Rioja). The bunch is medium-sized and loose; the berry is also medium-sized and very slightly flat in shape. It buds late, and its veraison and ripening are early.

The total acidity remains high with a particularly high level of malic acid. Its wines show a high concentration in volatile compounds with fruity aromas.

Tasting Notes:

Lemon yellow color, high aromatic intensity, on the nose appear aromas of pear, peach and banana. In the mouth has a medium acidity, ripe fruit and compote flavors with a long finish. Temperature to be served between 7 and 9 °C.

Food Suggestions:

Ideal with seafood; especially when paired next to shellfish, crab legs, and fattier fish like salmon.

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

Sources: <https://www.bodegascorral.com/en>

WESTERN RESERVE WINES
28300 MILES ROAD SUITE B
SOLON, OHIO 44139 (440) 498-9463 (WINE)
WesternReserveWines.com
Info@WesternReserveWines.com
Text (216) 220-9225



WESTERN RESERVE WINES CLUB FEBRUARY 2024

WINE: Don Jacobo Tempranillo Blanco 2019



VARIETALS: 100% Tempranillo White
made with organic grapes

Viticulture Area: Rioja, Spain

Bottle Price: \$14.99 Case Price: \$161.89 plus tax



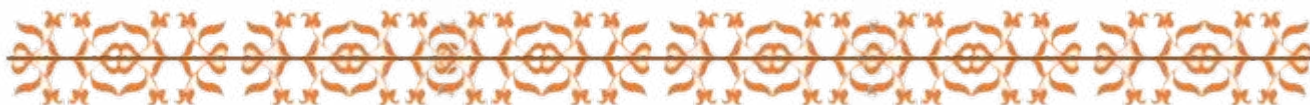
INTRODUCTION

The foundation of Bodegas Corral, the home place of Don Jacobo, **over a hundred years ago** was due to the foresight of **Saturnino Daroca, a born and bred Riojan grower and winemaker**, who started planting his first vineyards in Sojuela, a small village near Navarre. His daughter married Martin Corral who contributed his name and family crest to the winery, a reminder of its family nature to this day. In the fifties with the involvement in the business of the third generation of the family, Gregorio and Florencio Corral, the bodega spread into new markets. It was the beginning of a notable increase in the commercial activity of the enterprise. The new cellars in Navarre were built in 1974, in order to cope with the growing demand, but always maintaining the highest quality of winemaking and craftsmanship. In the same year, the family run management changed into a shareholding owns by Riojan families.

REGION

La Rioja is Spain's biggest and best wine destination. The region produces 280 to 300 million litres of wine per year and comprises approximately 63,593 hectares of vineyards.

It's here where you can sample the best of the country's reds at some of the top wineries.



PRODUCER

Bodegas Corral is located on the original pilgrims route known as Ruta Jacobea or Way of St. James, entering from the North and from Navarre. It was here that the San Juan de Acre Pilgrims Hospice was built and some of its ruins can still be seen on our estate. In this privileged place, where Pilgrims shared the knowledge and experience picked up along the way, wine culture increased its learning with every little contribution from each traveler. The essence of Bodegas Corral is knowledge of the art of wine; knowledge of the arcane and volatile, which solely in this location was passed on from traveler to traveler.

The vineyards of Bodegas Corral form an important part of their operations, enabling them to control the proportions of different grape varieties and to guarantee the correct treatment and cultivation of the vines, maintaining their own high standards. Bodegas Corral's winegrowers experts know how to extract the most appreciated qualities from the vines, thanks to the precise and constant care that they do in the vineyards: pruning, tilling the land, monitoring the first shoots and their slow maturation and when the harvest arrives, the effort is rewarded with exceptional grapes.

Made with organic grapes

This grape variety comes from a natural genetic mutation originating from one single cutting from a Red Tempranillo vine in 1988 in an old vineyard in Murillo del Río Leza (La Rioja). The bunch is medium-sized and loose; the berry is also medium-sized and very slightly flat in shape. It buds late, and its veraison and ripening are early.

The total acidity remains high with a particularly high level of malic acid. Its wines show a high concentration in volatile compounds with fruity aromas.

Tasting Notes:

Lemon yellow color, high aromatic intensity, on the nose appear aromas of pear, peach and banana. In the mouth has a medium acidity, ripe fruit and compote flavors with a long finish. Temperature to be served between 7 and 9 °C.

Food Suggestions:

Ideal with seafood; especially when paired next to shellfish, crab legs, and fattier fish like salmon.

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

Sources: <https://www.bodegascorral.com/en>

WESTERN RESERVE WINES
28300 MILES ROAD SUITE B
SOLON, OHIO 44139 (440) 498-9463 (WINE)
WesternReserveWines.com
Info@WesternReserveWines.com
Text (216) 220-9225



WESTERN RESERVE WINES CLUB FEBRUARY 2024

WINE: Don Jacobo Tempranillo Blanco 2019



VARIETALS: 100% Tempranillo White
made with organic grapes

Viticulture Area: Rioja, Spain

Bottle Price: \$14.99 Case Price: \$161.89 plus tax



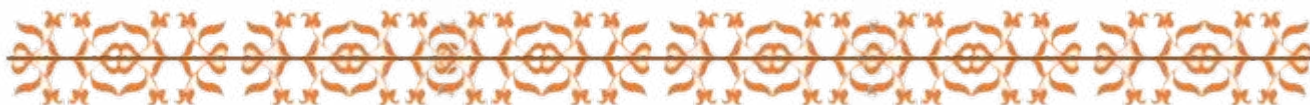
INTRODUCTION

The foundation of Bodegas Corral, the home place of Don Jacobo, **over a hundred years ago** was due to the foresight of **Saturnino Daroca, a born and bred Riojan grower and winemaker**, who started planting his first vineyards in Sojuela, a small village near Navarre. His daughter married Martin Corral who contributed his name and family crest to the winery, a reminder of its family nature to this day. In the fifties with the involvement in the business of the third generation of the family, Gregorio and Florencio Corral, the bodega spread into new markets. It was the beginning of a notable increase in the commercial activity of the enterprise. The new cellars in Navarre were built in 1974, in order to cope with the growing demand, but always maintaining the highest quality of winemaking and craftsmanship. In the same year, the family run management changed into a shareholding owns by Riojan families.

REGION

La Rioja is Spain's biggest and best wine destination. The region produces 280 to 300 million litres of wine per year and comprises approximately 63,593 hectares of vineyards.

It's here where you can sample the best of the country's reds at some of the top wineries.



PRODUCER

Bodegas Corral is located on the original pilgrims route known as Ruta Jacobea or Way of St. James, entering from the North and from Navarre. It was here that the San Juan de Acre Pilgrims Hospice was built and some of its ruins can still be seen on our estate. In this privileged place, where Pilgrims shared the knowledge and experience picked up along the way, wine culture increased its learning with every little contribution from each traveler. The essence of Bodegas Corral is knowledge of the art of wine; knowledge of the arcane and volatile, which solely in this location was passed on from traveler to traveler.

The vineyards of Bodegas Corral form an important part of their operations, enabling them to control the proportions of different grape varieties and to guarantee the correct treatment and cultivation of the vines, maintaining their own high standards. Bodegas Corral's winegrowers experts know how to extract the most appreciated qualities from the vines, thanks to the precise and constant care that they do in the vineyards: pruning, tilling the land, monitoring the first shoots and their slow maturation and when the harvest arrives, the effort is rewarded with exceptional grapes.

Made with organic grapes

This grape variety comes from a natural genetic mutation originating from one single cutting from a Red Tempranillo vine in 1988 in an old vineyard in Murillo del Río Leza (La Rioja). The bunch is medium-sized and loose; the berry is also medium-sized and very slightly flat in shape. It buds late, and its veraison and ripening are early.

The total acidity remains high with a particularly high level of malic acid. Its wines show a high concentration in volatile compounds with fruity aromas.

Tasting Notes:

Lemon yellow color, high aromatic intensity, on the nose appear aromas of pear, peach and banana. In the mouth has a medium acidity, ripe fruit and compote flavors with a long finish. Temperature to be served between 7 and 9 °C.

Food Suggestions:

Ideal with seafood; especially when paired next to shellfish, crab legs, and fattier fish like salmon.

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

Sources: <https://www.bodegascorral.com/en>

WESTERN RESERVE WINES
28300 MILES ROAD SUITE B
SOLON, OHIO 44139 (440) 498-9463 (WINE)
WesternReserveWines.com
Info@WesternReserveWines.com
Text (216) 220-9225



WESTERN RESERVE WINES CLUB FEBRUARY 2024

WINE: Don Jacobo Tempranillo Blanco 2019



VARIETALS: 100% Tempranillo White
made with organic grapes

Viticulture Area: Rioja, Spain

Bottle Price: \$14.99 Case Price: \$161.89 plus tax



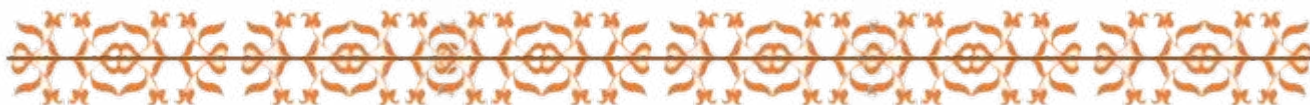
INTRODUCTION

The foundation of Bodegas Corral, the home place of Don Jacobo, **over a hundred years ago** was due to the foresight of **Saturnino Daroca, a born and bred Riojan grower and winemaker**, who started planting his first vineyards in Sojuela, a small village near Navarre. His daughter married Martin Corral who contributed his name and family crest to the winery, a reminder of its family nature to this day. In the fifties with the involvement in the business of the third generation of the family, Gregorio and Florencio Corral, the bodega spread into new markets. It was the beginning of a notable increase in the commercial activity of the enterprise. The new cellars in Navarre were built in 1974, in order to cope with the growing demand, but always maintaining the highest quality of winemaking and craftsmanship. In the same year, the family run management changed into a shareholding owns by Riojan families.

REGION

La Rioja is Spain's biggest and best wine destination. The region produces 280 to 300 million litres of wine per year and comprises approximately 63,593 hectares of vineyards.

It's here where you can sample the best of the country's reds at some of the top wineries.



PRODUCER

Bodegas Corral is located on the original pilgrims route known as Ruta Jacobea or Way of St. James, entering from the North and from Navarre. It was here that the San Juan de Acre Pilgrims Hospice was built and some of its ruins can still be seen on our estate. In this privileged place, where Pilgrims shared the knowledge and experience picked up along the way, wine culture increased its learning with every little contribution from each traveler. The essence of Bodegas Corral is knowledge of the art of wine; knowledge of the arcane and volatile, which solely in this location was passed on from traveler to traveler.

The vineyards of Bodegas Corral form an important part of their operations, enabling them to control the proportions of different grape varieties and to guarantee the correct treatment and cultivation of the vines, maintaining their own high standards. Bodegas Corral's winegrowers experts know how to extract the most appreciated qualities from the vines, thanks to the precise and constant care that they do in the vineyards: pruning, tilling the land, monitoring the first shoots and their slow maturation and when the harvest arrives, the effort is rewarded with exceptional grapes.

Made with organic grapes

This grape variety comes from a natural genetic mutation originating from one single cutting from a Red Tempranillo vine in 1988 in an old vineyard in Murillo del Río Leza (La Rioja). The bunch is medium-sized and loose; the berry is also medium-sized and very slightly flat in shape. It buds late, and its veraison and ripening are early.

The total acidity remains high with a particularly high level of malic acid. Its wines show a high concentration in volatile compounds with fruity aromas.

Tasting Notes:

Lemon yellow color, high aromatic intensity, on the nose appear aromas of pear, peach and banana. In the mouth has a medium acidity, ripe fruit and compote flavors with a long finish. Temperature to be served between 7 and 9 °C.

Food Suggestions:

Ideal with seafood; especially when paired next to shellfish, crab legs, and fattier fish like salmon.

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

Sources: <https://www.bodegascorral.com/en>

WESTERN RESERVE WINES
28300 MILES ROAD SUITE B
SOLON, OHIO 44139 (440) 498-9463 (WINE)
WesternReserveWines.com
Info@WesternReserveWines.com
Text (216) 220-9225



WESTERN RESERVE WINES CLUB FEBRUARY 2024

WINE: Don Jacobo Tempranillo Blanco 2019



VARIETALS: 100% Tempranillo White
made with organic grapes

Viticulture Area: Rioja, Spain

Bottle Price: \$14.99 Case Price: \$161.89 plus tax



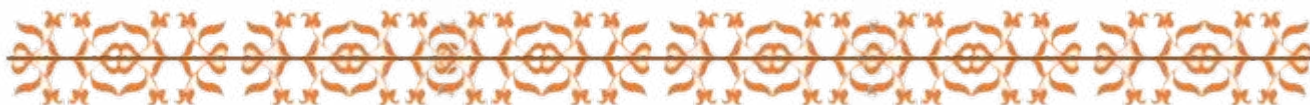
INTRODUCTION

The foundation of Bodegas Corral, the home place of Don Jacobo, **over a hundred years ago** was due to the foresight of **Saturnino Daroca, a born and bred Riojan grower and winemaker**, who started planting his first vineyards in Sojuela, a small village near Navarre. His daughter married Martin Corral who contributed his name and family crest to the winery, a reminder of its family nature to this day. In the fifties with the involvement in the business of the third generation of the family, Gregorio and Florencio Corral, the bodega spread into new markets. It was the beginning of a notable increase in the commercial activity of the enterprise. The new cellars in Navarre were built in 1974, in order to cope with the growing demand, but always maintaining the highest quality of winemaking and craftsmanship. In the same year, the family run management changed into a shareholding owns by Riojan families.

REGION

La Rioja is Spain's biggest and best wine destination. The region produces 280 to 300 million litres of wine per year and comprises approximately 63,593 hectares of vineyards.

It's here where you can sample the best of the country's reds at some of the top wineries.



PRODUCER

Bodegas Corral is located on the original pilgrims route known as Ruta Jacobea or Way of St. James, entering from the North and from Navarre. It was here that the San Juan de Acre Pilgrims Hospice was built and some of its ruins can still be seen on our estate. In this privileged place, where Pilgrims shared the knowledge and experience picked up along the way, wine culture increased its learning with every little contribution from each traveler. The essence of Bodegas Corral is knowledge of the art of wine; knowledge of the arcane and volatile, which solely in this location was passed on from traveler to traveler.

The vineyards of Bodegas Corral form an important part of their operations, enabling them to control the proportions of different grape varieties and to guarantee the correct treatment and cultivation of the vines, maintaining their own high standards. Bodegas Corral's winegrowers experts know how to extract the most appreciated qualities from the vines, thanks to the precise and constant care that they do in the vineyards: pruning, tilling the land, monitoring the first shoots and their slow maturation and when the harvest arrives, the effort is rewarded with exceptional grapes.

Made with organic grapes

This grape variety comes from a natural genetic mutation originating from one single cutting from a Red Tempranillo vine in 1988 in an old vineyard in Murillo del Río Leza (La Rioja). The bunch is medium-sized and loose; the berry is also medium-sized and very slightly flat in shape. It buds late, and its veraison and ripening are early.

The total acidity remains high with a particularly high level of malic acid. Its wines show a high concentration in volatile compounds with fruity aromas.

Tasting Notes:

Lemon yellow color, high aromatic intensity, on the nose appear aromas of pear, peach and banana. In the mouth has a medium acidity, ripe fruit and compote flavors with a long finish. Temperature to be served between 7 and 9 °C.

Food Suggestions:

Ideal with seafood; especially when paired next to shellfish, crab legs, and fattier fish like salmon.

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

Sources: <https://www.bodegascorral.com/en>

WESTERN RESERVE WINES
28300 MILES ROAD SUITE B
SOLON, OHIO 44139 (440) 498-9463 (WINE)
WesternReserveWines.com
Info@WesternReserveWines.com
Text (216) 220-9225



WESTERN RESERVE WINES CLUB FEBRUARY 2024

WINE: Don Jacobo Tempranillo Blanco 2019



VARIETALS: 100% Tempranillo White
made with organic grapes

Viticulture Area: Rioja, Spain

Bottle Price: \$14.99 Case Price: \$161.89 plus tax



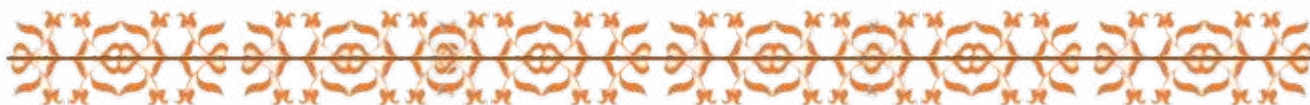
INTRODUCTION

The foundation of Bodegas Corral, the home place of Don Jacobo, **over a hundred years ago** was due to the foresight of **Saturnino Daroca, a born and bred Riojan grower and winemaker**, who started planting his first vineyards in Sojuela, a small village near Navarre. His daughter married Martin Corral who contributed his name and family crest to the winery, a reminder of its family nature to this day. In the fifties with the involvement in the business of the third generation of the family, Gregorio and Florencio Corral, the bodega spread into new markets. It was the beginning of a notable increase in the commercial activity of the enterprise. The new cellars in Navarre were built in 1974, in order to cope with the growing demand, but always maintaining the highest quality of winemaking and craftsmanship. In the same year, the family run management changed into a shareholding owns by Riojan families.

REGION

La Rioja is Spain's biggest and best wine destination. The region produces 280 to 300 million litres of wine per year and comprises approximately 63,593 hectares of vineyards.

It's here where you can sample the best of the country's reds at some of the top wineries.



PRODUCER

Bodegas Corral is located on the original pilgrims route known as Ruta Jacobea or Way of St. James, entering from the North and from Navarre. It was here that the San Juan de Acre Pilgrims Hospice was built and some of its ruins can still be seen on our estate. In this privileged place, where Pilgrims shared the knowledge and experience picked up along the way, wine culture increased its learning with every little contribution from each traveler. The essence of Bodegas Corral is knowledge of the art of wine; knowledge of the arcane and volatile, which solely in this location was passed on from traveler to traveler.

The vineyards of Bodegas Corral form an important part of their operations, enabling them to control the proportions of different grape varieties and to guarantee the correct treatment and cultivation of the vines, maintaining their own high standards. Bodegas Corral's winegrowers experts know how to extract the most appreciated qualities from the vines, thanks to the precise and constant care that they do in the vineyards: pruning, tilling the land, monitoring the first shoots and their slow maturation and when the harvest arrives, the effort is rewarded with exceptional grapes.

Made with organic grapes

This grape variety comes from a natural genetic mutation originating from one single cutting from a Red Tempranillo vine in 1988 in an old vineyard in Murillo del Río Leza (La Rioja). The bunch is medium-sized and loose; the berry is also medium-sized and very slightly flat in shape. It buds late, and its veraison and ripening are early.

The total acidity remains high with a particularly high level of malic acid. Its wines show a high concentration in volatile compounds with fruity aromas.

Tasting Notes:

Lemon yellow color, high aromatic intensity, on the nose appear aromas of pear, peach and banana. In the mouth has a medium acidity, ripe fruit and compote flavors with a long finish. Temperature to be served between 7 and 9 °C.

Food Suggestions:

Ideal with seafood; especially when paired next to shellfish, crab legs, and fattier fish like salmon.

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

Sources: <https://www.bodegascorral.com/en>

WESTERN RESERVE WINES
28300 MILES ROAD SUITE B
SOLON, OHIO 44139 (440) 498-9463 (WINE)
WesternReserveWines.com
Info@WesternReserveWines.com
Text (216) 220-9225



WESTERN RESERVE WINES CLUB FEBRUARY 2024

WINE: Don Jacobo Tempranillo Blanco 2019



VARIETALS: 100% Tempranillo White
made with organic grapes

Viticulture Area: Rioja, Spain

Bottle Price: \$14.99 Case Price: \$161.89 plus tax



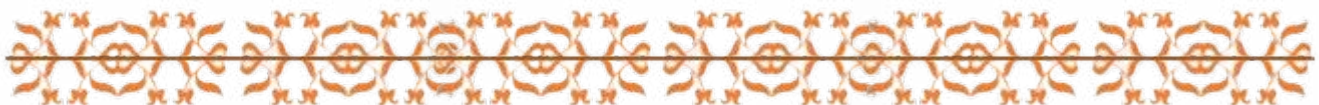
INTRODUCTION

The foundation of Bodegas Corral, the home place of Don Jacobo, **over a hundred years ago** was due to the foresight of **Saturnino Daroca, a born and bred Riojan grower and winemaker**, who started planting his first vineyards in Sojuela, a small village near Navarre. His daughter married Martin Corral who contributed his name and family crest to the winery, a reminder of its family nature to this day. In the fifties with the involvement in the business of the third generation of the family, Gregorio and Florencio Corral, the bodega spread into new markets. It was the beginning of a notable increase in the commercial activity of the enterprise. The new cellars in Navarre were built in 1974, in order to cope with the growing demand, but always maintaining the highest quality of winemaking and craftsmanship. In the same year, the family run management changed into a shareholding owns by Riojan families.

REGION

La Rioja is Spain's biggest and best wine destination. The region produces 280 to 300 million litres of wine per year and comprises approximately 63,593 hectares of vineyards.

It's here where you can sample the best of the country's reds at some of the top wineries.



PRODUCER

Bodegas Corral is located on the original pilgrims route known as Ruta Jacobea or Way of St. James, entering from the North and from Navarre. It was here that the San Juan de Acre Pilgrims Hospice was built and some of its ruins can still be seen on our estate. In this privileged place, where Pilgrims shared the knowledge and experience picked up along the way, wine culture increased its learning with every little contribution from each traveler. The essence of Bodegas Corral is knowledge of the art of wine; knowledge of the arcane and volatile, which solely in this location was passed on from traveler to traveler.

The vineyards of Bodegas Corral form an important part of their operations, enabling them to control the proportions of different grape varieties and to guarantee the correct treatment and cultivation of the vines, maintaining their own high standards. Bodegas Corral's winegrowers experts know how to extract the most appreciated qualities from the vines, thanks to the precise and constant care that they do in the vineyards: pruning, tilling the land, monitoring the first shoots and their slow maturation and when the harvest arrives, the effort is rewarded with exceptional grapes.

Made with organic grapes

This grape variety comes from a natural genetic mutation originating from one single cutting from a Red Tempranillo vine in 1988 in an old vineyard in Murillo del Río Leza (La Rioja). The bunch is medium-sized and loose; the berry is also medium-sized and very slightly flat in shape. It buds late, and its veraison and ripening are early.

The total acidity remains high with a particularly high level of malic acid. Its wines show a high concentration in volatile compounds with fruity aromas.

Tasting Notes:

Lemon yellow color, high aromatic intensity, on the nose appear aromas of pear, peach and banana. In the mouth has a medium acidity, ripe fruit and compote flavors with a long finish. Temperature to be served between 7 and 9 °C.

Food Suggestions:

Ideal with seafood; especially when paired next to shellfish, crab legs, and fattier fish like salmon.

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

Sources: <https://www.bodegascorral.com/en>

WESTERN RESERVE WINES
28300 MILES ROAD SUITE B
SOLON, OHIO 44139 (440) 498-9463 (WINE)
WesternReserveWines.com
Info@WesternReserveWines.com
Text (216) 220-9225



WESTERN RESERVE WINES CLUB FEBRUARY 2024

WINE: Don Jacobo Tempranillo Blanco 2019



VARIETALS: 100% Tempranillo White
made with organic grapes

Viticulture Area: Rioja, Spain

Bottle Price: \$14.99 Case Price: \$161.89 plus tax



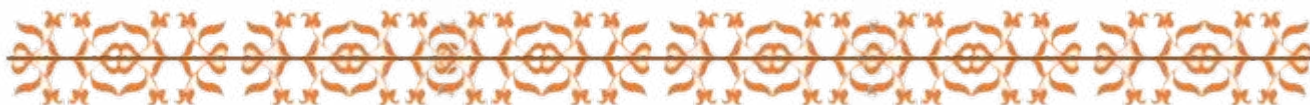
INTRODUCTION

The foundation of Bodegas Corral, the home place of Don Jacobo, **over a hundred years ago** was due to the foresight of **Saturnino Daroca, a born and bred Riojan grower and winemaker**, who started planting his first vineyards in Sojuela, a small village near Navarre. His daughter married Martin Corral who contributed his name and family crest to the winery, a reminder of its family nature to this day. In the fifties with the involvement in the business of the third generation of the family, Gregorio and Florencio Corral, the bodega spread into new markets. It was the beginning of a notable increase in the commercial activity of the enterprise. The new cellars in Navarre were built in 1974, in order to cope with the growing demand, but always maintaining the highest quality of winemaking and craftsmanship. In the same year, the family run management changed into a shareholding owns by Riojan families.

REGION

La Rioja is Spain's biggest and best wine destination. The region produces 280 to 300 million litres of wine per year and comprises approximately 63,593 hectares of vineyards.

It's here where you can sample the best of the country's reds at some of the top wineries.



PRODUCER

Bodegas Corral is located on the original pilgrims route known as Ruta Jacobea or Way of St. James, entering from the North and from Navarre. It was here that the San Juan de Acre Pilgrims Hospice was built and some of its ruins can still be seen on our estate. In this privileged place, where Pilgrims shared the knowledge and experience picked up along the way, wine culture increased its learning with every little contribution from each traveler. The essence of Bodegas Corral is knowledge of the art of wine; knowledge of the arcane and volatile, which solely in this location was passed on from traveler to traveler.

The vineyards of Bodegas Corral form an important part of their operations, enabling them to control the proportions of different grape varieties and to guarantee the correct treatment and cultivation of the vines, maintaining their own high standards. Bodegas Corral's winegrowers experts know how to extract the most appreciated qualities from the vines, thanks to the precise and constant care that they do in the vineyards: pruning, tilling the land, monitoring the first shoots and their slow maturation and when the harvest arrives, the effort is rewarded with exceptional grapes.

Made with organic grapes

This grape variety comes from a natural genetic mutation originating from one single cutting from a Red Tempranillo vine in 1988 in an old vineyard in Murillo del Río Leza (La Rioja). The bunch is medium-sized and loose; the berry is also medium-sized and very slightly flat in shape. It buds late, and its veraison and ripening are early.

The total acidity remains high with a particularly high level of malic acid. Its wines show a high concentration in volatile compounds with fruity aromas.

Tasting Notes:

Lemon yellow color, high aromatic intensity, on the nose appear aromas of pear, peach and banana. In the mouth has a medium acidity, ripe fruit and compote flavors with a long finish. Temperature to be served between 7 and 9 °C.

Food Suggestions:

Ideal with seafood; especially when paired next to shellfish, crab legs, and fattier fish like salmon.

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

Sources: <https://www.bodegascorral.com/en>

WESTERN RESERVE WINES
28300 MILES ROAD SUITE B
SOLON, OHIO 44139 (440) 498-9463 (WINE)
WesternReserveWines.com
Info@WesternReserveWines.com
Text (216) 220-9225



WESTERN RESERVE WINES CLUB FEBRUARY 2024

WINE: Don Jacobo Tempranillo Blanco 2019



VARIETALS: 100% Tempranillo White
made with organic grapes

Viticulture Area: Rioja, Spain

Bottle Price: \$14.99 Case Price: \$161.89 plus tax



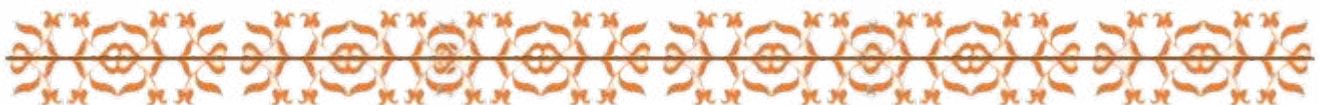
INTRODUCTION

The foundation of Bodegas Corral, the home place of Don Jacobo, **over a hundred years ago** was due to the foresight of **Saturnino Daroca, a born and bred Riojan grower and winemaker**, who started planting his first vineyards in Sojuela, a small village near Navarre. His daughter married Martin Corral who contributed his name and family crest to the winery, a reminder of its family nature to this day. In the fifties with the involvement in the business of the third generation of the family, Gregorio and Florencio Corral, the bodega spread into new markets. It was the beginning of a notable increase in the commercial activity of the enterprise. The new cellars in Navarre were built in 1974, in order to cope with the growing demand, but always maintaining the highest quality of winemaking and craftsmanship. In the same year, the family run management changed into a shareholding owns by Riojan families.

REGION

La Rioja is Spain's biggest and best wine destination. The region produces 280 to 300 million litres of wine per year and comprises approximately 63,593 hectares of vineyards.

It's here where you can sample the best of the country's reds at some of the top wineries.



PRODUCER

Bodegas Corral is located on the original pilgrims route known as Ruta Jacobea or Way of St. James, entering from the North and from Navarre. It was here that the San Juan de Acre Pilgrims Hospice was built and some of its ruins can still be seen on our estate. In this privileged place, where Pilgrims shared the knowledge and experience picked up along the way, wine culture increased its learning with every little contribution from each traveler. The essence of Bodegas Corral is knowledge of the art of wine; knowledge of the arcane and volatile, which solely in this location was passed on from traveler to traveler.

The vineyards of Bodegas Corral form an important part of their operations, enabling them to control the proportions of different grape varieties and to guarantee the correct treatment and cultivation of the vines, maintaining their own high standards. Bodegas Corral's winegrowers experts know how to extract the most appreciated qualities from the vines, thanks to the precise and constant care that they do in the vineyards: pruning, tilling the land, monitoring the first shoots and their slow maturation and when the harvest arrives, the effort is rewarded with exceptional grapes.

Made with organic grapes

This grape variety comes from a natural genetic mutation originating from one single cutting from a Red Tempranillo vine in 1988 in an old vineyard in Murillo del Río Leza (La Rioja). The bunch is medium-sized and loose; the berry is also medium-sized and very slightly flat in shape. It buds late, and its veraison and ripening are early.

The total acidity remains high with a particularly high level of malic acid. Its wines show a high concentration in volatile compounds with fruity aromas.

Tasting Notes:

Lemon yellow color, high aromatic intensity, on the nose appear aromas of pear, peach and banana. In the mouth has a medium acidity, ripe fruit and compote flavors with a long finish. Temperature to be served between 7 and 9 °C.

Food Suggestions:

Ideal with seafood; especially when paired next to shellfish, crab legs, and fattier fish like salmon.

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

Sources: <https://www.bodegascorral.com/en>

WESTERN RESERVE WINES
28300 MILES ROAD SUITE B
SOLON, OHIO 44139 (440) 498-9463 (WINE)
WesternReserveWines.com
Info@WesternReserveWines.com
Text (216) 220-9225



WESTERN RESERVE WINES CLUB FEBRUARY 2024

WINE: Don Jacobo Tempranillo Blanco 2019



VARIETALS: 100% Tempranillo White
made with organic grapes

Viticulture Area: Rioja, Spain

Bottle Price: \$14.99 Case Price: \$161.89 plus tax



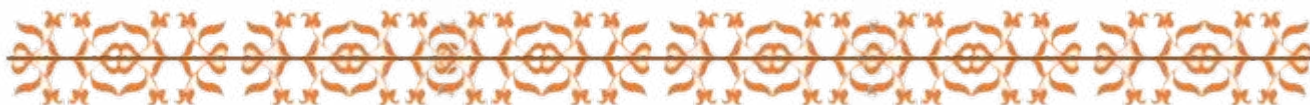
INTRODUCTION

The foundation of Bodegas Corral, the home place of Don Jacobo, **over a hundred years ago** was due to the foresight of **Saturnino Daroca, a born and bred Riojan grower and winemaker**, who started planting his first vineyards in Sojuela, a small village near Navarre. His daughter married Martin Corral who contributed his name and family crest to the winery, a reminder of its family nature to this day. In the fifties with the involvement in the business of the third generation of the family, Gregorio and Florencio Corral, the bodega spread into new markets. It was the beginning of a notable increase in the commercial activity of the enterprise. The new cellars in Navarre were built in 1974, in order to cope with the growing demand, but always maintaining the highest quality of winemaking and craftsmanship. In the same year, the family run management changed into a shareholding owns by Riojan families.

REGION

La Rioja is Spain's biggest and best wine destination. The region produces 280 to 300 million litres of wine per year and comprises approximately 63,593 hectares of vineyards.

It's here where you can sample the best of the country's reds at some of the top wineries.



PRODUCER

Bodegas Corral is located on the original pilgrims route known as Ruta Jacobea or Way of St. James, entering from the North and from Navarre. It was here that the San Juan de Acre Pilgrims Hospice was built and some of its ruins can still be seen on our estate. In this privileged place, where Pilgrims shared the knowledge and experience picked up along the way, wine culture increased its learning with every little contribution from each traveler. The essence of Bodegas Corral is knowledge of the art of wine; knowledge of the arcane and volatile, which solely in this location was passed on from traveler to traveler.

The vineyards of Bodegas Corral form an important part of their operations, enabling them to control the proportions of different grape varieties and to guarantee the correct treatment and cultivation of the vines, maintaining their own high standards. Bodegas Corral's winegrowers experts know how to extract the most appreciated qualities from the vines, thanks to the precise and constant care that they do in the vineyards: pruning, tilling the land, monitoring the first shoots and their slow maturation and when the harvest arrives, the effort is rewarded with exceptional grapes.

Made with organic grapes

This grape variety comes from a natural genetic mutation originating from one single cutting from a Red Tempranillo vine in 1988 in an old vineyard in Murillo del Río Leza (La Rioja). The bunch is medium-sized and loose; the berry is also medium-sized and very slightly flat in shape. It buds late, and its veraison and ripening are early.

The total acidity remains high with a particularly high level of malic acid. Its wines show a high concentration in volatile compounds with fruity aromas.

Tasting Notes:

Lemon yellow color, high aromatic intensity, on the nose appear aromas of pear, peach and banana. In the mouth has a medium acidity, ripe fruit and compote flavors with a long finish. Temperature to be served between 7 and 9 °C.

Food Suggestions:

Ideal with seafood; especially when paired next to shellfish, crab legs, and fattier fish like salmon.

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

Sources: <https://www.bodegascorral.com/en>

WESTERN RESERVE WINES
28300 MILES ROAD SUITE B
SOLON, OHIO 44139 (440) 498-9463 (WINE)
WesternReserveWines.com
Info@WesternReserveWines.com
Text (216) 220-9225



WESTERN RESERVE WINES CLUB FEBRUARY 2024

WINE: Don Jacobo Tempranillo Blanco 2019



VARIETALS: 100% Tempranillo White
made with organic grapes

Viticulture Area: Rioja, Spain

Bottle Price: \$14.99 Case Price: \$161.89 plus tax



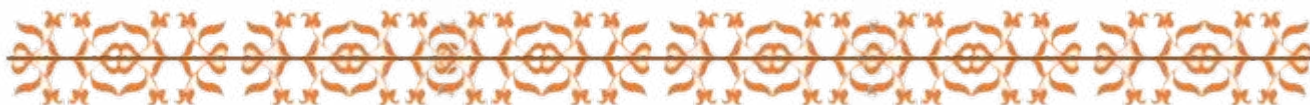
INTRODUCTION

The foundation of Bodegas Corral, the home place of Don Jacobo, **over a hundred years ago** was due to the foresight of **Saturnino Daroca, a born and bred Riojan grower and winemaker**, who started planting his first vineyards in Sojuela, a small village near Navarre. His daughter married Martin Corral who contributed his name and family crest to the winery, a reminder of its family nature to this day. In the fifties with the involvement in the business of the third generation of the family, Gregorio and Florencio Corral, the bodega spread into new markets. It was the beginning of a notable increase in the commercial activity of the enterprise. The new cellars in Navarre were built in 1974, in order to cope with the growing demand, but always maintaining the highest quality of winemaking and craftsmanship. In the same year, the family run management changed into a shareholding owns by Riojan families.

REGION

La Rioja is Spain's biggest and best wine destination. The region produces 280 to 300 million litres of wine per year and comprises approximately 63,593 hectares of vineyards.

It's here where you can sample the best of the country's reds at some of the top wineries.



PRODUCER

Bodegas Corral is located on the original pilgrims route known as Ruta Jacobea or Way of St. James, entering from the North and from Navarre. It was here that the San Juan de Acre Pilgrims Hospice was built and some of its ruins can still be seen on our estate. In this privileged place, where Pilgrims shared the knowledge and experience picked up along the way, wine culture increased its learning with every little contribution from each traveler. The essence of Bodegas Corral is knowledge of the art of wine; knowledge of the arcane and volatile, which solely in this location was passed on from traveler to traveler.

The vineyards of Bodegas Corral form an important part of their operations, enabling them to control the proportions of different grape varieties and to guarantee the correct treatment and cultivation of the vines, maintaining their own high standards. Bodegas Corral's winegrowers experts know how to extract the most appreciated qualities from the vines, thanks to the precise and constant care that they do in the vineyards: pruning, tilling the land, monitoring the first shoots and their slow maturation and when the harvest arrives, the effort is rewarded with exceptional grapes.

Made with organic grapes

This grape variety comes from a natural genetic mutation originating from one single cutting from a Red Tempranillo vine in 1988 in an old vineyard in Murillo del Río Leza (La Rioja). The bunch is medium-sized and loose; the berry is also medium-sized and very slightly flat in shape. It buds late, and its veraison and ripening are early.

The total acidity remains high with a particularly high level of malic acid. Its wines show a high concentration in volatile compounds with fruity aromas.

Tasting Notes:

Lemon yellow color, high aromatic intensity, on the nose appear aromas of pear, peach and banana. In the mouth has a medium acidity, ripe fruit and compote flavors with a long finish. Temperature to be served between 7 and 9 °C.

Food Suggestions:

Ideal with seafood; especially when paired next to shellfish, crab legs, and fattier fish like salmon.

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

Sources: <https://www.bodegascorral.com/en>

WESTERN RESERVE WINES
28300 MILES ROAD SUITE B
SOLON, OHIO 44139 (440) 498-9463 (WINE)
WesternReserveWines.com
Info@WesternReserveWines.com
Text (216) 220-9225



WESTERN RESERVE WINES CLUB FEBRUARY 2024

WINE: Don Jacobo Tempranillo Blanco 2019



VARIETALS: 100% Tempranillo White
made with organic grapes

Viticulture Area: Rioja, Spain

Bottle Price: \$14.99 Case Price: \$161.89 plus tax



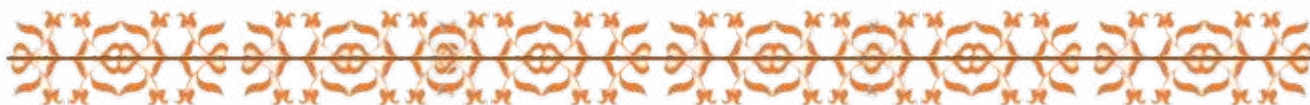
INTRODUCTION

The foundation of Bodegas Corral, the home place of Don Jacobo, **over a hundred years ago** was due to the foresight of **Saturnino Daroca, a born and bred Riojan grower and winemaker**, who started planting his first vineyards in Sojuela, a small village near Navarre. His daughter married Martin Corral who contributed his name and family crest to the winery, a reminder of its family nature to this day. In the fifties with the involvement in the business of the third generation of the family, Gregorio and Florencio Corral, the bodega spread into new markets. It was the beginning of a notable increase in the commercial activity of the enterprise. The new cellars in Navarre were built in 1974, in order to cope with the growing demand, but always maintaining the highest quality of winemaking and craftsmanship. In the same year, the family run management changed into a shareholding owns by Riojan families.

REGION

La Rioja is Spain's biggest and best wine destination. The region produces 280 to 300 million litres of wine per year and comprises approximately 63,593 hectares of vineyards.

It's here where you can sample the best of the country's reds at some of the top wineries.



PRODUCER

Bodegas Corral is located on the original pilgrims route known as Ruta Jacobea or Way of St. James, entering from the North and from Navarre. It was here that the San Juan de Acre Pilgrims Hospice was built and some of its ruins can still be seen on our estate. In this privileged place, where Pilgrims shared the knowledge and experience picked up along the way, wine culture increased its learning with every little contribution from each traveler. The essence of Bodegas Corral is knowledge of the art of wine; knowledge of the arcane and volatile, which solely in this location was passed on from traveler to traveler.

The vineyards of Bodegas Corral form an important part of their operations, enabling them to control the proportions of different grape varieties and to guarantee the correct treatment and cultivation of the vines, maintaining their own high standards. Bodegas Corral's winegrowers experts know how to extract the most appreciated qualities from the vines, thanks to the precise and constant care that they do in the vineyards: pruning, tilling the land, monitoring the first shoots and their slow maturation and when the harvest arrives, the effort is rewarded with exceptional grapes.

Made with organic grapes

This grape variety comes from a natural genetic mutation originating from one single cutting from a Red Tempranillo vine in 1988 in an old vineyard in Murillo del Río Leza (La Rioja). The bunch is medium-sized and loose; the berry is also medium-sized and very slightly flat in shape. It buds late, and its veraison and ripening are early.

The total acidity remains high with a particularly high level of malic acid. Its wines show a high concentration in volatile compounds with fruity aromas.

Tasting Notes:

Lemon yellow color, high aromatic intensity, on the nose appear aromas of pear, peach and banana. In the mouth has a medium acidity, ripe fruit and compote flavors with a long finish. Temperature to be served between 7 and 9 °C.

Food Suggestions:

Ideal with seafood; especially when paired next to shellfish, crab legs, and fattier fish like salmon.

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

Sources: <https://www.bodegascorral.com/en>

WESTERN RESERVE WINES
28300 MILES ROAD SUITE B
SOLON, OHIO 44139 (440) 498-9463 (WINE)
WesternReserveWines.com
Info@WesternReserveWines.com
Text (216) 220-9225



WESTERN RESERVE WINES CLUB FEBRUARY 2024

WINE: Don Jacobo Tempranillo Blanco 2019



VARIETALS: 100% Tempranillo White
made with organic grapes

Viticulture Area: Rioja, Spain

Bottle Price: \$14.99 Case Price: \$161.89 plus tax



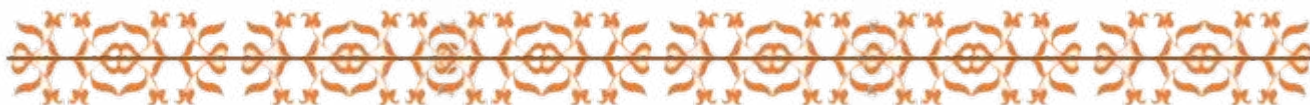
INTRODUCTION

The foundation of Bodegas Corral, the home place of Don Jacobo, **over a hundred years ago** was due to the foresight of **Saturnino Daroca, a born and bred Riojan grower and winemaker**, who started planting his first vineyards in Sojuela, a small village near Navarre. His daughter married Martin Corral who contributed his name and family crest to the winery, a reminder of its family nature to this day. In the fifties with the involvement in the business of the third generation of the family, Gregorio and Florencio Corral, the bodega spread into new markets. It was the beginning of a notable increase in the commercial activity of the enterprise. The new cellars in Navarre were built in 1974, in order to cope with the growing demand, but always maintaining the highest quality of winemaking and craftsmanship. In the same year, the family run management changed into a shareholding owns by Riojan families.

REGION

La Rioja is Spain's biggest and best wine destination. The region produces 280 to 300 million litres of wine per year and comprises approximately 63,593 hectares of vineyards.

It's here where you can sample the best of the country's reds at some of the top wineries.



PRODUCER

Bodegas Corral is located on the original pilgrims route known as Ruta Jacobea or Way of St. James, entering from the North and from Navarre. It was here that the San Juan de Acre Pilgrims Hospice was built and some of its ruins can still be seen on our estate. In this privileged place, where Pilgrims shared the knowledge and experience picked up along the way, wine culture increased its learning with every little contribution from each traveler. The essence of Bodegas Corral is knowledge of the art of wine; knowledge of the arcane and volatile, which solely in this location was passed on from traveler to traveler.

The vineyards of Bodegas Corral form an important part of their operations, enabling them to control the proportions of different grape varieties and to guarantee the correct treatment and cultivation of the vines, maintaining their own high standards. Bodegas Corral's winegrowers experts know how to extract the most appreciated qualities from the vines, thanks to the precise and constant care that they do in the vineyards: pruning, tilling the land, monitoring the first shoots and their slow maturation and when the harvest arrives, the effort is rewarded with exceptional grapes.

Made with organic grapes

This grape variety comes from a natural genetic mutation originating from one single cutting from a Red Tempranillo vine in 1988 in an old vineyard in Murillo del Río Leza (La Rioja). The bunch is medium-sized and loose; the berry is also medium-sized and very slightly flat in shape. It buds late, and its veraison and ripening are early.

The total acidity remains high with a particularly high level of malic acid. Its wines show a high concentration in volatile compounds with fruity aromas.

Tasting Notes:

Lemon yellow color, high aromatic intensity, on the nose appear aromas of pear, peach and banana. In the mouth has a medium acidity, ripe fruit and compote flavors with a long finish. Temperature to be served between 7 and 9 °C.

Food Suggestions:

Ideal with seafood; especially when paired next to shellfish, crab legs, and fattier fish like salmon.

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

Sources: <https://www.bodegascorral.com/en>

WESTERN RESERVE WINES
28300 MILES ROAD SUITE B
SOLON, OHIO 44139 (440) 498-9463 (WINE)
WesternReserveWines.com
Info@WesternReserveWines.com
Text (216) 220-9225



WESTERN RESERVE WINES CLUB FEBRUARY 2024

WINE: Ghost Writer Oregon Pinot Noir 2020

VARIETALS: Pinot Noir

Viticulture: Willamette Valley AVA, Oregon



Bottle Price: \$19.99 Case Price: \$215.89 plus tax

INTRODUCTION

"Many accomplishments have been achieved in the shadows of others" ~ Unknown

The Willamette Valley AVA is universally recognized as the premier New World winegrowing region. We are Pinot Noir and celebrate our vibrant diversity.

REGION

On July 30, 1982 the Oregon Winegrowers Association filed a petition with the ATFB on behalf of Oregon's wine-grape industry to establish the Willamette Valley American Viticultural Area. The application demonstrated that Willamette Valley was a well-recognized name for the area, and that the valley had geographic features suitable for growing wine grapes, i.e. climate, soil, elevation, and physical features. The approval of the petition by the ATFB in 1983 formally established the Willamette Valley AVA as a distinguished winegrowing region.

One of the organizations established to promote wines produced in the Willamette Valley AVA was the Yamhill County Winegrowers Association (YCWA).

It was established in 1983 with the following members: Adelsheim Vineyard, Amity Vineyard, Arterberry Vineyard, Hidden Springs Vineyard, Knudsen Erath Winery, Rex Hill Vineyard, Chateau Benoit Winery, Elk Cove Vineyards, Eyrie Vineyards, Sokol Blosser Winery, Veritas Vineyard, and Yamhill Valley Vineyard. The majority of those members were specifically referenced in the 1982 ATFB petition that established the Willamette Valley AVA.

The YCWA bylaws were modified in 2004 to allow any winery in the Willamette Valley to become members and become the Willamette Valley Wineries Association.



Dundee Wine Library Estate Winery
20420 NE Sunnycrest Road
Newberg, Oregon 97132

PRODUCER

The Dundee Wine Library makes its home on the beautiful Jory soils in the Dundee Hills AVA. This small family owned winery is operated by Henry and Araminta Miller, who are both native Oregonians, born and raised in the Willamette Valley. They have a young vineyard, and are proud to be able to say they source much of their fruit from several renowned estate vineyards in the Dundee Hills AVA, Ribbon Ridge AVA, and the Chehalem Mountains AVA, McMinnville AVA. In addition to the winery and tasting room, the Millers have a small, but elegant Bed and Breakfast.

The Millers bought their property in November of 2015, after a 3 year quest to leave the big city behind. They found their new home deep in the folds of the Dundee Hills, with a plan to enjoy the fruits of the valley and lovely people nestled within them. Their passion for the rich tastes of NW pinots made this a perfect location for continuing their support of the Oregon Wine industry, and creating new dreams.

Henry Miller is a forensics psychologist by craft, thus affording him an impressive collection of "interesting" books that fit perfectly with their two story reading library. This library, with its large couch and oversized chairs serves as additional seating for this couples' tasting room. Wine connoisseurs may also be interested in their impressive collection of elegant library wines. Thus, the double meaning of the chosen name, Dundee Wine Library.

Tasting Notes:

"Juicy and fruit-forward, with modest strawberry and cherry flavors accented by savory herbs. Drink now through 2027" 86 Points, **Wine Spectator**

Food Suggestions:

Oregon Pinot Noir, a versatile wine pairs well with fish, chicken, red meat and even vegetables and desserts. Think of hazelnuts and roasted root vegetables; beets, yams, artichoke. Try Ghost Writer Pinot Noir with pork tenderloin or a salmon poke bowl.

Sources:

<https://www.willamettewines.com/about-us/>

<https://www.dundeewinelibrary.com/>

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

WESTERN RESERVE WINES
28300 MILES ROAD SUITE B
SOLON, OHIO 44139 (440) 498-9463 (WINE)
WesternReserveWines.com
Info@WesternReserveWines.com
Text 216-220-9225



WESTERN RESERVE WINES CLUB FEBRUARY 2024

WINE: Davis Bynum Chardonnay 2021 River West Vineyard



VARIETALS: Chardonnay

Viticulture Area:

Sonoma County Russian River Valley



Bottle Price: \$24.99 Case Price: \$269.89 plus tax

INTRODUCTION

In 2007, when it was time for Bynum to sell the winery, he hand-picked his successor with the same care and attention as he used when choosing his grapes. He selected Tom Klein and the Klein family, fourth-generation California farmers who shared the same values and principles he built his own reputation on. But though he retired from day-to-day operations,

Bynum continued to be an integral part of winery, ensuring it maintained its singularity and spirit.

Today the winery remains in the capable hands of proprietor Tom Klein who, along with winemaker Greg Morthole, honor the expertise and shared innovative winemaking spirit with founder, friend and mentor Davis Bynum.

Humbled and proud to be carrying on the Davis Bynum legacy, Greg is committed to staying true to Bynum's philosophy.

Through bold innovation in the vineyard and the cellar, his deft guidance keeps the winery moving forward, while never losing touch with the past.

REGION

Nestled within the broader expanse of Sonoma County in California, the Russian River Valley stands as a top-tier wine region in the United States. Known for its unique microclimate, which is characterized by cool temperatures and frequent fogs, the valley provides an ideal environment for cultivating grape varieties such as Pinot Noir and Chardonnay.

These conditions lead to slow ripening of the grapes, allowing for a greater development of flavor and aroma, hence earning the Russian River Valley a stellar reputation for producing highly esteemed wines.

When exploring California's wine country, a trip to the Russian River Valley presents a truly delightful and enriching oenophilic experience.

Just miles from the nearby Pacific Ocean, the Russian River Valley is filled with vineyards, rolling hills, redwood groves, apple orchards, and a flowing river. Located less than 16 km East of the Pacific ocean, the region



is heavily influenced by cool fog creating huge variation between a high air temperature and low temperature within the same day. Russian River Valley has a variety of soil starting from clay to sandstone of loam known as "Goldridge soil", which was millions of years ago due to volcanic ash deposited with the eruption of volcanic vents. Most of the best chardonnay and pinot noir in the region are produced in these gold ridge soils. The region also consists of Sebastopol soils near the town of Sebastopol that are clay based.

PRODUCER

VINEYARD The River West Vineyard is located on Westside Road on a low riverside bench in the far northern end of the Russian River Valley. The soil is predominantly Yolo sandy silt loam with a pocket of gravelly Cortina soil in one block, both of which lend their unique characteristics to the finished wine. Winemaker Greg Morthole's delicate signature is embedded in each vintage as favored blocks and clones from River West are blended to showcase the terroir of each site. The result is a delicious Chardonnay that shows characteristics of its origins derived from careful and deliberate winemaking choices to highlight our best lots.

WINEMAKING Our single vineyard River West Chardonnay gains its structure from its bright acidity, a defining characteristic that we temper by fermenting in French and Eastern European oak barrels, malolactic fermentation and sur-lie aging with monthly bâtonnage for added richness. Four different clones were chosen to blend together for their unique characteristics. Clone 15 and 76 offer golden apple, pear and mineral notes while the Spring Mountain selection adds floral and tropical notes. These flavors are rounded out and blended beautifully by the vanilla and toasty notes imparted by the oak barrels.



Tasting Notes:

Our River West Vineyard Chardonnay features enticing aromas of lemon curd, apple pie and graham cracker, along with flavors of baked golden apple, pie crust and a sweet floral undertone. French and Eastern European barrel aging brings a measure of dusty oak tones and notes of butterscotch, tempered by a balanced acidity.

Food Suggestions:

Enjoy this Chardonnay with a variety of salty cheeses, creamy soups or grilled pork chops.

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

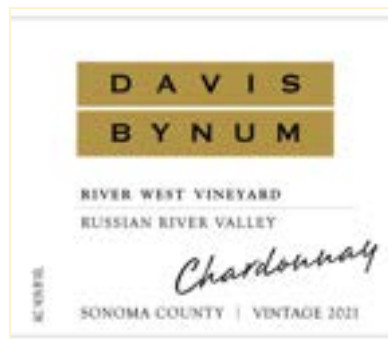
CHEERS!!!

Sources:

<https://www.davisbynum.com/about-us/>

<https://www.winetourism.com/>

WESTERN RESERVE WINES
28300 MILES ROAD SUITE B
OLON, OHIO 44139 (440) 498-9463 (WINE)
WesternReserveWines.com
Info@WesternReserveWines.com
Text (216) 220-9225



WESTERN RESERVE WINES CLUB FEBRUARY 2024



WINE: *Casa Brancaia 2021 Tre Rosso Toscana*

VARIETALS: *Sangiovese 70%, Merlot 15%*

and Cabernet Sauvignon 15%

Viticulture Area: Tuscany, Italy

Bottle Price: \$21.99 Case Price: \$237.49 plus tax



INTRODUCTION



Brancaia was founded in 1981 in Castellina in Chianti by Barbara Widmer's parents, the Swiss couple Bruno and Brigitte, who in 1998 entrusted their daughter with its operation. She has brought the estate consistent acclaim through powerful blends and principled winemaking. Brancaia is spread across three estates in Tuscany: two are located in Chianti Classico (in the subzones of Castellina and Radda) and another in the Maremma, along the Tuscan coast. Brancaia's flagship wine, Il Blu, is a blend of fruit from the two Chianti estates, while their opulent Ilatraia bottling comes from Brancaia's vineyards in the Maremma.

REGION



ESTATE & LOCATION

Region: Tuscany

Founded: 1981

Proprietor: Barbara Widmer

Winemaker: Barbara Widmer

Vineyards: Castellina 28 ha, Radda 12 ha, Maremma 40 ha

Environmental: Certified Organic in the EU



Brancaia benefits from having three distinct estates in the region of Tuscany, in many ways representing polar extremes of what Tuscan landscape can be. In Chianti, they work with vineyards in both Radda and Castellina. Both of these sub zones are closer to the Apennine mountain range that runs through the center of Italy like a backbone. They are high elevation vineyards in areas with breathtaking landscape changes, surrounded by thick green forest. The soil here is rocky, remnants of ancient oceans rising and receding, causing erosion and to mix clay, rocks, and limestone over time. In particular, Brancaia's vineyards in Radda, benefit from a soil known locally as galestro, a sandstone and marl mix that gives the vines proper drainage while maintaining water reserves well into Summer. This is Sangiovese country, but Brancaia stands apart with some of the most compelling Merlot in the world being grown in her Radda vineyard. The Maremma, on the other hand, has a far more Mediterranean climate and feel. The gently undulating hills here are sunbaked and covered in scrubland. Lower elevations bring warmer temperatures moderated by the nearby Tyrrhenian Sea, and it's here that Brancaia farms for their richest expressions of wine. However, it's important to note that the estate doesn't irrigate these vineyards, as winemaker Barbara Widmer feels that would reduce the character and depth of flavor in the grapes. Instead, she plants vines that she knows can tolerate the climatic conditions, specifically Petit Verdot, Cabernet Sauvignon, and Cabernet Franc. Together, these two areas give Brancaia an incredible wealth of grapes and styles to choose from, ensuring a consistency of quality in her blends from vintage to vintage.

PRODUCER

The year 2018 marked Barbara Widmer's 20th vintage as the co-owner and winemaker of Brancaia, having taken over operations from her parents in 1998 after staging at Domaine des Balisiers, Switzerland's largest biodynamic winery. It was there that she developed a deep conviction for winegrowing in concert with nature. To Barbara, wine quality is always the top priority. But she's quick to point out that this is not mutually exclusive from principled vineyard management; on the contrary, they are directly connected.

In 1996, while Barbara was still in school, she instituted cover crop practices at Brancaia (she even wrote her university thesis on the topic). In 2000, she and her team installed a solar water heating system. In 2012, Brancaia moved entirely to spontaneous fermentations, and in 2013 they installed a greywater recycling system. 2014 found the winery officially monitoring their carbon footprint through a third-party, while they continue to be carbon negative. They banned pesticides and herbicides in 2015, and their conversion to full organic viticulture started in earnest in 2016, with official recognition from the EU in 2019.

If you have tasted Brancaia's wines, perhaps this all seems counterintuitive; it's not uncommon now for some to associate environmentally responsible winemaking with the rustic, nervy, cidery wines that have become synonymous with natural winemaking. But what Barbara makes is different: the wines are concentrated, polished, age worthy, and yet still benefit from the energy that comes from a more natural approach.

Barbara sees organic viticulture as a moral imperative, but this is as much in service of better wines as a better planet. And it's not just an improvement in grape quality; she believes that the fruit is more authentic, more of their place, and more connected to the land. In that way – and somewhat paradoxically – they have become more of an extension of the winemaker, too.

“One of the most impressive track records of a modern Tuscan blend that I can think of.”

– Monica Lerner, Wine Advocate, September 2019

Tasting Notes:

TRE is a wine that is produced in harmony with nature. Its name signifies Brancaia's three organically farmed Tuscan estates in Radda, Castellina, and the Maremma, and the three grape varieties that comprise this blend. “Aromas of ripe blackberries and mulberries with blue flowers and dried rosemary undertones. Some dry earth, too. Medium-to-full-bodied with creamy tannins and chalky texture. Succulent and racy.” (July 2023) 93 Points ~ James Suckling

Food Suggestions:

Tuscany is famous within Italy for not only its wine, but the salumi, cured meats and cheeses. TRE Rosso Toscano is perfect for kicking off a meal. It pairs excellently with cured meats, including the fennel-flavored Tuscan salami, Finocchiona.

Source:

<https://www.mazerow.com/brancaia/>

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

CHEERS!!!

WESTERN RESERVE WINES
28300 MILES ROAD SUITE B
OLON, OHIO 44139 (440) 498-9463 (WINE)
WesternReserveWines.com
Info@WesternReserveWines.com
Text 216-220-9225



WESTERN RESERVE WINES CLUB FEBRUARY 2024

WINE: Collefrisio Magnolia Bianco 2022



VARIETALS: Sauvignon, Falanghina, Trebbiano, Traminer

VITICULTURE AREA: Abruzzo, Italy



Bottle Price: \$19.99 Case Price: \$215.89 plus tax

INTRODUCTION

We were born in the Land of Wines: Italy is a paradise for the cultivation of vines. Over eight hundred different varieties of wine grapes, which the whole world admires, are grown on stunning settings. This is the Land of Wines, in the beating heart of Italy. A particularly favorable area to cultivate vineyards and a place where the experience of four generations of fathers and mothers, the destinies of as many families, recognize in wine and in its rituals their own identity. Vineyards, here, mean life.

An honest friendship and good wines are the basis of the partnership between Amedeo De Luca and Antonio Patricelli.

Growing up together as children, then as entrepreneurs is a privilege.

Abruzzesi, third generation winemakers, in 2004 they created a modern and innovative company.

Our wines turn to contemporary vibes, which require tasteful and fresh wines without sacrificing a pleasant sharing and speak many different languages. From the young wine-enthusiast to the most demanding adult, we like to communicate with a target who loves to spend the right, while enjoying quality wines from historic local and international vines.

PROVINCE OF CHIETI WINE REGION

Collefrisio Winery is nestled in the hilly vineyards of our Wine Estate, in Piane di Maggio of Frisa, a Municipality in the province of Chieti. The name Piane di Maggio recalls the promise of returning springs and generous fruits grown with love and respect for the land. The **province of Chieti** is a province in the Abruzzo region of Italy. The province of Chieti is one of four provinces in the region of Abruzzo, on the eastern coast of Italy. It is the most easternmost province in the region and is bounded to the northeast by the Adriatic Sea. The province of Pescara lies to the north and the province of L'Aquila to the northwest. To the south lies the province of Isernia and the province of Campobasso lies to the south east, both these provinces being part of the region of Molise.

The provincial capital is Chieti, situated on a ridge a few miles inland and just south of the River Aterno-Pescara, which flows into the sea at nearby Pescara.



PRODUCER

Collefriso co-founders Amedeo De Luca and Antonio Patricelli. Magnolia white wine is a fresh scent of summer, a vibrant sun at sea. The passion for the blend in Antonio and Amedeo gave life to this original and captivating white wine. Four different grapes, together as a small orchestra playing a lovely music to emphasize a moment of levity.



Collefriso Bianco : Harvest / End August for Sauvignon and Traminer, end of September for Trebbiano and Falanghina.
Vinification / Low temperature maceration after destemming of the grapes and thermo-controlled alcoholic fermentation in stainless steel tanks. Maceration at low temperature, upon grapes removal from the stalks, and controlled temperature alcoholic fermentation in stainless steel.

Tasting Notes:

Straw-yellow color. Notes of yellow peach, with hints of exotic fruit, lychee, mango and pineapple. Fresh, soft, round, full and persistent with citrus aftertaste.

Food Suggestions:

Bianco Magnolia is meant to be the perfect company for aperitif and friendly time together.

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

Sources:

https://en.wikipedia.org/wiki/Province_of_Chieti
<https://www.collefriso.it/en/>

WESTERN RESERVE WINES
28300 MILES ROAD SUITE B
OLON, OHIO 44139 (440) 498-9463 (WINE)
WesternReserveWines.com
Info@WesternReserveWines.com
Text (216) 220-9225



WESTERN RESERVE WINES CLUB FEBRUARY 2024

Louis Jadot Santenay “Clos des Gatsulards” 2018



VARIETALS: Pinot Noir

Viticulture Area: Santenay ~ Burgundy, France

Bottle: \$51.99 | Case: \$561.49 plus tax



INTRODUCTION

Maison Louis Jadot is a winery that was founded by Louis Henry Denis Jadot in 1859. The first vineyard bought by the Jadot family is the Beaune vineyard, Clos des Ursules, in 1826. The family wine company produces and markets Burgundy wine. It operates both its own vineyards and buys grapes from other growers.

The Santenay Clos Des Gastulards, Pinot Noir, designated from the Gagey family current vintage 2018.

Pinot Noir Our ancestral practice of single grape varieties allows us to express the purity and personality of each terroir. The aromas, typicity, color and character of our wines essentially depend on the variety of grapes that compose them. This variety of grape is more commonly called grape variety.

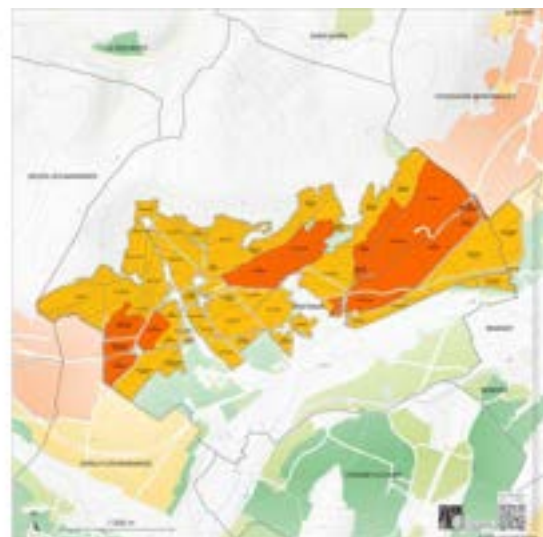
In Burgundy, you will mainly find two grape varieties, Pinot Noir for red wines and Chardonnay for white wines. The use of a single type of vine for the production of wine is one of the particularities of the Burgundian region. This is the practice of single grape variety.

REGION

The Santenay appellation is located to the South of Côte de Beaune. The Gatsulards part is in front of Santenay Clos de Malte, slightly higher: a single vineyard/monopole. The soil is very stony and steep, rather difficult to work. It is South oriented and therefore warms up very quickly, it is also quite a windy place.

Santenay red wines show the true essence of red Burgundy at good price points and without demanding a lot of cellar time. Enticing aromas of rose-petal, violet, red fruits and licorice lead to sturdiness on the palate. With soils rich in oolitic limestone and marl, this is the home of well-constructed, hearty Pinot noir and represents a fantastic region to explore if you are just beginning your understanding of red Burgundy.

Appellation Village
Santenay



PRODUCER

Maison Louis Jadot is one of the most trusted and revered wine houses in Burgundy's Côte d'Or. Frédéric Barnier, Jadot's esteemed winemaker, and his team balance tradition and technology, focusing on the purest expression of each wine's terroir. These principles of vinification take the lightest possible hand in winemaking, and produce the essence of fine Burgundy.

Founded in 1859, the house now owns 528 acres of vineyards, including 280 acres of the Cote d'Or's most prestigious Premier and Grand Cru plots.

The harvest is manual in small boxes in order to preserve the integrity of the fruit. The grapes are then carefully sorted by hand and then destemmed. The maceration of the grapes takes place in open wooden or stainless steel vats for 3 weeks to 4 weeks. The vats are punched twice a day during fermentation. Aging lasts around 18 months in barrels from our cooperage, around a third of which are new.



Tasting Notes:

Very nice color with a shiny touch of ruby. Aromas of ripe cherries, cassis and plums mingle with nuances of raw cocoa and toasty new oak, a medium to full-bodied, supple and rounded wine with an inviting core of fruit framed by velvety tannins.

Food Suggestions:

Grilled bluefin tuna, tataki beef, terrines (rabbit, pork, etc.) moussaka, veal liver, fondue bourguignonne, steak tartare, roast veal, veal chop, duck breast salad, baked guinea fowl, pasta cheeses hard.

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

Sources:

<https://www.louisjadot.com/experience>

WESTERN RESERVE WINES
28300 MILES ROAD SUITE B
SOLON, OHIO 44139 (440) 498-9463 (WINE)
WesternReserveWines.com
Info@WesternReserveWines.com
Text (216) 220-9225



WESTERN RESERVE WINES CLUB FEBRUARY 2024



Patricia Raquin Chablis Vieilles Vignes 2022

VARIETALS: 100 Chardonnay

Viticulture Area: France - Burgundy - Chablis

Bottle Price: \$46.99

6 Pack Case Price: \$253.75 + tax

INTRODUCTION



Winemaker:
Patricia Raquin

Maison Patricia Raquin is a negociant based in Savigny-les-Beaunes in the heart of Burgundy. Patricia and her husband, Alain, have been in the business for decades and they have developed some incredible relations with producers all over Burgundy. The selection process is quite similar to what we would do with our own brand Rubus. Most of the wines come from incredible vineyard sites and from growers are associated with outstanding quality.

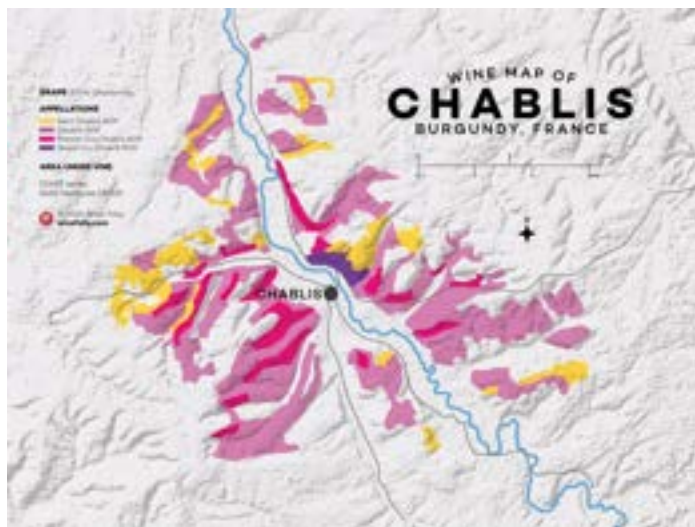
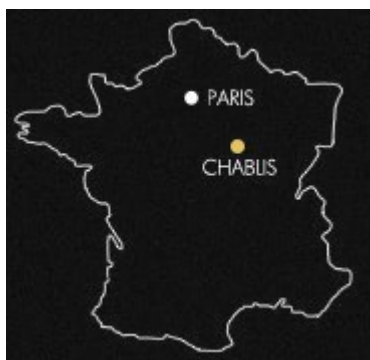


Owners:
Patricia and Alain Raquin

REGION

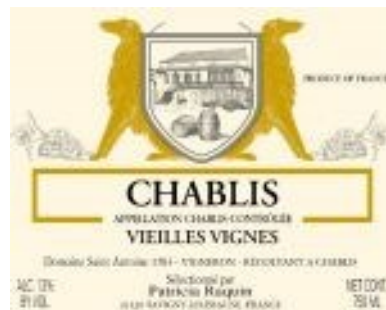
France - Burgundy - Chablis

The Chablis wine region is in France, in the northern part of the Bourgogne region in the Yonne department between Paris and Beaune, a short hop from the Champagne region.



PRODUCER

The animals shown on the label are dogs, from the breed called Borzoi, or "Russian Wolfhound", which means "fast" in Russian. Patricia and Alain are the proud owners of 2 Borzois and they designed the label to represent the dogs as the guardians of the vaulted ageing cellar inside their house.



Region: Burgundy, France
Appellation: Chablis
Vine Age: 62 Years
Varietals: 100% Chardonnay
Soil Type: Kimerigian Marl
Aging in 500 liters barrels
for 5 months.

Agricultural Practices: Sustainable
Vinification: Harvest by hand.
Alcohol fermentation in thermoregulated temperature (22° C) in stainless steel tank with fine lies remontage.
Very light filtration— vinification only with natural yeast (no yeast added).

Prior Vintage 2019 rated **92 Points**
Wine Enthusiast

"The smooth, vanilla-scented resonance of oak lays itself like balm on this wine's lemony nose. On the palate, the oak, creaminess and lemon freshness come together as a harmonious trinity, each holding its own with poise. There's depth and freshness too.—Anne KREBIEHL MW"



Tasting Notes:

A golden color with green highlights, a fresh and aromatic nose with white flower nuances. Round and smooth in the mouth, slight oak flavors on the finish with vanilla notes.

Food Suggestions:

Best over any white meat, fish and cheese. Also as a pre dinner drink.

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

Sources:

<https://www.kysela.com/wine/patricia-raquin-chablis-vieilles-vignes.html>

<https://www.chablis-wines.com/discover>

WESTERN RESERVE WINES
28300 MILES ROAD SUITE B
SOLON, OHIO 44139 (440) 498-9463 (WINE)
WesternReserveWines.com
Info@WesternReserveWines.com
Text (216) 220-9225

