

# WESTERN RESERVE WINES CLUB JANUARY 2024



*WINE: Brousko Red Dry Wine*

*VARIETALS:*

*80% Kotsifali and 20% Mandilari*

*Viticulture Area: Heraklion Crete, Greece*

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



## INTRODUCTION

In 2013, the owner of Stellar Importing Company, Sam Catechis was introduced to a Cretan homemade wine which had adapted its name “Brousko” by the locals of Crete. “Brousko” by definition means young, fruity, acidic red wine with a touch of tannins. Mr. Catechis was so intrigued by the freshness and mystic behind this young wine that he immediately visited the island of Crete, the birthplace of Brousko. Mr. Catechis was taken around the different Cretan villages where he was introduced to different varieties and methods of making the wine by different families. After tasting the varieties of Brousko wine Mr. Catechis wanted to give this wine its own identity by creating the Brousko brand and sharing the Cretan charming wine with the rest of the world. Mr. Catechis special ability to recognize the American wine pallet helped guide him to produce the best possible wine that represents what the people of Crete have been enjoying for centuries, a dry red, young, bold, fruity and tannic wine. To be enjoyed with meze and great company.

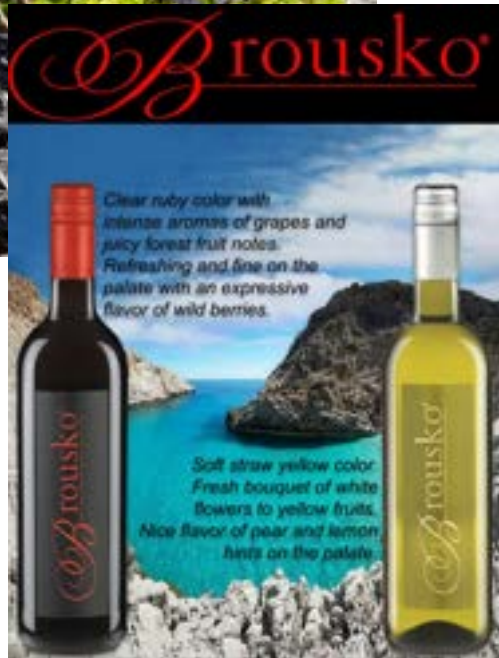
## REGION *Heraklion Crete*

Heraklion is an important shipping port and ferry dock. Travelers can take ferries and boats from Heraklion to destinations including Santorini, Ios Island, Paros, Mykonos, and Rhodes.

There are direct ferries to Naxios, Karpathos, Kasos. Sitia, Anafi, Chalki, and Diafani. There are also several daily ferries to Piraeus, the port of Athens in mainland Greece. The port of Heraklion was built by Sir Robert McAlpine and completed in 1928. Heraklion has a hot-summer Mediterranean climate (Csa in the Köppen climate classification).

Summers are warm to hot and dry with clear skies. Dry hot days are often relieved by seasonal breezes. Winters are mild with moderate rain. Because Heraklion is further south than Athens, it has a warmer climate during winter but cooler during summer because of the Aegean Sea.

The maximum temperature during the summer period is usually not more than 28 - 30 °C (Athens normal maximum temperature is about 5 °C higher). The minimum temperature record is -0.8 °C in the airport while in the port it has never dropped below 0 °C. Snowfalls are rare with the last significant snowfall with a measurable amount on the ground occurring in February 2004. Heraklion falls in 11a hardness zone.



## PRODUCER

Brousko is the nouveau wine of Greece. The freshest must is always used to produce these two wines. Securing quality and consistency has always been the most important part of this brand. This brand

was brought forth with the most important thought in mind to present what young wines have to offer. Produced from the indigenous Greek grape varieties without ageing, either in the bottle or oak.



## Tasting Notes:

**Characteristics:** Clear ruby colour with Intense aromas of grapes and juicy forest fruit notes. Refreshing and fine on the palate with an expressive flavour of wild berries. To be enjoyed with Meze and great company.

## Food Suggestions:

Brousko Red is the perfect company for your every day meals. It is a soft, dry red with spicy berry fruit aromas, which is an excellent accompaniment to Mediterranean dishes. What does Meze mean in Greek? Meze is a selection of appetizers usually served next to drinks. They can be hot or cold and include a variety of foods like meat, cheese, seafood, vegetables, bread, olives and spreads. Think of it as Greek tapas.

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

## Sources:

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

<https://en.wikipedia.org/wiki/Meze#:~:text=In%20Greece%2C%20Cyprus%2C%20Bulgaria%20and,or%20cold%2C%20spicy%20or%20savory.>

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# WESTERN RESERVE WINES CLUB JANUARY 2024



## WINE: ROCCAFIORE Fiordaliso Bianco 2021

**VARIETALS: 100% Grechetto di Todi**

*Viticulture Area: Umbria, Italy*

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

## INTRODUCTION

***Producing wine is an art.***

***And, like any art, it requires technical expertise but also inspiration  
Roccafiorre, where vision and courage form a concept of wine***

“Today, in addition to the essential quality of the grapes, creating excellent wines requires vision, innovation and nerve.” According to Leonardo and Luca Baccarelli, this is the winning formula for enacting a solid idea of viticulture, as a result of a detailed dialogue between the head and heart, bearing the fundamental principles of belonging, identity and character.

## REGION

### **The territory of Todi, a vocation and inimitability yet to be explored**

Todi is located in Umbria – the green heart of Italy – in the valley extending from Perugia to Terni. The river Tiber laps this fertile countryside and then sinuously diverts towards Orvieto before resuming its course. The landscape consists of a series of rolling hills largely covered with woods. The crops alternate between vineyards, olive groves and arable land with an extensive number of stone buildings that testify to the agricultural tradition of these lands that extends back through the centuries. This undulating area offers a unique and unspoiled landscape, forming an agricultural setting of great history and charm.



#### **Vineyards specifications**

The fifteen hectares of vineyards are united in a single expanse, entirely located in the Municipality of Todi. It is here, from the very first day, we have followed the dictates of organic and sustainable farming, believed to be a natural and rational approach, combined with meticulous manual labour in order to bring healthy and perfect grapes to the cellar.

## PRODUCER

### Cantina Roccafiore

**Grape variety:** 100% grechetto di Todi – G5 clone, from sustainable farming

**Vineyards specifications:** vines planted in 2004 with guyot training system, east/south-east exposure, white clay and limestone soils

**Plant density and yield:** 6.500 plants/hectare with a production of 1,5 kg of grapes per plant (95 quintals/hectare)

**Harvest:** totally hand-picked in the first week of September

**Winemaking:** the grapes are gently destemmed and pressed, the must naturally decants for 12/24 hours and the fermentation takes place with wild yeast in stainless steel tank, where temperatures are strictly controlled

**Ageing:** 6 months in stainless steel tank in contact with the fine lees, it doesn't go through the malolactic fermentation and, after being bottled, it refines at the least 3 months in the bottle.

#### ***A story of inspiration, heart and passion***

According to Leonardo Baccarelli, "land" is not merely soil but the inspiration for advancement with beauty as the lynch pin, as a tangible sign of respect for the community. In winemaking, the propulsive barycentre of a noble countryside aims to shore up the aesthetics with logic, in the conviction that the goodness of the fruit can only derive from the harmony of the location.



**Grechetto** refers to two distinct grape varieties, Grechetto di Orvieto and Grechetto di Todi. Both are grown extensively in Umbria, and in Emilia-Romagna.

## *Tasting Notes:*

Color : Straw-yellow wine with golden lights. Aromas : Bouquets of white flowers, pleasant pink grapefruit and green apple notes. Taste : Dry, fresh and salty, adequately vibrant, it tastes lingers and mineral.

## *Food Suggestions:*

- Pumpkin-stuffed pasta (*tortelli di zucca*) (dry)
- Parmesan crusted scallops (dry)
- Almond cookies (sweet)

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

**CHEERS!!!**

#### **Sources:**

<https://www.wine-searcher.com/grape-195-grechetto>

<https://www.cantinaroccafiore.it/en/wines/bianco-fiordaliso/>

<https://www.cantinaroccafiore.it/en/earth/>

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# WESTERN RESERVE WINES CLUB JANUARY 2024

**WINE:** *Chateau Puy Laborde Bordeaux Superieur 2019*



**VARIETALS:** *Bordeaux-style Red Blend*

*Merlot, Cabernet Franc, Cabernet Sauvignon, Petit Verdot*

**VITICULTURE:** *Left Bank Bordeaux, France*

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

## INTRODUCTION

Château Puy-Laborde wine is a Red wine produced in the Bordeaux region in France, by Maison Cordier.

Cordier is one of the most respected Bordeaux merchants, valued for its portfolio of outstanding Estates and for its capacity to innovate and renew its offers to respond to current trends. Cordier is also the only merchant offering support to its growers throughout the winemaking process, from vine to glass.

Our exclusive Châteaux Selection brings together a range of the most significant petit chateaux within their appellation. We strive to highlight each regions heritage while preserving the richness and typicity of their terroir. Thanks to our long-established privileged relationships, we have direct connections to Estates and winemakers in the best appellations.

Attentive to consumer's feedback, we frequently adapt our offerings to propose wines in touch with the current trends and we favor working with family properties, who bring a new impetus to the domain and an innovative eye to the process.

Today, our oenologist Bruno Kessler guides our partner winemakers in producing wines which exemplify quality.

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

## REGION

### **Superior Bordeaux Wine**

Bordeaux Supérieur, an appellation with demanding criteria

**The AOC Bordeaux Supérieur** extends over 502 communes of the Bordeaux vineyards, in particular in the **wine-growing regions of Médoc, Graves, Entre-Deux-Mers, Sauternes, Libourne and finally Blaye-Bourg** . To obtain this designation, the wines must meet very strict conditions: the vines from which the wines are produced must be old, and the wines must be aged for a minimum of 12 months before being marketed. These criteria apply to both red and white wines.

The grape varieties most used in the production of red Bordeaux Supérieur are:

**Cabernet Franc, Cabernet Sauvignon, Malbec, Carmenère, Merlot and Petit Verdot .**

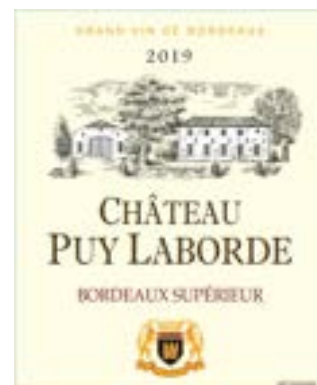
The Bordeaux Supérieur appellation benefits from an **oceanic climate** , characterized by mild winters and relatively cool summer temperatures, and enjoys different types of soils, mainly clayey and gravelly soils, but also limestone and sandy soils.

## PRODUCER

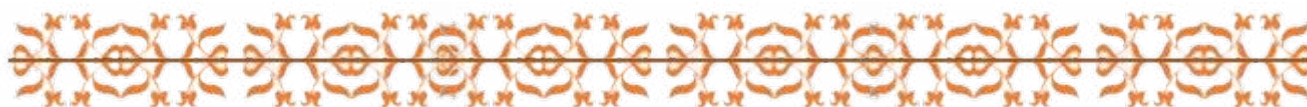
Established in 1886 by Désiré Cordier, MAISON CORDIER quickly became one of the most emblematic trading houses on La Place de Bordeaux. From the beginning of the 20th century, it worked with reputed châteaux such as Gruaud Larose, Talbot, Lafaurie-Peyraguey and Le Clos des Jacobins. Cordier has been committed to preserving the values he held dear: collective strength, daring creativity and a thirst for knowledge.

In the second generation, Mr Trabut-Cussac runs this very small winery near the town of Taillecavat, on the Gironde. The owner works with very low yields, carefully controlling and reducing leaf growth to give the vines enough light until harvest. The cultivation takes place in a very traditional way. The grapes are harvested exclusively by hand and fermented in different containers depending on the degree of ripeness of the grapes. The grapes are destemmed and a long maceration follows. The result is a wine with a very balanced tannin structure and high concentration.

Soil: Topsoil of silt and clay-limestone over a classic Fronsadais molasse substratum.



Located in the north of the Bordeaux region, this estate has produced a balanced wine. Acidity and spice work with blackberry fruits touched by vanilla smoothness. Drink now. — [Roger Voss](#)



## Tasting Notes:

The robe has an intense purple color, while the nose is packed with elegant fruit and floral aromas. The palate is generous, with supple and well-rounded tannins and a great sense of balance.

## Food Suggestions:

Pair with duck breast or a cheese plate. Suitable for game, roast beef, strong/savory salads.

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**CHEERS!!!**

## Sources:

<https://www.twil.fr/france/bordeaux/bordeaux-superieur.html#description-bordeaux-superieur>  
<https://www.cordier-usa.com/domaines-chateaux/>

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# WESTERN RESERVE WINES CLUB JANUARY 2024

WINE: Fabien Jouvès Haute Cot(e) de Fruit 2022



WESTERN RESERVE  
WINES

VARIETALS: 100% Malbec

Viticulture: Sud-Ouest Cahors, France

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

## INTRODUCTION

Mas del Périé - Fabien Jouvès is a winery located on the slopes of Trespoux, in Cahors. Its plots are cultivated biodynamically in order to fully respect nature, the vine and its surroundings. It is run by Fabien Jouvès, a young winemaker who founded it in 2006 and who makes the wines naturally, without oenological contributions, and accompanying the wine until maturity, fermenting it and ageing it in concrete tanks, foudres and barrels.

## REGION



Cahors is a red [wine](#) made from grapes grown in or around the town of Cahors in the Lot department of southern France. Cahors is an *Appellation d'origine contrôlée* (AOC) (Controlled designation of origin) associated with part of the South West France wine-region. The dominant grape variety in AOC Cahors wines, Malbec (known locally as "Auxerrois" or "Côt") must make up a minimum of 70% of the wine. Winemakers may supplement the Malbec with up to 30% Merlot and/or Tannat. Marketers may use the designation AOC Cahors only for red wines - they distribute the white and rosé wine produced in the same area under the designation *Vin de Pays du Lot* instead. Cahors vineyards comprise 4,200 hectares (10,000 acres), with a planting density of at least 4000 vines per hectare.

Most of the vineyards are located on the gravel terraces within the meanders formed by the river Lot. The lowest terrace is too close to the river and therefore not suitable for viticulture; vineyards have only been established on the second, third, and fourth terraces. There is increasing interest in the plateau (technically the fourth terrace) for viticulture called "Les Causses".

The climate of Cahors is mainly influenced by the Atlantic Ocean, with hot summers and wet winters. In contrast to Bordeaux, it also is influenced by the Mediterranean Sea. The river Lot is an important factor for the microclimate in the vineyards, especially as the nearby Massif Central may occasionally cause severe frost in winter.

## PRODUCER

**Region:** Occitanie

**Grape:** Côt Malbec

**Vineyard Size:**

21 hectares

**Soil:** clay, limestone

**Average Age of**

**Vines:** 25 years

**Farming:** biodynamic

**Harvest:** by hand

**Winemaking:**

destemmed, 7 day

maceration, spontane-

ous fermentation in

neutral oak and cement

with indigenous yeasts

**Aging:** in neutral oak and cement

**Fining:** none

**Filtration:** none

**Added SO2:** 20 mg/L



Fabien Jouves is from an old farming family in Causse and became a winemaker in 2006 when he created his first cuvée, "Mas del Périé", on the highest slopes of Cahors.

Jouves' estate, 21 hectares in the junction of Quercy and Cahors, was selected to highlight the many expression of Côt. The wine expresses Fabien's commitment to biodynamic viticulture that respects "life, plant, man, and the environment." Following biodynamic agriculture adds strength to his terroir by supporting the whole environment from the vines to the animals.

The vinification is completely natural without any oenological inputs. His wines are then aged in concrete vats, barrels, or casks, according to its characteristics and personality.

Malbec (Cot) is the king grape variety there. Due to the location of the estate at the junction of the terroirs of the hillsides of Quercy and those of Cahors, the plot selection was obvious to express the different facets of Malbec.

## Tasting Notes:

Expressive and complex. Wild Side, Flexes with Food, Red Fruit, Juicy, Chillable Red wine. Young Biodynamic, Natural, Organic and Vegan. A natural fruity red, with silky tannins and a deep finish.

Expressive nose, with hints of blackberry, raspberry, some spices and milky touches. It is round and enveloping in the mouth, with a dense and velvety material accompanied by an explosion of fruit and freshness. It has a long finish with pleasant and long-lasting chalky and spicy notes.

## Food Suggestions:

Roast White Meats, Meaty Fish, Pizza Night, Red Sauce, Aperitif

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**CHEERS!!!**

**Sources:** <https://www.kaikenwines.com/>

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# WESTERN RESERVE WINES CLUB JANUARY 2024

*WINE: Cantina Mesa Giunco DOC Vermentino di Sardegna*

*VARIETALS: Vermentino*

*Viticulture Area:*

*Sulcis area, in the extreme south-west  
of Sardinia, Italy*

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



## INTRODUCTION

We want to tell you the story of a fabulous winemaking area. A terroir with a mother's generosity, a land that holds nothing back; its riches and subtleties, its aromas and fragrances, soul and knowledge. A place where sea and sky form a single source of light, where vines grow on hillsides pampered by caring nature. Lulled by the sun and caressed by a wind permeated with the scents of the sea and the Mediterranean. The story of a land with a culture of hard labour, but also love and dedication, a strong sentiment that harks back to an ancient art and tradition. *Gavino Sanna*

The name Mesa, which in both Sardinian and in Spanish means table or dinner table, sums up in just four letters the very soul of the winery. Nourishment, a meal among friends, maternal love, simplicity and fragrant odors. Of the Sardinian earth. Mesa was thus born as a declaration of love for Sardinia, as a marriage of beauty and goodness, as a celebration of the island's generosity and of its culture. Expressed through one of its most noble cultural treasures, wine.

## REGION *Sulcis area, in the extreme south-west of Sardinia, Italy*

The wine industry in the traditional Sulcis zone began in 1932, while the Carignano del Sulcis D.O.C. was formalized in 1977. The Lower Sulcis, along the coastal belt in the Valley of Porto Pino (where MESA is located), is characterized by the presence of numerous vineyards, some of them over a hundred years old and composed of ungrafted vines planted in the typical sandy soil.

Here the influence of the sea has a significant impact on the climate, mitigating the heat of summer in the southernmost part of the Sulcis zone. The marine breezes refresh the vines and the salty air guarantees the freshness and vivacity of the Carignano grape's flavors, favoring its delicious, easy-drinking style. Also, the winds in this region play an important role in preventing fungal diseases deriving from the humidity, thus ensuring the cultivation of healthy, high-quality grapes.

The Sulcis zone is the oldest geological area in Sardinia. In our region, as if in an amphitheater protected by splendid mountains, the ever-changing landscape slopes down towards gentle hills before transforming itself into a seaside area, full of white sandy beaches. The uncontaminated home of luxuriant biodiversity, this corner of Sardinia offers its visitors a whole host of unmissable natural attractions: pine groves, salt pans and little islands that seem infused with the ancient traditions of the courageous peoples who have always lived here.



## PRODUCER

Cantina Mesa was founded in 2004, as a declaration of love for Sardinia, as a marriage of beauty and excellence, and as a celebration of the island's generosity and culture, expressed through one of its most precious treasures: wine. The winery therefore fulfilled the dream of its founder Gavino Sanna, Italy's most famous and award-winning advertising executive: the desire to create something as extraordinary, unique and bold as Sardinia, his marvelous land of origin. Type of soil: Clayey, rich in iron and manganese, with a high presence deep down of active limestone.

**VERMENTINO: MESA'S GOLD** Mesa's Vermentino expresses not only the particular terroir of the Sulcis area, but also the brand's house style, composed of elegance and luminous clarity. Vermentino is a semi-aromatic white variety that has been successful in adapting to the varied environments in Sardinia, as it is resistant to the island's long, hot, dry summers. It produces wines ranging from those with a fresh, vegetal style to others with notes of ripe, exotic fruit, along with infinite nuances of flowers and Mediterranean scrubland. On the palate it offers a vast range of rich and attractive sensations, in which freshness and tanginess set off a sustained level of alcohol, making Vermentino one of Italy's most popular indigenous varieties. The vegetal freshness of our most popular Vermentino recalls the lightness and gentle oscillation of the reeds blown by the salty wind from the sea around the Sulcis zone.



Donna Sarda



Gavino Sanna

## Tasting Notes:

A beautifully-balanced white wine with good body, and scents of fruits and balsamic herbs, backed by floral impressions. COLOR: Bright straw yellow. AROMA: Intense with citrus zest, white-fleshed fruit and tropical fruits with balsamic notes from Mediterranean shrubs and hints of iodine. TASTE: Tasting is energetic and quick-fire yet all-embracing, freshness and saltiness dictate the rhythm and underpin the aromatic fruity and balsamic hints.

## Food Suggestions:

Delicious with fish and creamy cheeses. Enjoy in summer at 8-10 degrees C and in winter at 12 degrees C.

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### Sources:

<https://www.cantinamesa.com/en-US/our-wines/giunco>

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# WESTERN RESERVE WINES CLUB JANUARY 2024



*WINE: Estriacus Noster Inicial 2018 Priorat*

*VARIETALS: Grenache 70%, Carignan*

*25%, Cabernet Sauvignon 5%*

*Viticulture Area: Priorat, Spain*

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



## INTRODUCTION

Estriacus winery is located in the town of Gratallops, Priorat, just 40 km from the Mediterranean. Priorat is a DOQ (Denominacio d'Origen Qualificada) which is the highest quality classification in Catalonia (Eastern Spain), and one of only two wine regions in Spain to qualify as DOQa, the highest qualification in Spain. Estriacus: La Perla del Priorat, one of Priorat's oldest wineries, was founded by the Carthusian monks of Scala Dei in the 15th century. After more than 10 years of winemaking at La Perla, winemaker Montserrat Cereceda and winegrower Miquel Sabate started Estriacus winery in 2015. Making outstanding wines is their way of respecting and honoring the rich tradition and history of this land. Priorat is a DOQ (Denominacio de Origen Qualificada) which is the highest quality classification in Catalonia (Eastern Spain), and one of only two wine regions in Spain to qualify as DOC, the highest qualification in Spain.

## REGION



D.O. Q Priorat: A small and dynamic wine region in Catalonia, in NE Spain known for full-bodied red wines made mostly from Grenache and Cariñena, although international varieties can be used. It has a Continental climate with long, hot, and dry Summers. The region's slate soil, known as "llicorella" in Catalan is of paramount importance to winemakers as it imparts much of the minerality wines this area is prized for. The combination of the poor soil and dry weather creates abnormally low yields. Winemaking in this region dates to the 12th century when monks of the Carthusian Order established the Priorato dei Scala Dei monastery and planted vineyards there.





## PRODUCER

Winery: Estriacus

Wine Makers: Montserrat Cereceda

Appellation: DOQ Priorat

Soil: Licorella slate rocks Elevation:  
1,312 feet above sea level

Vineyard practice: Dry farming,  
organic agriculture and winemaking  
practices without certification

Vine Age: >25 yrs old

Production: 8,000 bottles

Fermentation: Grapes are fermented  
separately. Maceration between  
15-20 days with pump over and  
delestage (rack and return).

Aging: 50% of the wine for 12 months  
in French oak barrels. The rest in  
stainless steel tanks.



## Tasting Notes:

Intense red cherry color with lilac nuances. Intense nose, great complexity as red fruit notes appear, especially strawberry and cherry, then evolving to blackberry and plums with fig, beautifully integrated with chocolate and vanilla. . Slight notes of toast from the "Crianza" in French oak barrels. Fine and fresh in mouth, great balanced structure, minerality. An elegant long lasting taste. Full bodied, complex, with persistent mature tannins.

## Food Suggestions:

Good with lamb, asado (short ribs), pheasant.

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

Sources: <https://www.wbimports.com/index.html>

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# WESTERN RESERVE WINES CLUB JANUARY 2024

*WINE: Azimut Brut Nature Cava Rosat Sparkling Rose*



*VARIETALS: 40% Xarel-lo Vermell,  
30% Monastrell, 30% Garnatxa*



*VITICULTURE AREA: the village of Grabuac, DO Penedés, Catalonia, Spain*

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



jenny & françois selections  
importer of natural wines

## INTRODUCTION

We present the wines of small vineyards in this competitive worldwide market, in order to defend an endangered species — winemakers who work like artisans, crafting a different wine each year.

They do not impose a preconceived taste on their wines, but look to be surprised  
by what nature gives them — natural wines.

## PENEDES WINE REGION

**SPAIN**



**COASTLINE**

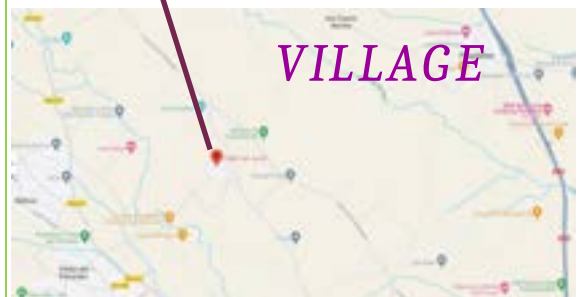


Top wine tourism and wine country near Barcelona.

**Penedes is the most famous region** out of all of the wine regions in Catalonia. Catalonia holds 90% of cava production, in an area comprised between Barcelona and Tarragona; The remaining 10% is shared among other regions.

A super important part of Suriol's natural approach is their Azimut project, named after the Arabic word for direction. And the direction here is clear: promoting organic agriculture! Using their export network as well as connections to local farmers, Assis & co. have created a brand of fun, easy-drinking wines made from their own and certified organic grapes that they purchase from their neighbors, thus encouraging them to pursue respectful viticulture. Based on typical local grapes and the Mediterranean diet and lifestyle, these wines are the perfect everyday dash of joy and color that can be enjoyed, as Assis would say, with a clear conscience.

**VILLAGE**



## PRODUCER

# Cellers de Can Suriol

### Quick facts

Owner & winemaker: Assís Suriol and his family  
Vineyard area: 30 hectares (~74 acres), estate-owned + purchased organic grapes from neighbors for the Azimut line

Vineyard management: certified organic ([CCPAE](#), since 1996), practicing biodynamics

Soils: clay, limestone, loam

Main varieties: traditional regional Parellada, Macabeo, Xarel·lo for whites, Monastrell, Garnacha, Tempranillo for the reds

Winemaking: Spontaneous primary fermentation, stainless steel vats, amphorae from local clay, and concrete tanks. The sparkling wines are secondary-bottle-fermented and aged on lees in accordance with the Cava DO rules. No fining, no filtering, little to no SO2 added.

Annual production (approx.): 90,000 bottles for the Suriol estate wines, 120,000 for the Azimut line



### Fun facts

- The estate is based in Castell de Grabuac, a medieval farmhouse built in the 15th century, where the Suriol family has been farming the property since the 1600s
- In 1890, the infamous phylloxera pest killed all their vines, causing the owners to replant all the vineyards with American rootstock some 10 years later
- The winery focuses on sustainability in all aspects. For example, the glass bottles are generally sourced within 100 km from the estate, and the winery has installed solar panels covering a big part of their electric supply
- The Suriol family produces wines under two brands – the bottles sporting their name present a polished, estate-grown fruit, while the Azimut line denotes easy-going fun wines made from Suriol's and their close neighbors' organic grapes
- The family also runs a small rustic hotel and a restaurant as part of the property, offering a complete Mediterranean lifestyle experience to thirsty travelers.

**Azimut Cava Rosé** : Vinification Method: Traditional fermentation with indigenous yeasts, zero dosage. Aged a minimum of 10 months in the bottle, disgorged at the time of order.

## Tasting Notes:

Cavas usually offer an excellent value and this organic, spontaneously fermented sparkler is a perfect case in point. The traditional Spanish Garnacha and Monastrell grapes translate into fruity, uplifting drinking experience, helped by fine fizz and refreshing acidity, courtesy of minimum 10 months of bottle aging on lees and zero dosage.

## Food Suggestions:

Pairs well with appetisers and salads, pasta and vegetable-based recipes, fish, seafood, stews and meats, in addition to desserts such as Coca de San Juan (traditional San Juan cake). There is an enormous variety of Cocas: they can be made with pine nuts, cream and candied fruit.

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

Sources: <https://www.jennyandfrancois.com/>  
<https://www.jennyandfrancois.com/wines-2/spain/cellers-de-can-suriol/>  
<https://winetourismspain.com/wine-regions/catalonia/barcelona-penedes/>

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# WESTERN RESERVE WINES CLUB JANUARY 2024



*J. Bookwalter 2021 Suspense Cabernet Franc*

**VARIETALS:** 75% Cabernet Franc | 25% Merlot

**Viticulture Area:** Columbia Valley A.V.A., Washington State

**Bottle Price: \$46.99 | Case Price: \$507.95 plus tax**

## INTRODUCTION

J. Bookwalter is one of the most recognized boutique wineries in the Pacific Northwest, relying on meticulous winemaking, exceptional vineyards and a decades-long commitment to excellence to produce some of the world's finest wines.

Our story is one of deep family roots in Washington State's exciting wine industry and a family heritage in viticulture and winemaking in the Columbia Basin.

Today, J. Bookwalter is one of Washington's most recognized wine brands with multiple awards and honors from *Wine Spectator*, *Wine Enthusiast* and the *Wine Advocate* as well as distribution and sales in 35 states and Canada.



## REGION

### WASHINGTON WINE

**Terrific Terroir**  
Great wine begins with nature—and Washington is blessed with a climate and soils that produce some of the best fruit in the world across 20 distinct AVAs.

**LOCATION**  
Washington State shares the same latitude as top wine regions in Europe. With this northern latitude and a growing season that sees up to 17 hours of sunlight a day, Washington's geography and climate deliver a perfect balance of New World fruit with Old World structure.

### FIRE & ICE

**Volcanic Foundation:** The largest lava flows ever documented formed a basalt bedrock that makes viticulture possible in eastern Washington.

**Epic Floods:** Thousands of years ago during the last ice age, cataclysmic floods from ancient Lake Missoula inundated eastern and central Washington - bringing with them soils uniquely suited for growing grapes.

**The Columbia River:** The fourth largest river in North America is the main source of irrigation for the majority of Washington's vineyards.







## PRODUCER

The story of J. Bookwalter winery is one of family heritage, deep roots and a centuries-old commitment to the land.

Ten generations of the Bookwalter family have been involved in American agriculture. But it was Jerry Bookwalter, generation nine and father of current company president John Bookwalter, who led

the family into viticulture. After graduating from UC-Davis in 1963, Jerry spent 13 years farming in California's San Joaquin Valley before moving his family in 1976 to the Tri-Cities in Washington State. Once there, he firmly stamped the Bookwalter name on the state's nascent wine industry. From 1976 through 1982, Jerry helped manage the plantings of three iconic vineyards – Sagemoor, Bacchus and Dionysus. He eventually became vineyard manager of the famed Conner Lee Vineyard which remains the largest source of grapes for J. Bookwalter wines.

***And in 1982, he leveraged his vineyard connections and industry knowledge to start J. Bookwalter winery.***

Jerry's son John quite literally grew up in the vineyards of Eastern Washington, but left in the late 1980s to pursue a successful 10-year sales and marketing career with E&J Gallo, Winterbrook Beverage Group and Coors Brewing Co. In 1997, he returned to Richland with a keen understanding of the winery's heritage and a clear vision for its future.

## Tasting Notes:

Bursting with flavor! Aromas and flavors of rose petals, ripe raspberry, sweet red pepper, and dark cherry with a silky texture. Clove and baking spices lead into a long, plush finish.

## Food Suggestions:

with flavor! Pair this wine along with roasted turkey with cranberry sauce, spiced lentil stew, pork belly  
tacos, butter herbed mushrooms with red pepper flakes, and soft-ripen cheeses.

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

### **Sources:**

**Bookwalterwines.com**

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# WESTERN RESERVE WINES CLUB DECEMBER 2023

*Domaine du Vieux Lazaret Chateauneuf-du-Pape Blanc 2021*

*VARIETALS: Grenache Blanc, Clairette, Bourboulenc, Roussanne*

*Viticulture Area: Rhone Valley, France*



*Bottle Price: \$48.99*

*Case Price: \$529.09 + tax*



## INTRODUCTION

For 13 generations, the Quiot family has been growing vines in Châteauneuf-du-Pape. The estate is family-owned and operated with the brother-sister team, Jean-Baptiste and Florence Quiot, at the helm. The vineyards of Domaine du Vieux Lazaret span over 200 acres, with just over 24 acres planted to white grape varieties. Quality is of utmost importance and fuels strict limits on vineyard yields, prioritizes hand harvesting and only allows for the selection of the best grapes to build this family-owned, estate-grown classic Châteauneuf-du-Pape Blanc. Incredibly food-friendly and versatile, this is a portfolio darling, opulent and rare - a Milligan crown jewel.

## REGION

Famous for its full-bodied, seductive and spicy reds with flavor and aroma characteristics reminiscent of black cherry, baked raspberry, garrigue, olive tapenade, lavender and baking spice, Châteauneuf-du-Pape is the leading sub-appellation of the southern Rhône River Valley. Large pebbles resembling river rocks, called "galets" in French, dominate most of the terrain. The stones hold heat and reflect it back up to the low-lying gobelet-trained vines. Though the galets are typical, they are not prominent in every vineyard. Chateau Rayas is the most obvious deviation with very sandy soil.

According to law, eighteen grape varieties are allowed in Châteauneuf-du-Pape and most wines are blends of some mix of these.

For reds, Grenache is the star player with Mourvedre and Syrah coming typically second. Others used include Cinsault, Counoise and occasionally Muscardin, Vaccarèse, Picquepoul Noir and Terret Noir.

Only about 6-7% of wine from Châteauneuf-du-Pape is white wine. Blends and single-varietal bottlings are typically based on the soft and floral Grenache Blanc but Clairette, Bourboulenc and Roussanne are grown with some significance.

The wine of Châteauneuf-du-Pape takes its name from the relocation of the papal court to Avignon. The lore says that after moving in 1309, Pope Clément V (after whom Chateau Pape-Clément in Pessac-Léognan is named) ordered that vines were planted.

But it was actually his successor, John XXII, who established the vineyards. The name however, Châteauneuf-du-Pape, translated as "the pope's new castle," didn't really stick until the 19th century.

***Rhône blends have also become popular in other countries. Somm Secret—Putting their own local spin on the Rhône Red Blend***

## PRODUCER



**Region:** Rhone Valley, France  
**Appellation:** Châteauneuf-du-Pape  
**Vine Age:** 40 Years  
**Varietals:** Grenache Blanc, Clairette, Bourboulenc, Roussanne  
**Soil Type:** Clay, sand and limestone  
**Alcohol:** 14%  
**Closure:** Natural Cork

The vineyards of Domaine du Vieux Lazaret are spread over 90 hectares, split into 35 different parcels of vines throughout Chateauneuf-du-Pape. It is today amongst the largest domains in Chateauneuf-du-Pape, with 80 hectares planted in red grape varieties and 10 planted with white grapes.



The number of parcels enables the Domaine du Vieux Lazaret to give greater complexity to its wines due to the diversity of soils, grape types and differing ages of vines.

Harvesting of the grapes is done entirely by hand, with very strict selection of the best grapes to enhance the quality of the Domaine du Vieux Lazaret wine. This limits the maximum production, under the A.O.C laws, to 35 hectoliters

The viticultural practices are strictly controlled and follow those traditions practiced for many generations. The pruning is only done by those vineyard workers who are extremely experienced, and follow the strict rules of the appellation, with some vines trained on wires and others trained low to the ground. The soil in the vineyard is regularly worked to allow proper aeration, with regular application of compost, and other treatments to maintain the best organic level and condition of the soil. Harvesting of the grapes is done entirely by hand, with very strict selection of the best grapes to enhance the quality of the Domaine wine.

## Tasting Notes:

Opulent and juicy, sun-charged fruit with full ripe peach and apple fruit character richly complemented by toasty notes. The palate reveals fleshy yellow fruit, spice and herbal highlights and a bright spine of acidity.

"Depth & Concentration, Green Melon, White Peach, Key Lime" - **91 Points, Wine Spectator**  
**91-plus points for the last 7 vintages!**

## Food Suggestions:

Easily the best wine for pairing with lobster, puff-pastries, halibut and cod, or garlic and chive goat cheese.

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

**CHEERS!!!**

### **Sources:**

**DavidMilliganSelections.com**

*Selected and imported by David Milligan Selections*

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We are thrilled to  
congratulate Famille  
Quiot on another  
exceptional vintage  
of **Vieux Lazaret**  
(Vee-yuh Laz-a-ray)!

