WESTERN RESERVE WINES CLUB AUGUST 2024 WINE: Stefano Accordini Valpolicella Classico VARIETALS: Corvina 75% and Rondinella 25% Viticulture Area: Verona, Italy Bottle Price: \$15.99 | Case Price: \$172.69 plus tax

INTRODUCTION



The history of the Stefano Accordini winery begins in the early twentieth century, when Gaetano Accordini, Stefano's father, produced wine as a sharecropper. In the 1970's, after the abolition of sharecropping contracts, Stefano purchased the Accordini family's first vineyard— The "Fornetto", in the Negrar Valley—fulfilling his dream of founding a winery. Stefano produced Valpolicella wine for the market until 1982...

The sons, Tiziano and Daniele, realized that the company could make a leap forward only if it looked more carefully and consciously towards the future. After reviewing some technological and qualitative aspects, the family planted new vineyards, eliminated the oldest barrels in the cellar and modernized the winemaking procedures, moving on to approach foreign markets.

The new millennium was significant for the Stefano Accordini winery. It was decided to move the wine production to the upper Valpolicella Classica, a gamble that could lead to excellent quality wines. The project began with the purchase of 10 hectares in Cavalo, located in the Fumane valley at 550m above sea level. The experience was made possible thanks to the commercial skills of Tiziano and the winemaking skills of Daniele, however an important role was played by the wives Eleonora and Raffaella, and also the sons, Giacomo, Paolo and Marco, always available to support the choices and ideas of the Accordini brothers.

REGION:

Valpolicella is a viticultural zone of the province of Verona, Italy, east of Lake Garda. The hilly agricultural and marble-quarrying region of small holdings north of the Adige is famous for wine production.

Valpolicella ranks just after Chianti in total Italian denominazione di origine controllata (DOC) wine production.

The red wine known as Valpolicella is typically made from three grape varieties: Corvina Veronese, Rondinella, and Molinara.

Most basic Valpolicellas are light, fragrant table wines produced in a novello style, similar to Beaujolais nouveau and released only a few weeks after harvest. Valpolicella Classico is made from grapes grown in the original Valpolicella production zone.

Winemaking in the region has existed since at least the time of the ancient Greeks. The name "Valpolicella" appeared in charters of the mid-12th century, combining two valleys previously thought of independently. Its etymology is likely from the Latin vallis pulicellae ("valley of river deposits").

The choice to produce in the mountains proved to be a winning one: the wines, unique in both flavor and aroma, were immediately highly appreciated. After purchasing the land and cultivating the vines, the construction of the new cellar was carried out, completed in 2011.

Today our company has 25 hectares of vineyards on the highest territory of Valpolicella Classica, and we can define ours as a "mountain" viticulture. Thanks to the particular climatic and soil conditions of this territory, our wines have particular and unmistakable characteristics.

The fourth generation, composed of Giacomo, Paolo and Marco, continues the family business with great passion and dedication, focusing on healthiness and environmental sustainability. All the vineyards of the winery are cultivated according to organic regime, and the new agritourism structure is powered entirely by energy obtained from photo-voltaic systems.

Today Tiziano directs the marketing and manages the winery, while Daniele is concerned with oenology.

After maturation, grapes are hand-harvested then destemmed and crushed. The fermentation is the process when the wine is enriched by the most noble substances present in the grape skins such as tannins, flavours and antocians; racking follows and then the wine is poured in steel tanks where it will rest for a few months before bottling.

Tasting Notes:

Our Valpolicella Classico is produced from Corvina 75% and Rondinella 25% grapes. It is made from a selection of our best fruit, grown in our own hillside vineyard in the rugged heartland of the Valpolicella Classico region. The result is this intense, ruby wine, full of fruit and backed by a firm but fine structure. This is a wine for drinking young.

Food Suggestions:

For every occasion, especially with main courses, soups and white meat. Serving Temperature - 18°C

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Sources:

https://en.wikipedia.org/wiki/Valpolicella#References https://www.accordinistefano.it/valpolicella-classico/





WINE: Le Jade Sauvignon Blanc Cotes de Thau



VARIETALS: 100% Sauvignon Blanc Viticulture Area: Languedoc-Roussillon, France



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

INTRODUCTION

Les Costieres de Pomerols Founded in 1932, this Cave Coopérative is located in the top commune of Pomérols, between the garrigue of Pezenas and the sea dominated by the Mont St Clair in Sete. The co-op merged with the Cave de Castelnau de Guers in 2003 and the Cave of Mèze in 2007, and it includes 350 members. The company employs 28 people and produces an average of 8 million bottles (666,666 9-liter cases).

The property features 3 main buildings – one for bottling/packaging, a second where white wines are vinified, and the third & newest building is where red & rosé wines are made. They have an underground cave for barrel aging with 300 oak barrels.

LANGUEDOC-ROUSSILLON

The wine comes from sun-drenched vineyards planted on the best terroir, selected for its physical and geographical characteristics, on clay and limestone hillsides called "costieres" (coastal region), only a few miles away from the Etang de Thau - a coastal lagoon that is situated between the port of Sete and Marseillan.

The Languedoc-Roussillon region is dominated by 740,300 acres (2,996 km2) of vineyards, three times the combined area of the vineyards in Bordeaux and the region has been an important winemaking center for several centuries. Grapevines are said to have existed in the South of France since the Pliocene period - before the existence of Homo sapiens.

The first vineyards of Gaul developed around two towns: Béziers and Narbonne. The Mediterranean climate and plentiful land with soil ranging from rocky sand to thick clay was very suitable for the production of wine, and it is estimated that one in ten bottles of the world's wine was produced in this region during the 20th century. Despite this enormous quantity, the area's significance was often overlooked by scholarly publications and commercial journals, largely because very little of the wine being produced was classified under an appellation contrôlée until the 1980s.





The members control 2,100 hectares (5,189 acres) of vineyard land, of which 450 hectares (1,112 acres) are Picpoul de Pinet. The Pomerols vineyards stretch over vast sun-light terraces with clay/calcareous soils. They produce Piquepoul, Chardonnay, Viognier, Sauvignon Blanc, Terret, Merlot, Cabernet, Syrah, Grenache, Cinsault and Carignan. Production is 54% white, 28% rosé and 18% red.

Agricultural Practices - Sustainable Vinification - Grapes are harvested at maturity (11.5 degrees -12.5 degrees). Skin-contact maceration for several hours during the filling phase of the pneumatic press. Injection of inert gas and cooling of grapes to 15 degrees C. Selection of free-run juice. Juice stored cold (8 degrees C) with stirring of gross lees before settling. Temperature-controlled fermentation (15 degrees C) and the filtered lees are then re-incorporated. No malolactic fermentation.

Soil Type: Clay & limestone



"Made from 100% Sauvignon Blanc that sees extended skin contact prior to pressing; the juice is then cooled to 59 degrees Fahrenheit for fermentation. Aged on the lees prior to filtering and bottling, this wine is vinified without malolactic fermentation or oak treatment. The result is fresh and vibrant, with a light straw color and crisp acidity.

Wonderfully fragrant with citrus on the nose while showing gooseberry on the palate, it's a summer sipper built for serving with bouillabaisse or bourride-both specialties of the region—or even with fruit."



- The Somm Journal (April/May 2022)

Tasting Notes:

This Sauvignon Blanc boasts a silvery straw color. Crisp and fragrant white wine with wonderful aromatic intensity, fresh exotic notes, delicious fruity aromas of citrus and gooseberry. A great varietal expression, this is a zesty and refreshing wine that lingers on the palate.

Food Suggestions:

Serve with Bouillabaisse (fish soup), Bourride (local fish-based specialities), or even a fresh exotic fruit salad.

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https://en.wikipedia.org/ https://www.kysela.com/le-jade-sauvignon-blanc.html

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Crisp and fragrant white with delicious fruity aromas of citrus and gooseberry. Fresh and pure on the palate, a juicy finish. Enjoy as an aperitif or pair it with seafood, grilled fish or salads.

PERE et FILS

EJADE



WINE: Terres Falmet Carignan 2021

VARIETALS: 100% Carignan Viticulture: Languedoc, France



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

INTRODUCTION

Yves Falmet acquired his rocky parcel planted on clay-limestone in 1996 because the other vignerons in the area, who sell to the local cooperative, had no interest in the amount of work it would take to maintain these steep hillside vineyards. But to Yves, whose family comes from the Côtes de Bar in Champagne, tending to steep hillside vineyards is just a way of life. With 25 contiguous hectares of hillside vineyards in Cebazan, Domaine des Terres Falmet is within the Saint-Chinian appellation in the Languedoc-Roussillon region. Despite the location, his monovarietal wines are all declassified into Vin de France, as single-variety wines are not allowed within the AOC.

Reach out to taste these outstanding wines that punch well above their weight.

REGION

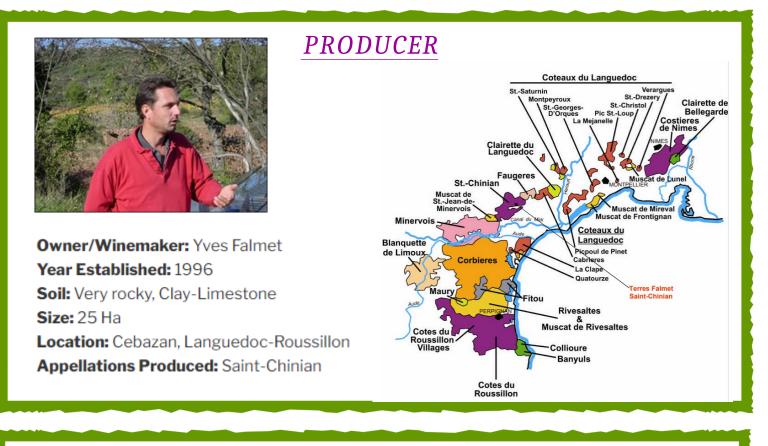
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Along with being the very first wine producing region in France, the South of France, is among the most promising fine wine producing regions in the world. Today the South of France is a sleeping giant in terms of producing high-quality wines. With its warm dry summers, rocky hillsides, brilliant sunshine, and windswept valleys, it is almost impossible to imagine a better place to grow grapes. Three factors come together in the South of France to make it an ideal place to produce wine:

1) Geography: While very warm and mild, the South of France is a deceptively northern area. The vineyards of the South of France begin just south of the city of Lyon. Lyon is located at 45°46'N latitude, while Montreal, Canada, for example, is located just a little south of Lyon, at 45°30'N latitude. The vineyards at the southern extreme of the South of France are near the town of Collioure, not far from the Spanish border. Collioure is located at 42°31'N latitude, which is similar to Buffalo, New York at 42°53' latitude. Why are there palm trees in Collioure, but not in Buffalo? The warm northern climate in France is due to the Gulf Stream, which keeps France warmer than its physical location would imply. Happily, due to its northern latitude, the South of France has extra hours of daylight during the growing season, which helps produce rich, ripe grapes. Finally, its northern latitude gives the South of France a relatively cool harvest, which helps to preserve the natural acidity in the grapes. Combined, all of these factors help to produce wine that has a natural balance between fruit and acidity.

2) Geology: The South of France is extremely rocky, rich with a great diversity of soil and terrain in a relatively compact area. Significant tectonic activity over millions of years created massive upheavals of rock, producing the Alps to the east and the Pyrenees to the west. In addition, glacial runoff from these mountains, and other erosional processes, helped to expose ancient rockbeds, creating the undulating, rocky valleys along the Mediterranean Sea. These rocky hillsides are an ideal terrain for growing grapes. Vineyards on well drained, warm, sunlit hillsides are ideal for the production of fine wine.

3) Mistral and tramontane: A third factor, responsible for creating this ideal climate for grape production in the South of France, are the two famous winds — the Mistral and the Tramontane. The Mistral is a violent wind that can gust at over 100 km/hr and maintain a constant speed of 50 km/hr throughout the day. It is a dry wind that descends from the Alps, building speed through the Rhône Valley. Finally, the wind passes through the Camargue and out into the Mediterranean Sea. It is responsible for lowering humidity (protecting the vines from mold and mildew), and clearing out the clouds, producing sunfilled Provençal days. The Tramontane is a cold harsh wind that descends from the Pyrenees. Like the Mistral to the east, it sweeps out clouds and humidity throughout the Languedoc-Roussillon.



Tasting Notes:

The wine sports a deep black hue. The nose is fruity coupled with spice perfumes. The palate is concentrated and balanced with beautiful minerality, harmonious tannins and flavors of black fruits, pepper and licorice.

Food Suggestions:

The cranberry and umami notes of Carignan go well with rich poultry like turkey and duck. It's also rich enough to be enjoyed with red meat. The umami notes also pair well with salami and other cured meats.

Sources:

https://patrickallenselections.com/south-of-france/ https://patrickallenselections.com/portfolio-of-wines/domaine-des-terres-falmet/

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WINE: Torii Mor Pinot Blanc 2022 VARIETALS: Pinot Blanc Viticulture Area: Willamette Valley, Oregon Production = 347 cases



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

INTRODUCTION

Originally from Wisconsin, Dr. Donald Olson made the quest to Oregon in the 1980s to acquire prime vineyard property in the emerging wine region of the Willamette Valley. He purchased an existing vineyard and Japanese garden outside the town of Dundee and officially became a vine-yard owner, selling fruit to local wineries.

In 1993, he decided to produce his own wine and created Torii Mor Winery. The name derives from the "torii" gate in the property's Japanese garden and the ancient Scandinavian word for "earth"....the perfect combination of Dr. Olson's passion and heritage.

The Cellar: Our 2022 Pinot Blanc was the first pick of the vintage, harvested on October 7th, at 20.4 Brix, pressed then racked into a Stainless-steel tank, inoculated with D47 yeast strain and fermented for 56 days. The wine didn't go through Malo-Lactic fermentation and was racked and sterile filtered at bottling.

Dr. Donald Olson,

Owner



REGION

Willamette Valley is an American Viticultural Area (AVA) which lies in the Willamette Valley of Oregon. The AVA is the wine growing region which encompasses the drainage basin of the Willamette River. It stretches from the Columbia River in the north to just south of Eugene in the south, where the Willamette Valley ends; and from the Oregon Coast Range in the west to the Cascade Mountains in the east. At 5,360 square miles (3,430,400 acres), it is the largest AVA in the state, and contains most of the state's wineries; approximately 908 as of 2021.

The AVA was established by the Bureau of Alcohol, Tobacco and Firearms (ATF), Treasury on January 3, 1984 after reviewing the petition submitted by Mr. David B. Adelsheim, Chairman, Appellation Committee, Oregon Winegrowers Association, and owner of Adelsheim Vineyards, proposing a viticultural area in northwest Oregon, as part of the Willamette River Basin, to be known as "Willamette Valley." Since then, ten distinctly featured areas, referred as "sub-AVA" or "sub-appellation", were recognized within the Willamette Valley AVA, with nine of them in the northern region and the Lower Long Tom AVA in the southern. The Willamette Valley has a cool, moist climate, and is recognized worldwide for its Pinot noir.

The Dundee Hills AVA is an American Viticultural Area located in Yamhill County, Oregon. The Dundee Hills are a north-south oriented line of hills on the western side of the Willamette River valley. The soil is red in color, rich in iron, relatively infertile, making it suitable for grape cultivation.





Jon Tomaselli, Winemaker

Jon Tomaselli was born on August 1, 1975 in Cleveland, Ohio. With three generations of Italian winemakers in his family, Jon began his love affair with wine at the age of 4 years old while assisting the elder Tomasellis in their viticultural endeavors.

By the age of 8, Jon knew he had found his calling in life. In 1999, Jon graduated from Arizona State with a degree in small business management. After four long years in the trenches of corporate America, Jon went into business for himself brokering wine grapes from California. A year later, he added wine equipment sales to his portfolio.

Torii Mor Winery is LIVE certified, and this bottling is "LIVE certified sustainable".

Wine Data: pH 3.27, Total acidity (T.A.) 0.58, gr/100 ml, Residual sugar (R.S.) 0.1 gr/100 ml, Alcohol 12.4% The 2022 growing season started with an average bud break in early April, following a cold and wet winter with a few snow events. It was a typical cold Oregonian winter. In mid-April turned colder than average with an unreasonably late snow/frost event that damaged some of the buds which led to smaller yields. We had to wait for secondary buds to appear which pushed back the forecasted harvest dates to October. The cold wet spring also amped up the pressure of mildew in the vineyards. After getting off to less than ideal start the growing season flipped to the other extreme with record setting temperatures in July, August and September. Bloom occurred during the warm dry weather flowering went well offsetting some of our previous concerns about the low yield.

Expecting an October harvest date led to some worries about under ripe fruit, rain, birds and disease pressure. Those worries all went away with perfect weather late in the summer into October. The grape yields were on the low side with fruit displaying perfect balance of flavors, sugars and acid.

Torii Mor's harvest started on October 7th and finished on October 26th.

Tasting Notes:

The Wine Torii Mor 2022 Pinot Blanc offers a forward, bright, fresh floral of elderflower and orange blossoms followed by lemon aromas framed by an aromatic cedar note. The flavors show bright acidity, minerality, white peach, pears complimented with a floral and citrus savory mix. The wine texture is bright, rich, with juicy acidity from beginning to end. The finish is long with lasting citrus (lemon and grapefruit) notes and a dry-mineral sensation.

Food Suggestions:

This Pinot Blanc will be a great companion to seafood dishes.

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https://en.wikipedia.org/wiki/Willamette_Valley_AVA https://toriimorwinery.com/





WINE: Bodega Pinord Clos del Mas 2021 Demeter Certified Organic VARIETALS: Cabernet Sauvignon,

Cariñena, Garnacha ~ Made with Organic Grapes Viticulture Area: Priorat Spain



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

INTRODUCTION

From the world renowned Bodega Pinord vineyards in Priorat!

The history of Bodegas Pinord can be traced back to the time when, over one hundred and fifty years ago, the Tetas family began making white and red wines on their estate in Sant Cugat Sesgarrigues from grapes they themselves had grown. Even at that time, they produced and aged the wines using the most traditional methods employed in the region.



In 1942, Josep Maria Tetas set up the current winery in Vilafranca del Penedès, just four kilometres from the original estate. It is the name of this vineyard in actual fact which inspired the family to create the company's name: "Pi del Nord" (Pine of the North) and today, which has been reconverted to organic farming, providing the winery with high quality grapes, just as it did centuries before. At that time, Miquel Tetas, the father of Josep Maria, fermented Xarel·lo grapes from his vineyards and once it was said he travelled all night with a horse and cart and two 500 litre barrels to sell his wines in Barcelona, where the inhabitants very much enjoyed the finesse of his wines. Soon, Josep Maria Tetas, who was an inquisitive and enterprising man, observed how some of his young wines spontaneously gave off small quantities of carbon dioxide – bubbles just like French pétillant or Italian frizzante wines. He began to investigate how to ferment his grapes in order to keep this effervescence in his wines. Reynal, the first pearl wine ever made in Spain was the result of his research.

Success was immediate and was far and beyond expectations: very soon, Pinord started to export their wines around the world and the winery grew rapidly. They extended the winery and increased production. It was during these years, that Marrugat Cavas was created using the surname of Josep Maria Teta's wife, whose family had long been linked to winemaking in the Penedès region. They also started to make a range of still wines, muscadelle wines, and other specialities which made up a very wide-ranging portfolio of wines, gaining the winery accolades and international fame during the Fifties and Sixties.

It was at this time that Pinord became one of the reference points of winemaking in Penedès.

REGION

With its terraced vineyards, slate soils, big reds with good acidity and a mineral line, **Priorat**, in the hills southwest of Barcelona, is one of Spain's greatest red wine regions. The small wine region of Catalonia in north-eastern Spain has shot to fame in the past few decades thanks to its intense, full-bodied red wines; the classic Priorat wine is made from old-vine Garnacha and <u>Samso/Cariñena</u>, and has concentrated aromas of licorice, tar and brandied cherries. Spain's hot, dry vineyards are known for their low yields, but Priorat's vines are low-yielding even by Spanish standards. Yields here average less than five hectoliters per hectare (500 liters per hectare). Yield is closely linked to quality: lower yields generally mean higher quality. There are three key reasons for Priorat's super-low yields: climate, nutrient-poor soils and vine age. Soil is of paramount importance to winemakers in Priorat as this is reputed to impart much of the minerality associated with the region's wines. Priorat's flagship soil type is "llicorella" - a free-draining, nutrient-poor soil made up of partially-decomposed slate and quartz ('llicorella' is the Catalan name for slate).

After a slow fermentation process in stainless steel vats, followed by six moths of ageing in French and American oak barrels, this wine was bottled to continue to its ageing and fining process.

Recommended Serving Temperature: 18°C

ASPECT: Dark mahogany colour with purple tones, clear and brilliant. A very concentrated wine.

AROMA: Intense ripe fruit. As the wine is oxygenated, oak aromas come to the fore, along with light touches of mineral and spice.

TASTE: Fruit stands out above everything else, yet it is well balanced with the body of the wine. Concentrated, smooth tannins make for a pleasant mouth-feel.

Bodegas Pinord is a family firm with a wine-making tradition that goes back many years. Today, two generations are working side by side with the aid of a magnificent workforce helping to make and age our wines and cavas (Champagne method sparkling wine). In addition, there are some fifty people selling and distributing Pinord's products.

The winery, which is still to this day in its original location, next to the Vilafranca del Penedès train station, soon stood out for the quality of its bulk wines, which were sent around Spain. The winery actually had its own pipeline which went under the rails to fill up the tanks in the waiting trains.

Little by little, from 1942, the first wines started to gain fame and prestige and year after year, generation after generation, the family vineyards have grown. The native grape varieties have developed and the family name has become intrinsically linked to Penedès wines.

Currently, Pinord owns a winery which is capable of making more than five million bottles a year all carrying the family's seal of approval.



Blend of Cabernet Sauvignon, Carinena, and Garnacha. Dark mahogany color with purple tones, clear and brilliant. A very concentrated wine. Intense ripe fruit with oak aromas and light touches of mineral and spice. Fruit forward, well balanced, concentrated with a smooth finish.

Food Suggestions:

Capon and Poularde, Deer, Cooked soups and stews and other, Quail and partridge, Rabbit and hare, Cured meats, Sirloin, Sirloin Steak, Stews and meat sauce, wild boar, Ham, Duck, Pig's trotters, Roast chicken, Chicken in sauce.

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Sources:

https://pinord.com/wineries-pinord/pinord-in-the-world/







WINE: Wolfberger Crémant d'Alsace Brut Rosé



VARIETALS: 100% Pinot Noir

VITICULTURE AREA: Alsace, France

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

INTRODUCTION

The wines from Alsace date back to 589 A.D., but Cremant d'Alsace has more recent beginnings, starting in 1900. Dopff au Moulin (founded in 1574) was the first to produce Cremant d'Alsace in the Method Champenoise style. Cremant d'Alsace received AOC status for sparkling wine in 1976. Two types of Cremant are produced today, resulting in about 2.5 million+ cases of Cremant d'Alsace production annually:

Cremant d'Alsace, Brut Rosé – much rarer, as it is 100% Pinot Noir only.

Grapes are harvested in early Fall. Gentle pressing of whole grapes is followed by temperature controlled fermentation in stainless steel tanks. After bottling, bottle fermentation takes place in cellars at 12 degrees C. A minimum of 15 months bottle aging before disgorging ensures ripeness.

REGION

Alsace's capital city is Strasbourg. The region can be found on the very eastern side of France in a valley along the Rhine River – a river that separates France and Germany. On the other side of the river is Baden, a German wine region that produces wines in a similar style. **The region is broken up into two parts:**

The Bas-Rhin (to the North, by Strasbourg)

Haut-Rhin

(to the South on low slopes of the Vosges Mountains)

Alsatian wine is all about aromas. Floral and peachy smells fly out of the glass and many of the wines are unctuous enough to pair nicely with savory fowl, like roast quail. Alsace wines give the tingle of brilliant acidity but also offer a rich texture from moderate alcohol. (some wines are 14 – 15% ABV).

The producers in Alsace do not use oak aging to add spice and richness, instead, they rely on a balance of ripeness and alcohol to fill out the flavor. Alsace is broken up by AOC law (aka *Appellation d'Origine Contrôlée*). These laws dictate everything from grape variety allowed to vineyard density (ie how far apart vines are from one another). So to understand Alsace, it helps to understand the 3 major AOCs

- Alsace AOC (92% white still wines)
- Crémant d'Alsace AOC (Sparkling white and rosé wines)
- Alsace Grand Cru AOC (Limited special vineyard wines)



Wolfberger is a union of producers located in Eguisheim, south of Colmar in Alsace. The city was also the home of Pope Leo IX, the Reformer (Pope from 1048 – 1054 A.D.). The winery was founded in 1902 when a group of wine-growers in Eguisheim decided to join forces to create one of the first cooperatives in Alsace. The cave counts 450 members today. Wolfberger combines tradition and constant innovation to elaborate high quality wines and preserve their typicity.

Wolfberger comprises 1,200 hectares (2,965 acres), 500 of which are in and around Eguisheim. Their vineyards Sylvaner, Riesling, Muscat, Gewurztraminer, Pinot Gris, Pinot Blanc and Pinot Noir, with Riesling as the top grape and Pinot Blanc second. Jerome Keller has served as winemaker since 2011.

The vineyards cover 13,000 parcels over 15 Grand Crus. Rangen is the most southerly vineyard in Alsace and belongs to the towns of Thann and Vieux-Thann. This mountainside vineyard ranges from 340 to 470 m in altitude, and its slopes are extremely steep (up to 85%), with dark, stony soil, where harvesting resembles mountain climbing because the grape-pickers work from top to bottom, secured with harnesses and ropes. The grapes are brought down on sledges

Wolfberger distillery has a heritage stretching back over a century, to 1874. The company produces a wide selection of rich brandies, blending new and traditional skills in its constant search for new flavors. To ensure that only the finest fruits go into the brandies, they have planted a total of 1,000 hectares of orchards growing cherries, Williams pears and raspberries.

Wolfberger eaux-de-vie are made in strict accordance with traditional small-scale distilling methods, which have been handed down from generation to generation. The fruits are carefully selected to ensure the highest quality. They offer an impressive variety of 28 eaux-de-vie.

Tasting Notes:

Lovely delicate salmon color with active, small bubbles. Round and full-bodied, this Crémant Rosé displays beautiful watermelon and strawberry aromas cascading in a smooth finish. - Winemaker Notes 90 points - Wine Enthusiast "Lemon notes shine on the nose of this pink sparkler, accompanied by a hint of red apple. The frothy palate is dry, slender and fresh. Something bracing and clean is met by just a little red-apple mellowness."

Food Suggestions:

Perfect with sushi.

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WESTERN RESERVE WINES 28300 MILES ROAD SUITE B SOLON, OHIO 44139 (440) 498-9463 (WINE) WesternReserveWines.com Info@WesternReserveWines.com Text (216) 220-9225 "Medium copper-orange. Clean, bright bouquet showing notes of citrus and berries. Very fresh with bright cherryraspberry flavors. A very easy to drink, nicely balanced, just off dry sparkler. Perfect with sushi. All Pinot Noir given a minimum of 15 months on the lees."

- I-winereview.com (December 2022) 90+ pts



Sources: https://fr.wikipedia.org/ https://www.kysela.com/wine/wolfberger-cremant-d-alsace-rose-brut.html#tech-sheet

WESTERN RESERVE WINES CLUB AUGUST 2024 Les Silex de Cabrières Châteauneuf-du-Pape 2019

VARIETALS: 80% Grenache and 20% Syrah Viticulture Area: Châteauneuf-du-Pape Rhone, France



Bottle: \$49.99 | 6 Pack Case: \$269.94 plus tax

INTRODUCTION

The Arnaud family has owned the Château Cabrières property for three generations. In 2009, Guy Arnaud handed over the estate to his daughter, Agnes Arnaud, married to Patrick Vernier. Today, Agnes and Patrick are run the estate together. The name 'Cabrières' comes from the Latin name Capraria, designating a place where goats are raised.

Château Cabrières is located in the village of Châteauneuf-du-Pape, in the Vaucluse department. The property dates back many centuries, indicated by a bread oven door that was discovered and preserved - the stone cut recalls the technique used in the 14th and 15th centuries. This proves the historic nature of the Chateau and its vine stock, both of which benefit from the flinty nature of the local soil, where vines have been planted since 1344.



Châteauneuf-du-Pape AOC <u>REGION</u>

Châteauneuf-du-Pape literally translates to "The Pope's new castle" and, indeed, the history of this appellation is firmly entwined with papal history. In 1309, Pope Clement V, former Archbishop of Bordeaux, relocated the papacy to the town of Avignon. Clement V and subsequent "Avignon Popes" were said to be great lovers of Burgundy wines and did much to promote them during the 70-year Avignon Papacy.

The characteristic terroir of Châteauneuf-du-Pape comes from a layer of stones called Galets roulés ("pebbles"). The rocks are typically quartzite and remnants of Alpine glaciers that have been smoothed over millennia by the Rhône. The stone retains heat during the day and releases it at night which can have an effect of hastening the ripening of grapes. The stones can also serve as a protective layer to help retain moisture in the soil during the dry summer months. Some of the most prestigious vineyards in the area, like Château Rayas, have more traditional looking vineyards without the galets. These are most often vineyards located on south-facing slopes where the night-time radiated heat from the stones would be detrimental to the vines and cause overripening of the grapes.



The wine region of Châteauneuf-du-Pape is located within the Vaucluse department in southeastern France.

The CDP vineyard is situated on the high tablelands, which are characteristic of the northern area of Châteauneuf-du-Pape. The terrain consists mainly of alpine diluvium and chalky Miocenian soil, with large flint pebbles covering the surface. These pebbles conserve the heat of the day during the night,

thus avoiding too much evaporation.

Age of vines - Between 15 and 20 years old Agricultural Practices - Sustainable Soil type - Clay, Silex and Limestone plateau



Vinification - Blended grape varieties in stainless steel tanks. Maceration for the 2 first days cold at 5 to 8'C, then fermentation at 25 to 30° C for 3 weeks. Pumping-over twice a day before and during the fermentation. Filtration before bottling. No Oak.

94 PTS

"Shimmering ruby-red. A complex, expansive bouquet evokes spice-accented red fruit liqueur, potpourri and garrigue, and a smoky mineral nuance builds in the glass. Appealingly sweet raspberry, cherry cola and lavender flavors smoothly blend richness and energy. The spice and mineral notes drive an impressively long, focused finish framed by supple, well-knit tannins. - Josh Raynolds"

- Antonio Galloni's Vinous (October 2021)

Tasting Notes:

Elegant cherry red color, with expressive notes of red fruits (strawberry and raspberry). Mellow tannins, wellbalanced on the palate. It is bright and lively on the palate, something we don't see a lot of in this region. This also makes it extremely food friendly as it can hold up to fatty proteins.

Food Suggestions:

Very good with white meat, red meat, charcuterie and cheese.

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

Sources:

https://www.kysela.com/les-silex-de-chateau-cabrieres-chateauneuf-du-pape-rouge.html https://en.wikipedia.org/wiki/Ch%C3%A2teauneuf-du-Pape_AOC







St. Supery Sauvignon Blanc Dollarhide Estate Vineyard 2022



VARIETALS: 100% Sauvignon Blanc Viticulture Area: Rutherford, Napa Valley California Bottle Price: \$49.99 | 6-Pack Case Price: \$269.94 + tax

INTRODUCTION

St. Supéry Estate Vineyards and Winery is a 100% Estate Grown, sustainably farmed winery located in the renowned Rutherford growing region in the heart of Napa Valley. Committed to producing the highest quality estate wines without compromise, we focus on sustainable winery and farming operations to protect the land and environment for future generations.

Our Napa Valley Estate collection includes Sauvignon Blanc, Cabernet Sauvignon, Rosé and Moscato. These wines are balanced and showcase bright, fruit-forward flavors.



Rutherford, Napa Valley

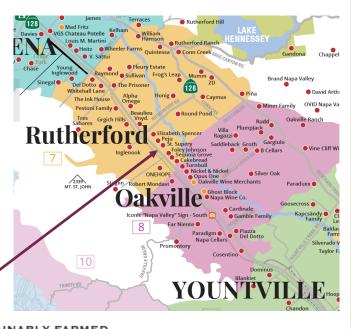
STSUPERY

REGION

Dusty (referring to the famous "Rutherford dust" terroir)

Balanced	Elegant	Structured
Opulent	Rich	Historic
Complex	Fruit-forward	Premium

The signature "Rutherford dust" terroir, which imparts earthy, mineral notes to the wines. This historic and premium winegrowing region produces well-balanced, complex, and opulent wines that exemplify the elegance of Napa Valley viticulture. Rutherford AVA, while primarily known for its Cabernet Sauvignon, also produces exceptional Sauvignon Blanc wines that showcase bright citrus, tropical fruit, and subtle herbal notes. The region's unique terroir, including its well-drained soils and ideal microclimate, contributes to the vibrant acidity and refined complexity found in its Sauvignon Blanc offerings.



ESTATE GROWN + SUSTAINABLY FARMED NAPA GREEN CERTIFIED VINEYARD | NAPA GREEN CERTIFIED WINERY

PRODUCER S T S U P É R Y

St Supery is now owned by Chanel but that doesn't water down the rich history this estate has! Winemaker Michael Scholz is 6th generation in a farming family of Barossa Australia. CEO Emma Swain has worked in winery management in Napa for some 25 years. The original estate vineyards are the current estate vineyards!

The 2022 growing season began as usual with budbreak in mid-March through early April, followed by abundant shoot growth in May. Early summer brought nice warm days and cool nights with veraison occurring in mid to late July. Temperatures remained relatively even through the start of harvest and into August, while early September brought a heat wave that caused us to accelerate the final stages of the Sauvignon Blanc pick to catch the optimum ripeness. The vintage created bright fresh white wines with vibrant varietal flavors and textures.

After achieving the desired flavors on the vine, the sauvignon blanc was harvested in the cool morning hours in an effort to preserve the delicate flavors. The fruit was received in the cellar, where the grapes were pressed to tank and immediately chilled and settled prior to fermentation. Fermentation occurred in both stainless steel tanks and new French oak barrels at cool temperatures to maintain and enhance the natural flavors. The final blend was completed after 5 months of sur-lie maturation to capture the lovely fresh qualities and intensity of flavor of the sauvignon blanc.

This single vineyard wine is from the oldest Sauvignon Blanc parcels on our sustainably firmed hide estate Vineyard. These blocks are comprised of heavy to Sandy loam soils, contributing to dense aromatics and rich flavors. 16% is fermented in new oak to add complexity and depth while the remainder is fermented in stainless steel to preserve fruit vibrancy both components are certainly aged for five months, encouraging, subtle toasty oak aromas and crisp, bright citrus flavors.

Tasting Notes:

93 points, James Suckling – "Extremely floral with grapefruit and lemon blossom aromas. Hints of stones. Medium-bodied with a dense middle palate. Green mango and lime at the end. Intense and vivid." -J.S., July 2023

Wine Enthusiast – 91 Points — "Like a bowl full of fresh peaches and green apples, this wine brings together an almost sweet ripeness and balancing, crisp acidity that lends a snappy, appetizing texture." – J.G.

Food Suggestions:

Grilled Lemon-Herb Chicken -Citrusy notes of the wine complement the zesty flavors of the chicken. **Goat Cheese Salad** - The wine's bright acidity pairs well with the tangy creaminess of goat cheese.

Asparagus Risotto - The wine's herbal undertones enhance the earthy, green flavors of asparagus.

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Sources: https://www.stsupery.com/product/2022-dollarhide-sauvignon-blanc/

