WINE: Line 39 Cabernet Sauvignon 2022 Made with Organic Grapes | Vegan Friendly



Viticulture Area: California

**Bottle Price: \$14.99** 

Case Price: \$161.89 plus tax



#### INTRODUCTION

#### DOING THINGS THE RIGHT WAY NEVER TASTED SO GOOD.

Line 39 started with a simple question, "Can great wine be more than just wine?" The answer is yes.

#### IT STARTS WITH GOOD ROOTS

Nestled in the rolling hills of California near the 39th parallel, a group of passionate winemakers came together with a mission: to craft exceptional quality wines that delight the senses and protect the environment and communities we serve.

As we've grown, so have our challenges. We've dedicated ourselves not only to supporting our community, but also the communities where our wine is sold. We've worked to make more wine while making less impact on the environment. And we've kept an eye to the future of earth-friendly winemaking, because we know the best can always be made better.

Our commitment to honest flavor drives everything we do — from sourcing organic California grapes to ensuring every varietal tastes true to its nature.



CSWI 520 energy efficiency projects with California Wine Producers



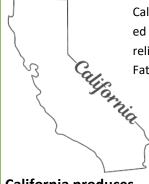


#### **REGION:**

California wine production has a rich viticulture history since 1680 when Spanish Jesuit missionaries planted Vitis vinifera vines native to the Mediterranean region in their established missions to produce wine for religious services. In the 1770s, Spanish missionaries continued the practice under the direction of the Father Junípero Serra who planted California's first vineyard at Mission San Juan Capistrano.

Its contemporary wine production grew steadily since the end of Prohibition, but mostly known for its sweet, port-style and jug wine products. As the market favored French brands, California's table wine business grew modestly, but quickly gained international prominence at the Paris Wine Tasting of 1976, when renown French oenophiles, in a blind tasting, ranked the California wines higher than the primer French labels in the Chardonnay (white) and Cabernet Sauvignon (red) categories.

The result caused a 'shock' in viticulture industry since France was regarded as foremost producer of the world's finest table wines. This event contributed to expanding the recognition and prestige of vintners in the New World, specifically, the "Golden State."



California produces about 90% of US wine

Line 39 Organic builds on our commitment to sustainability and environmental stewardship by embracing farming practices that prioritize the health of the vineyard and environment, yielding healthier berries with a richer, more complex flavor profile -a polaroid of a place and time. By choosing organic, wine fans enjoy a unique taste experience that supports the efforts of organic farmers and contributes to a more sustainable and environmentally friendly approach to winemaking.

#### MEET ALYSSA REYNOLDS, LINE 39'S NATURAL BORN WINEMAKER



Alyssa Reynolds is interested in more than just making great wine (though she's really good at that, too). A California native with a degree in Viticulture and Enology, she's is a visionary on a mission — a creative journey inspired by what wine can be. She's also a mother looking to create a brighter today and sparkling tomorrow.

Alyssa makes beautiful wines that are perfectly balanced and nuanced. Rich, fruity reds and bright, crisp whites that dance across your tongue, and deliver brilliant flavors with every sip.

### Tasting Notes:

Our Cabernet Sauvignon exhibits rich fruit flavors of currant, blackberry and ripe plum with hints of black tea on the palate. The wine finishes with subtle, smooth tannins that don't overpower this easy-to-drink Cab.

### Food Suggestions:

Grab your favorite gelato and pair with Line 39 for a simple sweet treat at the end of the day.

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

#### Sources:

https://en.wikipedia.org/wiki/California\_wine https://line39wines.com/products/cabernet-sauvignon











#### WINE: Manoir de la Firetiere Cuvee d' Excellence Sauvignon



VARIETALS: Sauvignon Blanc Viticulture Area: Loire Valley, France

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



#### INTRODUCTION

#### GUILLAUME CHARPENTIER - MANOIR DE LA FIRETIÈRE

Servane and Guillaume Charpentier are the 5th generation family in this area of 79 hectares created in 1845.

They are mainly producing Muscadet, Chardonnay, Sauvignon Blanc and Sauvignon Gris.

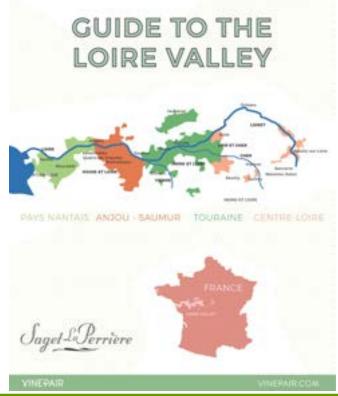
Location: France, Atlantic seaboard, 20 km to the South-East of Nantes in the commune of Loroux-Bottereau.

The vineyard has 195 acres and produces 4000 hl annually. The sustainable farming methods

#### REGION

The Loire Valley wine region includes the French wine regions situated along the river Loire from the Muscadet region near the city of Nantes on the Atlantic coast to the region of Sancerre and Pouilly-Fumé just southeast of the city of Orléans in north central France.

In between are the regions of Anjou wine, Saumur, Bourgueil, Chinon, and Vouvray. The Loire Valley itself follows the river through the Loire department to the river's origins in the Cévennes but the majority of the wine production takes place in the regions noted above. The area includes 87 appellations under the Appellation d'origine contrôlée (AOC) and Indication Géographique Protégée (IGP) systems. While the majority of production is white wine from the Chenin blanc, Sauvignon blanc and Melon de Bourgogne grapes, there are red wines made (especially around the Chinon region) from Cabernet franc. In addition to still wines, rosé, sparkling and dessert wines are also produced. With Crémant production throughout the Loire, it is the second largest sparkling wine producer in France after Champagne. Among these different wine styles, Loire wines tend to exhibit characteristic fruitiness with fresh, crisp flavors-especially in their youth. The Loire Valley has a long history of winemaking dating back to the 1st century. In the High Middle Ages, the wines of the Loire Valley were the most esteemed wines in England and France, even more prized than those from Bordeaux.











We are at the opposite of the mass production and always looking for natural wines (as much as possible), made with a purpose and character. We respect the mystery of a well-crafted wine.

Terroir: Sandy loam Age of the vines: 15 years

Vinification: Harvested in a State of maturity, settling by flotation and maintained at a low temperature of 46° F. The wine is vinified at a constant temperature of 55° F over three weeks. We practice no malolactic fermentation, or passage in wood.



#### Tasting Notes:

Expertly crafted, the Manoir de la Firetiere Sauvignon Blanc Cuvee Excellence 2022 boasts a perfect blend of crispness and richness. With hints of tropical fruits and a refreshing finish, this 2022 vintage is a must-try for any wine connoisseur. Elevate your drinking experience and savor every sip of this exceptional Sauvignon Blanc.

### Food Suggestions:

Best to Drink: In the next 2 years.

Wine pairing: Best as an Aperitif, with fish or shellfish.

The nose is fine, deep and expressive with white fruits. The mouth is clean with powerful white fruit notes; very pleasant.

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

https://en.wikipedia.org/wiki/Loire\_Valley\_(wine)

https://dbwineselection.com/wine\_producer/guillaume-charpentier-manoir-de-la-firetiere/





WINE: Guadagni Old Clone Petite Sirah 2019



VARIETALS: Petite Sirah

Viticulture: Dry Creek Valley

**Limited Time - Limited Availability** 

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



#### INTRODUCTION

Guadagni Old Clone Petite Sirah 2019; Pronounced Gwa-don-knee, Dry Creek Valley
In the late 1800's our great-grandfather, Raffaello chose to plant roots in the Dry Creek Valley.
He was drawn to the area by its climate and soil, which were reminiscent of the great grape growing regions of Italy from his childhood. He shared a dream with his son, that one day he would not just grow grapes but make his own wine. His love of the land and passion for wine has been passed down for four generations, culminating in this bottle.

#### REGION

Dry Creek Valley is a premium winegrowing region in northern Sonoma County, California where more than 150 winegrowers and 70 wineries produce wines of excellence from a wide variety of grapes, including the world-class zinfandel for which we are best known. This diversity is due to the unique characteristics of our AVA, which comprises many different soil types, elevations and exposures to sun, wind and water, all within a narrow and majestic 16-by-2-mile valley.

With roots reaching back 140 years, Dry Creek Valley's history in winegrape growing is among the longest in California. Its fertile landscape attracted settlers soon after the California Gold Rush of 1849. By the late 1880s, the valley had nine wineries and 883 acres of vineyards – the majority planted to Zinfandel, for which Dry Creek is best known. Prohibition ended this first wine boom, with just two wineries remaining after its repeal in 1933, Frei Brothers and J. Pedroncelli, which is still operating today. While some vineyards continued, prunes and pears became the valley mainstay until the California wine revival began in the 1970's, bringing a dramatic expansion of vineyards and wineries. And in 1983, Dry Creek Valley became one of the first California wine regions to be recognized as an official American Viticultural Area (AVA).

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Today, nearly 9,000 acres of vineyards carpet the valley, providing exceptional fruit to over 70 wineries, the majority of which remain family-owned.

tuadagni Family Wines

Our Family has been farming in the Dry Creek Valley since the late 1800's when great-grandfather Raffaelo Guadagni settled in the upper part of Dry Creek Valley. Raffaelo's son Fred moved onto our current property in 1941 with his family and the Guadagni's have been on here ever since.

We have passionately worked on producing grapes that reflect the unique flavor only found in this valley. Gracefully blending the new-world skills and the old-world skills passed down by our great-grandfather has allowed us to produce wines made with the same attention to detail as the vineyards we care for.







Our love of the land has been passed down for generations with the fourth generation, Bill Guadagni (Winemaker) and his wife Danielle Guadagni (Marketing/Wine Club Manager), Breanna Guadagni Medel (Accountant) joining third generation proprietors Don and Mary Guadagni. So please join us and let us bring a taste of wine country to your table tonight!

## Tasting Notes:

This wine contains notes of blue berry, milk chocolate and spices. Bold tannins and crisp acidity showcase the Petite Sirah's robust palate, coupled with an overall balance in the wine giving a great start to finish. These vines were created with cuttings taken from 100-year-old Petite Sirah vines that were spread amongst our Old Vine Zinfandel Blocks.

#### Food Suggestions:

Goes well with Mediterranean cuisine, game, lamb, lamb tagine, roast pork, pork steak, spare ribs, chicken tagine.









#### Sources:

https://www.drycreekvalley.org/wineries/ https://guadagnifamilywines.com/

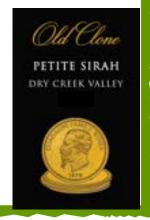
Cooperage Notes

25% New French Oak barrel aged for 15 months

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CHEERS!!!





WINE: Turi

WINE: Turley California White Zinfandel Rose 2023

VARIETALS: Zinfandel

Viticulture Area: California TURLE)



**Bottle Price: \$26.99** | Case Price: \$291.49 plus tax

#### INTRODUCTION

Turley Wine Cellars was founded in Napa Valley by former emergency room physician Larry Turley in 1993. Under the direction of winemaker Tegan Passalacqua, Turley now makes 50 different wines from over 50 vineyards across California, primarily Zinfandel and Petite Syrah, with many vines dating back to the late 1800s. By farming organically and focusing on old vine vineyards of these varieties, Turley aims to both create and preserve California's unique winemaking culture.

We select a few of our Zinfandel vines to pick early (at 19 brix) to make this vivid, dry rosé. Pale rose petals and fraise du bois with a touch of petrichor on the nose. The palate is high in acid, low in alcohol, well-structured and thoroughly refreshing. Fermented in stainless steel, then aged only in used French barriques. Though akin to Provençal rosés in the way it's made, this wine is distinctly Californian. White Zinfandel has a good heart but a bad reputation; hopefully we can help change that.

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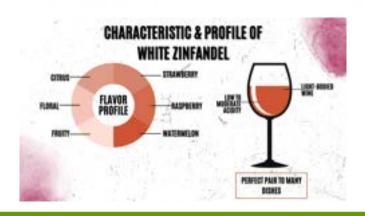
#### 2023 TURLEY ZINFANDEL ROSÉ, CALIFORNIA

All of our vineyards are either certified organic by California Certified Organic Farmers or somewhere in the process, and we use all natural yeasts in the fermentations.



#### 2023 TURLEY ZINFANDEL ROSÉ, CALIFORNIA

Our bracingly dry take on a California classic. This rose is our most refined example to date, with ripe wild strawberry, hibiscus flower, bracing acidity and a firm yet satisfying structure. Reminiscent of some of our favorite classic, full-bodied roses from Provence and the southern Rhone Valley, and hands down my favorite iteration we've ever made. Lovely. Ready to drink now at 40°- 50 °F.





### Tasting Notes:

Our first wine from the widely revered 2023 vintage, and if this rose is any indication, we are all in for a treat. This rose is particularly vinous, with ripe wild strawberry, hibiscus flower, bracing acidity and firm yet satisfying structure. Reminiscent of some of our favorite serious roses from Provence and the southern Rhone Valley. Lovely.

## Food Suggestions:

Pair well with salads, especially those with citrus or fruit components.

Pair well with light seafood dishes like grilled fish, shrimp cocktail, or ceviche.

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#### Sources:

https://www.turleywinecellars.com/vinesandwines/zinfandel-ros

https://www.turleywinecellars.com/



WINE: Conde Valdemar Rioja Reserva 2015

VARIETALS: Tempranillo

Tempranillo (85%), Graciano (10%) and Garnacha (5<mark>%)</mark>

Viticulture Area: Spain

Ebro River Valley, Rioja

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



#### INTRODUCTION

Our flagship wine that benchmarks our winemaking style. This wine is elegant, full-bodied and well structured. Produced with grapes from our vineyards, it's carefully aged in oak barrels and bottled before release. Estate grown and bottled.







#### **REGION**

Explore our winemaking regions: Rioja Alta, Rioja Alavesa, and Rioja Oriental. Three areas, 100 kilometers of diversity and a thousand wines. More than 66,000 hectares, its villages and vineyards configure their own personality for Rioja, making it a unique land.

Rioja (pronounced ['rjoxa]) is a wine region in Spain, with denominación de origen calificada (D.O.Ca., "Qualified Designation of Origin," the highest category in Spanish wine regulation). Rioja wine is made from grapes grown in the autonomous communities of La Rioja and Navarre, and the Basque province of Álava. Rioja is further subdivided into three zones: Rioja Alta, Rioja Oriental and Rioja Alavesa. Many wines have traditionally blended fruit from all three regions, though there is a slow growth in single-zone wines.



# Valdemar Estates

Valdemar Estates is led by fifth-generation Owner & CEO Jesús Martínez Bujanda. Jesús oversees all operations for the Valdemar Family, which includes Bodegas Valdemar, the original

family winery in Rioja, Spain. His sister, Ana, is COO for the brand, and their father, Jesús, acts in an advisory role while enjoying his retirement. Valdemar Estates' Washington winery team includes a unique group of individuals who come to the property with experience in all different facets of the wine and hospitality industries.



OWNER & CEO OWNER & COO HEAD WINEMAKER

#### Tasting Notes:

Attractive and intense red cherry colour with garnet rim. It displays delicate ripe fruit notes and sweet spices of a great complexity. It is very expressive. Good structure in mouth, tasty, with ripe and elegant tannins.

#### Food Suggestions:

Food pairings: Portobello mushroom, chili, grilled lamb steaks, pan-seared venison.

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#### CHEERS!!!

Sources: https://en.wikipedia.org/wiki/Rioja\_DOCa https://riojawine.com/en-us/

https://valdemarestates.com/team

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# **WINE ENTHUSIAST**

Critic tasting note: (2015 vintage) "This deep-hued wine has a bouquet of black currant, milk chocolate and caramel. Velvety tannins and vibrant acidity lay the groundwork for black cherry, Mission fig, butterscotch, clove and black olive tapenade flavors. Dark berries, chocolate and caramel linger on the palate."

- 94/100, Wine Enthusiast



WINE: Time Place Wine Co Chardonnay

PLACE
WINE

VARIETALS: Chardonnay

VITICULTURE AREA: Monterey County, CA

**Bottle Price: \$22.99** | Case Price: \$248.29 plus tax

#### INTRODUCTION

Our inspiration is the truth that wine is a perfect reflection of time and place, the culmination of climate and season, site and study, and that moment you share a bottle with friends and family.

Through our Vigneron's extensive understanding of California's best wine growing regions, and the connections he's made in his 26 years in the fields, we offer a collection of wines that best represent each AVA. We are honored to represent Napa, Sonoma County, Monterey, Santa Barbara and Lodi, and aim to bring the beauty and complexity of each individual growing region to the bottle and to your table. You should expect consistency and quality from our wines. We hope they bring you meaningful, shared time & place moments.

#### **REGION**

Monterey County wine is a appellation that designates wine made from grapes grown in Monterey County, California which lies entirely within the expansive multi-county Central Coast viticultural area. County names in the United States automatically qualify as legal appellations of origin for wine produced from grapes grown in that county and do not require registration with the Alcohol and Tobacco Tax and Trade Bureau (TTB). TTB was created in January 2003, when the Bureau of Alcohol, Tobacco and Firearms, or ATF, was extensively reorganized under the provisions of the Homeland Security Act of 2002.



Monterey County is known internationally for its scenic splendor with the California Coast Ranges forming the mountainous shoreline and wind-swept evergreens on coastal cliffs outlined by the cinematic Pacific Coast Highway (PCH) along Big Sur, the white-sanded beaches in Carmel, the quiet tide pools at Pebble Beach and fertile soils of the Salinas Valley caressed by the maritime California weather. These elements provide ideal terrain, climate, and soil creating unique microclimates throughout the county for a vibrant viticulture economy. This historic region is one of the popular bastions of cool-climate viticulture because of its proximity to the Pacific coast.



#### THE WINEMAKER PRODUCER

Jamey Whetstone moved out to Napa Valley from his home in South Carolina to manage Mustards Grill in 1996. Simply captivated by the community, lifestyle and culture of wine country, he found himself quickly

growing roots. By 1998, he had begun his winemaking education at *Turley Wine Cellars* where he would remain in his apprenticeship until 2005. During that time, he spent a summer sabbatical working for the Seysses Family at *Domaine Dujac* in Morey-Saint-Denis and laid the groundwork for *Whetstone Wine Cellars* in 2002.

PLACE | Kiahwah River - Johns Island - South Carolina 32.628061° N , -80.103329° W



#### THE ARTIST

John Duckworth's works transcend the line between realism and abstraction. His photographs are infused with an intimate knowledge of

nature, a passion for pure color, and a rhythm drawn from life itself. His trademark style involves abstracting the photographic image to lend the work a much lauded painterly appearance. By providing the viewer a sense of place, yet obscuring the details, he allows each individual to step into the image and bring forth their own visual history. The ensuing narrative is enriched through the power of memory, infusing a personal creative process with universal appeal. John Duckworth lives and works in Johns Island, South Carolina.

### Tasting Notes:

20% new French oak aging. Golden straw in color. Fresh, dense nose of lime peel, ripe Meyer lemon and yellow apple, with hints of hazelnut in the background. Delicious, linear flavors of green apple, pear and citrus.

#### Food Suggestions:

Pasta with cream, butter or cheese based sauces. Salads with citrus components, white fish, and shellfish.

#### Sources:

https://timeplacewineco.com/

https://en.wikipedia.org/wiki/Monterey\_County\_wine

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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 VINEYARD NOTES | A couple select sites throughout Monterey County. 2021 was a pretty normal year down there. Regardless of where you are the wind and mild, steady coastal temps make for wonderfully balanced Chardonnay.

Tenuta Delle Terre Nere Etna Rosso 2022 Anniversary



VARIETALS: 100% Nerello Mascalese

Viticulture Area: Sicily, Italy

Bottle: \$48.99 | 6-Pack Case: \$264.54 plus tax



#### INTRODUCTION

- 100% Nerello Mascalese from the contrada of Calderara Sottana on the northern slopes of Mount Etna
- This bottling celebrates the 20th anniversary of the first harvest
- A selection of grapes from the 3-hectare 'Bellacolonna' subplot of Calderara Sottana planted in 2006-2007
- 600-650 meters above sea level
- Extremely rocky volcanic soils comprised of black pumice and solid volcanic rocks
- Fermentation takes place under controlled temperatures with spontaneous malolactic fermentation
- Aging in French oak barriques, tonneaux and cask (10% new oak) for 14 months before resting in stainless steel prior to bottling.
- Approximately 35,000 bottles produced

"Terre Nere's wines all possessed unbelievable freshness and complexity as well as huge perfumes that suggested Pinot Noir...

These wines are astonishingly complex and ethereal efforts from the hillsides of Mt. Etna in Sicily." – Robert Parker

#### REGION

Sicily has long been noted for its fertile soil, which is the result of past volcanic eruptions. The local agriculture is also helped by the pleasant climate of the island. The main agricultural products are wheat, citrons, oranges (Arancia Rossa di Sicilia IGP), lemons, tomatoes (Pomodoro di Pachino IGP), olives, olive oil, artichokes, prickly pear (Fico d'India dell'Etna DOP), almonds, grapes, pistachios (Pistacchio di Bronte DOP) and wine. Cattle and sheep are raised. The production of cheese is particularly important thanks to the Ragusano DOP and the Pecorino Siciliano DOP. Ragusa is noted for its honey (Miele Ibleo) and chocolate (Cioccolato di Modica IGP) products.

Sicily is the third largest wine producer in Italy, after Veneto and Emilia Romagna (and Italy is the world's largest wine producer). The region is known mainly for fortified Marsala wines. In recent decades the wine industry has improved, new winemakers are experimenting

with less-well-known native varieties, and Sicilian wines have become better known. The best known local variety is Nero d'Avola named after Avola, a town not far from Syracuse. Other important native varieties are: Nerello Mascalese, used to make the Etna Rosso DOC wine; Frappato, a component of the Cerasuolo di Vittoria DOCG wine; Moscato di Pantelleria (also known as Zibibbo), Malvasia di Lipari, used for the Malvasia di Lipari DOC wine; and Catarratto.

The Terre Nere estate has roughly 43 hectares of vineyards, along with 150 olive trees. Roughly 4.5 of these have been uprooted and will be replanted within two years after letting the soil "rest". Two vineyards, for a total of roughly 11-12 hectares, make up the Calderara Cru, of which 1.5 hectares are pre-phylloxera; the rest are about 40-50 years old. Two different vineyards comprise the Guardiola Cru, for a total of 2.1 hectares, almost all of which is pre-phylloxera (except for some replanted vines). The Guardiola vineyards are the highest-altitude red-grape vineyards in Europe! The "Feudo di Mezzo" Cru is made up of two other vineyards, for a total of 1.35 hectares. 500,000 years of volcanic eruptions have created endless soil variation in neighboring plots of land, many of them radical. The soil at Terre Nere is mostly volcanic ash speckled by black pumice and peppered with abundant volcanic rock; to call it 'rocky' is putting it mildly! The weather variations in the area are profound and generally characterized by exposure, altitude, and 'airiness,' defined here as the character of a well-exposed vineyard not protected by hills, and therefore open to the cooling and drying effects of the wind. This is particularly important at Terre Nere because the harvest usually takes place in the last weeks of October, meaning that the grapes are in their most fragile state when the weather 'breaks' its autumn pattern, making them susceptible to oidium and mildew. The 'airiness' of the climate, however, helps to dry out the grapes after rain and moisture threaten mold.

Above all else, the extraordinary elevation yields dramatic temperature variations between night and day, making the wines of Etna fine and elegant, devoid of the heat and overripe flavors that usually define southern wines. In fact, most people who have tasted these wines, particularly the 2004s, say they find them most akin to Burgundies or Barolos.

Production is simple, classic, and Burgundian in style: the grapes are grown organically, using only bordelaise mixture and organic fertilization – mostly dung. Vinification follows the same lead: maceration-fermentation lasts 10-15 days, followed by malolactic fermentation and aging in oak – 25% new – and bottling around 18 months later.

### Tasting Notes:

Vinous | Score 93 | Date: 2024-06-20

"Vivid and intense, a burst of autumnal spices, dusty rose, and blood orange gives way to dried strawberries as the 2022 Etna Rosso Calderara Sottana Bellacolonna blossoms in the glass. Simply stunning, it splashes across the palate with crunchy wild berry fruits and mineral tones, all motivated by a core of zesty acidity.

### Food Suggestions:

Asian, charcuterie, fish, appetizers, pork.













The 2004 vintage marks the real birth of Tenuta delle Terre Nere, because for the first time the estate is self sufficient, and the grapes produced were vinified at the estate's new cellars. The wines are astounding. The '02 and '03s have been likened to Pinot and Nebbiolo, as being Burgundian or Langhe-esque. Now there's no doubt about it. The old vines cuvees are difficult to distinguish from very fine Burgundy! With their subtlety and generosity, the wines manage to be rich and precise at the same time.

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

#### Sources:

https://www.skurnik.com/sku/etna-rosso-anniversario/ https://en.wikipedia.org/wiki/Sicily

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"Proprietor Marc de Grazia is one of the pioneers of the Etna. Not only was he among the first producers to recognize the value of these once-forgotten, ancient terroirs, he also was the first producer to bring attention to the specific qualities of these vineyards by bottling single-parcel Nerellos that have become reference-point wines for the Etna." – Wine Advocate

#### La Scolco Gavi Dei Gavi Black Label



VARIETALS: 100% Cortese
Viticulture Area: Gavi, Italy



Bottle Price: \$49.99 | 6-Pack Case Price: \$269.94 + tax

#### INTRODUCTION

What strikes you when you arrive at Tenuta La Scolca®, in addition to the Ancient Tower that overlooks the house, is the pleasant atmosphere that you perceive: everything takes place with harmony and with the punctuality that only well-tested mechanisms can show. The Tenuta La Scolca® was purchased in 1919 by the great-grandfather of Giorgio Soldati, father of Chiara Soldati, the fourth generation with an eye already on the third millennium. What is fascinating when arriving at Tenuta La Scolca®, in addition to the Ancient Tower that overlooks the house, is the pleasantness of the atmosphere that is perceived: everything happens with harmony and with the punctuality that only well-tested mechanisms can show. The past and the future coexist in this company that best combines the naturalness of those who have always lived in this world with the speed of those who look ahead with the foresight of courageous captains: never as in the case of the Soldati family do names have a symbolic meaning. The name of the plot derives from the ancient toponym "Sfurca" or "look far away" and the farmhouse that stood there had been a lookout post in the past. The surname fully reflects the proud and tenacious character of the owners and their wines.

At the time of purchase, the property was partly covered by woods, partly cultivated with wheat. It was a well-studied intuition to plant Cortese vineyards in 1900 in an area exclusively suited to the cultivation of red grape vineyards: never, as in this case, has the name of the company been prophetic. Production soon became a primary technical and entrepreneurial activity. La Scolca® is the oldest company in the area, due to the continuity of management by the Soldati family, and at the same time it is the most contemporary.

#### REGION



Wherever it gets its grapes, its musts, its wines, the company always adheres to the same principle: great wine comes from the vineyard, and it is to this that the most careful and scrupulous care must be dedicated first.

An important accomplice is the clayey soil where the vineyards grow, reaching up to 60 years of age.

With the DOCG recognition, in 1998, Gavi completed the path that made it famous throughout the world. The first large-scale rational plantings of Cortese, a native vine already mentioned in the seventeenth century, are due to the Cambiaso family in the Centuriona and Toledana estates in 1876, thanks to the good quality of the wine obtained, the example was soon followed by other large estates in the area. The affirmation of Cortese di Gavi, the wine specialization, the qualitative and promotional drive of the large companies led to the recognition, in 1974, of the DOC and the recent DOCG. Currently the wine research of the large companies is aimed at producing, in addition to the classic fragrant and fresh white, more structured and long-lived wines, with a 'French' imprint.

It is important to let the traveler know which places are the places of food and wine culture by installing signs at the entrances to the town announcing the entry into a City of Wine. The Association can provide its Members with road signs "Citta del Vino", City of Wine.



Giorgio has proven to be a very valid, imaginative and innovative interpreter: he is the creator of successful wines and sparkling wines in the 70s without ever betraying his loyalty to the land of Gavi and the Cortese grape variety. But the most difficult task he took on, taken up by his daughter Chiara, was to maintain the leadership achieved by the company over the years, further strengthening the image and fame of La Scolca <sup>®</sup> with typical Piedmontese will and character and the philosophy of the highest possible quality.

The prestigious "Gavi dei Gavi" La Scolca is obtained through the most rigorous respect for nature, the most ancient and traditional rules of cultivation, from pruning to harvest with a strict and careful selection in vineyards that reach sixty years of age. In the cellar, with winemaking techniques refined in over 100 years of experience, a model of Gavi is born that is still unsurpassed: a term of comparison and reference, the fruit of a long tradition spanning generations. A wine that amazes: it contrasts a delicate aroma with a strong character and a great personality. A wine suspended in time. Lively and intense, harmonious and balanced, it offers a surprising freshness and continuity. The complex hints of flint, almond and walnut know how to evolve over time: a wine with the soul of a child, but with the heart of an adult.

All grapes have places where, when grown, they give the best of themselves, native grapes that are special because they are born and grow in a specific area and only in that place. The Cortese grapes, for example, in the Gavi area once called Gavi Ligure, near Novi Ligure, give a wine with an aristocratic personality, mineral and intense, persistent and elegant. And, within the Gavi area, the best results are obtained in the Rovereto area: if there were a classification of vineyards in Italy as it is in France, Rovereto di Gavi would undoubtedly be the "Gran Cru del Cortese".

vinification technique: in white, cold, partly macerated on the skins; left, until bottling, in contact with the (native) yeasts of the first fermentation or "sur lie".

**RECOMMENDED CONSUMPTION PERIOD:** excellent in the first few years, it maintains its characteristics very well over time for over 5 years.

#### Tasting Notes:

Gavi DOCG wine – dry white. **COLOR:** light straw yellow, with delicate greenish reflections. **FRAGRANCE:** intense, long, continuous, persistent, from fruity to flowery depending on the state of evolution. **FLAVOUR:** broad, savoury, hints of flint; almond and walnut in the finish with notes of citrus (orange, lime). **SERVING TEMPERATURE:** approximately 12°C.

#### Food Suggestions:

Excellent as an aperitif or throughout the meal; in addition to the typical pairings for white wines (fish, shellfish, seafood, oysters, crab), it is not afraid of pairing with white meats, noble poultry and light roasts. Ideal with Italian dishes and also with international cuisine pairings.

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

#### Sources:

https://www.lascolca.net/gavi-dei-gavi-etichetta-nera/https://cittadelvino.com/

