

WESTERN RESERVE WINES CLUB JANUARY 2025

WINE: Les Petits Ducs



VARIETALS: Grenache, Cinsault, Shiraz/Syrah, Mouvedre

Viticulture Area: Cotes du Rhone

Bottle Price: \$14.99

Case Price: \$161.89 plus tax



INTRODUCTION

For us (Saskia Leal Keijzer and Maurice Goetschy), the peasant adventures began in 2019. Before that, we lived and worked in Luxembourg. That's where our law studies, our penchant for foreign languages and our European spirit led us. That's also where we met and where our two children, Felix and Alma, were born. We didn't intend to become winemakers. Actually, maybe a little bit.

Saskia was born and raised in Andalusia, in the province of Malaga, to a Dutch mother and a Spanish father, and her grandfather was a wine merchant there. Maurice was born and raised in southern Alsace, where his grandfather was also a wine merchant in Altkirch. In the mid-1990s, Saskia's parents, Els and Ramon, decided to buy an old farmhouse in Occitan Provence. The house was sold with a few hectares of vines in vin de pays. This may have been what made their decision.

We know relatively little about the older history of the Château de Boucarut and its adjoining chapel, except that the oldest buildings date from 1758 and that it was probably the property of a clergyman. Lovers of the arts, literature and good wine, Els and Ramon set about restoring the splendor of the Château de Boucarut and the chapel in which Els organizes concerts every year. At the same time, Els and Ramon equipped the estate with the essential wine-growing tools. For 25 years, they would cultivate the vines and vinify the grapes at the estate in order to hand over most of the production to the trade. Their objective was then to maintain and foster the historic wine-growing activity of the estate.



REGION:

The cultivation of vines and the foundation of a sustainable agroecological estate is a long journey. We are delighted to have to patiently work on this, for us, for those who appreciate our wines, and for those who, we hope, will continue after us to bring this place to life by sustainably registering it in the culture of vines and wine production.

The Château de Boucarut and its vines are located in Roquemaure in the Gard, at the crossroads of several regions and cultures, on the right bank of the Rhône and in the heart of the southern Côtes du Rhône where vine cultivation dates back to antiquity. The soils of Boucarut are mainly made up of sandy hillsides formed by the retreat of the Rhone, more or less mixed with scree of rolled pebbles that were torn from the sides of the Alps and polished by the Rhone. The subsoil is made up of successive layers of sediments deposited by the inland seas of the secondary and tertiary eras. The climate is Mediterranean with few maritime influences apart from the Mediterranean and Cévennes episodes at the end of summer. the Mistral blows often and strongly. Summers are hot and dry, with often significant temperature variations, and winters can be cold.

PRODUCER

In 2017, plots of vines adjoining and historically part of the Boucarut estate were offered for sale. Destiny then providentially struck us and we decided to change our lives.

Château de Boucarut now has 20 hectares, including 15 hectares under cultivation, gathered around the property. Half of the vines are in AOC cru Lirac and the other half in vin de pays. To this is now added a small plot in AOC Cru Tavel of half a hectare located in the terroir of Vestides to the west of the village of Tavel.



Without any real knowledge, training or experience, we took the gamble of becoming peasant winegrowers by actually carrying out all the tasks on the estate with the help of a small team. To preserve both the wealth of this enlarged estate and our well-being, we immediately committed all of the vines to organic farming.



Hand-harvested | Minimal Sulfites | Fermentation by Indigenous Yeasts | No fining or filtering

Tasting Notes:

Very intense ruby red color, on the nose aromas of black fruits, spice and liquorice, with a light floral note. In the mouth we find the black fruits in a jam version, and the note of pepper. Soft and rightly tannic.

Food Suggestions:

Pork Tenderloin dish with roasted potatoes. Easy to mix leftovers with some couscous and mix all together and season with za'atar to add a different flavor. Adding nuts, dried fruits, cheese or herbs are also easy ways to add textures and flavor contrasts.

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

Sources:

[Petits-ducs-2022-cotes-du-rhone-by-chateau-de-boucarut](https://www.petits-ducs.com/2022-cotes-du-rhone-by-chateau-de-boucarut)
[Les-petits-ducs-cote-du-rhone-gsm-red-rhone-france-WRW](https://www.petits-ducs.com/cote-du-rhone-gsm-red-rhone-france-WRW)
[Boucarut.com/](https://www.boucarut.com/)

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WESTERN RESERVE WINES CLUB JANUARY 2025



WINE: Coelho “Kway-Low” Winery Bunny Chardonnay

VARIETALS: 100% Chardonnay

Viticulture Area: Willamette Valley Oregon

Bottle Price: \$16.99 Case Price: \$183.49 plus tax



INTRODUCTION

Portuguese-inspired wines and Willamette Valley varietals that pour from our bottles like delicious, little secrets—sunlight and rain, heritage and play, joy and surprise.

It is no surprise to us at Coelho Winery how genuinely enjoyable our wines are. We love delighting wine lovers everywhere with our hospitality, in-depth wine knowledge, and a wide selection of exceptional wines.

Sommeliers Choice Awards 2020; Silver Medal



Coelho Vineyard

Van Duzer Corridor AVA.

Mostly clay soils, defined by heavy Van Duzer winds whipping through the Corridor. This vineyard was planted in 2004 by the Coelhos.

“Kway-Low” Vineyards



REGION

The Van Duzer Corridor AVA, established in 2019, is a notable sub-appellation within Oregon's Willamette Valley, approximately 50 miles southwest of Portland and 40 miles east of the Pacific Ocean. The consistent airflow through the corridor influences the microclimate, resulting in grapes with thicker skins and higher skin-to-pulp ratios. This contributes to wines with enhanced phenolic structure, densely structured tannins, and firm acidity.



The soils in the Van Duzer Corridor are primarily marine sedimentary, providing well-drained conditions favorable for viticulture. The unique combination of wind patterns, soil composition, and cooler temperatures allows for an extended growing season, enabling the development of complex flavors and balanced acidity in the wines produced from this region. The predominant grape varieties cultivated in this AVA include Pinot Noir, Pinot Gris, and Chardonnay. This region is distinguished by the Van Duzer Corridor, a natural gap in the Coast Range that channels oceanic winds into the valley. These winds are 40-50% stronger in the afternoon compared to other Willamette Valley AVAs, leading to cooler average temperatures.

PRODUCER

A bottle of wine is not simply a beverage. When you open a bottle, whether at a celebration or during a moment of quiet contemplation, it creates a unique moment forever tied to that bottle of wine.

We invite you to create your own unique moments with us.



The Winery

Welcome to our lively urban winery in Amity, where the magic of winemaking spills right into our tasting room. When harvest takes place every year, it is a marvel to behold. All but the grape growing takes place at our winery, from destemming to long-term barrel aging and everything in-between.



Our History

"Coelho" means rabbit in Portuguese, and you say it like "Quail Oh." Wine is in our DNA. Dave's grandad, Joe Coelho, would whip up Portuguese wine for his loved ones, sparking Dave's fascination with the world of wine. Fast forward to 2004, we uncorked our first Pinot Noir and boy, it's been a fun ride since!



Our Process

We cultivate wine with authenticity, treating your wallet fairly, so it can be savored at any gathering. Let's toss out the "rule book" on wine etiquette and just relish in its taste while creating cherished memories. Cheers to living fully, loving deeply, and savoring every drop along the way!

Tasting Notes:

Coelho Winery Chardonnay's Cellar Treatment: 50% once filled Acacia barrel & 50% once filled French oak creates Chardonnay with orchard fruit driven with hints of butterscotch and spice. A buttery, and creme brûlée stylistic wine. Great for rich and hearty foods with lots of cream and butter! Wine Enthusiast: *With aromas and flavors like Golden Delicious apples, butter, ginger and cinnamon, this Chardonnay will bring the rabbits to the yard. The Bunny Cuvée hops with elevated acidity and a crisp mouthfeel.*

— Michael Alberty

Food Suggestions:

It's not the protein, it's the sauce. While "red meat with red wine, chicken and fish with white wine" has become conventional wisdom in the Western world, it's actually the seasonings and sauces that are most significant when choosing an appropriate wine pairing. Consider whether you're including a rich, creamy sauce or intense spice element when selecting wine. Enjoy Coelho Winery Bunny Chardonnay with steamed mussels, fish or chicken piccata, lobster bisque, salmon and chicken in cream sauce.

Sources:

[Coelho-winery-bunny-wine-chardonnay-willamette](https://www.westernreservewines.com/coelho-winery-bunny-wine-chardonnay-willamette)

<https://www.westernreservewines.com/coelho-winery-bunny-wine-chardonnay-willamette.html>

<https://www.willamettewines.com/wineries-and-vineyards/food-pairings/>

<https://old.willamettewines.com/about-the-valley/willamette-valley-avas/van-duzer-corridor-ava/>

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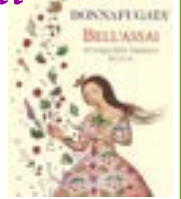
WESTERN RESERVE WINES CLUB JANURAY 2025

WINE: Donnafugata Vittoria Frappato Bell'Assai

VARIETALS: Frappato

Viticulture: South-east Sicily, Acate territory

Bottle Price: \$27.99 6-Pack Case Price: \$151.14 plus tax



INTRODUCTION

“They are productions of great tradition – says Antonio Rallo, head of the company together with his sister José – that allow us to propose the excellence of Sicilian wine from different territories; in addition to our historic commitment at Contessa Entellina, in the heart of western Sicily, and on the island of Pantelleria, with the 2016 harvest we have therefore launched the production on Etna and in the Vittoria area. We are very confident: Bell'Assai will be a delightful discovery.”

“The name Bell'Assai – José Rallo explains – is that of the girl depicted on the artistic label with which we wanted to celebrate the love for the beautiful. Inspired by my mother Gabriella and designed by Stefano Vitale, it depicts the young Bell'Assai, a girl of character who is offering the fruits of the vineyard and the scents of the countryside to the sweet Sicilian breeze. She represents the spirit of those enterprising families, lovers of beauty that have always animated the territory of Vittoria.”



REGION



The Vittoria estate: In the lands of the Baroque, between the Hyblaean plateau and the sea. Vittoria is a zone that is highly suitable for winegrowing, located between the Hyblean plateau and the sea in south-east Sicily. Here – in the territory of Acate – Donnafugata manages about 18 hectares of vineyards in production with 11 hectares of Nero d'Avola and 7 of Frappato. Frappato is one of the most ancient Sicilian grape varieties: it loves the warm temperate and dry climate, the cluster is compact, with thin-skinned berries that have a high concentration of aromatic components (terpenes).

TERRAINS & CLIMATE: altitude 120-150 meters a.s.l.; gently sloping terrains; soils tending towards sandy interspersed with a substratum of calcareous tuff and medium-textured soils. The climate is typically Mediterranean, warm temperate, mitigated by a sea breeze during the summer, as well as by a wide variation between day and night temperatures.



PRODUCER

Sicily is a wine-making region in its own right with over a thousand years of history.

We cultivate our vineyards using different methods to enhance the extraordinary potential of the island, from the coastal areas to the hills and the mountainous areas. Sicily boasts over 70 native varieties of grape and a multitude of extraordinary climates. In our vineyards, we focus on these diversities by combining the terroir and the grape varieties: from the **Contessa Entellina** estate in the western Sicily and the volcanic island of **Pantelleria**, up to the eastern side of **Vittoria** (Acate) and **Etna**, the highest active volcano in Europe.



DENOMINATION: Vittoria Doc Frappato Sicilia

VINEYARD: VSP (Vertical Shoot Positioning) training with spurred cordon pruning, leaving 6 to 10 buds per plant. Planting density 4,000-4,500 plants per hectare (1,619 - 1,822 an acre); yields of 7.0 – 8.0 tons/hectare (2.8 - 3.2 t/acre).

HARVESTING: harvest began at the beginning of September and ended in the third decade of the month.

VINIFICATION: fermentation in stainless steel with maceration on the skins for about 8-9 days at a temperature of 24 -25°C (75,2- 77°F). After malolactic fermentation, aging in tank for 4 months and then in bottle for at least 5 months.

ANALYTICAL DATA: alcohol 13.12 % vol., total acidity: 5.5 g/l., pH: 3.50.

DIALOGUE WITH ART: Bell'Assai is a girl with personality who offers to the sweet Sicilian breeze the fruits of the vineyards and the scents of the countryside. She represents the spirit of those enterprising families with the love for beauty which have always been animating the territory of Vittoria. An artistic label with which Donnafugata wants to celebrate the love for the beautiful.

<https://www.donnafugata.it/en/>



Tasting Notes:

A Frappato di Vittoria with great freshness and soft tannins, a fragrant red that amazes with its immediate pleasantness. Bell'Assai is a single variety Frappato that has a brilliant ruby red color with violet reflections, a fragrant bouquet that radiates intense floral notes of freesia and lavender with strawberries, raspberries and flowery scents of violets and roses. In the mouth it surprises with its great freshness, soft tannins and immediate pleasantness.

Food Suggestions:

Perfect to sip from a glass, it accompanies grilled vegetables, salumi and tasty fish dishes such as soups. Also excellent with tuna sushi. Serve in medium-size glasses, it can be uncorked at time of serving, excellent at 59-61°

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WESTERN RESERVE WINES CLUB JANUARY 2025

WINE: *Feudo Montoni Grillo "Timpa"*

VARIETALS: *Grillo*

Viticulture Area: *Sicily*



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

INTRODUCTION

Feudo Montoni is one of the oldest estates of Sicily, born in 1469 a.d. It is owned by the Sicilian family, Sireci, who works the vineyard with love and respect for Nature. Fabio Sireci is the keeper of the "secrets" of Feudo Montoni's past, with a look to the future...."

Now, 600 years later, our wines are made in the same cellars, and on the same land. The New York Times features Feudo Montoni as a central Sicilian favorite. The "dry and floral" Grillo is recommended in the 2024 holiday guide. Welcome 2025 with this superb example of Sicily's Grillo.

Timpa is the name of the cru from which the grapes hail. The name has its origins in the Sicilian word, "*timpa*" meaning strong slope. In fact the vineyard climbs up a hill with a degree that exceeds 70%.



REGION

This multicolour panorama of **Agrigento** stretching toward the horizon; this "monument in palaces" to antiquity, connecting ancient rural life to the roots of urban civilisation, is a feast for the eye and imagination from your hilltop perspective.

Notwithstanding evidence of irregular and regrettable urban expansion and building plans over recent years, it remains a feast of history, and a veritable archaeological treasure chest. <https://www.italyguides.it/en/sicily/agrigento>



Grillo, also known as **Riddu** and **Rossese bianco**, is a white Italian wine grape variety that withstands high temperatures and is widely used in Sicilian winemaking

PRODUCER

Elio - Fabio's father – selected the best plants of the estate by Mass Selection in the late 1960s. He then planted new vineyards and modernized the cellar. Elio handed down his passion and **respect** for nature on to his son Fabio, teaching him work ethics, the sacrifice for the achievement of a goal. This **work**, if performed with dedication and love, becomes a “wonderful journey” through life. Fabio **personally** takes part in each step of the production process, from the vineyard to the cellar.



Grandfather Rosario (I generation), Father Elio (II generation) and Fabio (III generation).

Area of Production: Cammarata (Agrigento)

Altitude: 700 meters above sea level

Exposure: East-facing vineyard

Soil Composition: Sandy

Vineyard: 30 years old vines, grafted by

Vine density: 4400 plants per hectare

Training system: Vertical trellis

Pruning system: Guyot

Harvest: Handpicked and placed in small cases

Vinification: Fermentation takes place in cement containers, in contact with the skins for a quarter of the fermentation process.

Aging Process: Sur lies with batonnage in cement containers for 6 months.

Tasting Notes:

Straw yellow in color with green reflections. The nose has strong notes of white peach and loquat, with floral aromas of Sicilian Spanish broom, jasmine and almond flowers on the finish. On the palate, it is fresh, persistent and has a remarkable acidity that is well-balanced with the alcohol. It has a long and soft finish.

Food Suggestions:

Seafood, white meat, fresh cheeses. Or serve as an aperitif. Serving temp 12-14^o Celsius.

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Sources:

Feudomontoni.it

Feudo-montoni-grillo-timpa-italy

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WESTERN RESERVE WINES CLUB JANUARY 2025

WINE: Descendientes de Jose Palacios Petalos



VARIETALS: Mencia “Men-thee-ah”

Viticulture: Bierzo, Spain

Bottle Price: \$29.99 Case Price: \$323.89 plus tax

INTRODUCTION

“I’ve said this a number of times before, but sometimes you have to repeat yourself: Descendientes de J. Palacios is the most coherent, moving, thrilling and consistent wine project in Spain. Period.”

- Luis Gutiérrez, The Wine Advocate

REGION

As far back as the Middle Ages, Cistercian Monks arriving from France had identified Bierzo as a special place for wine. They also saw Mencia as the variety best suited to its slate/schist soils. Mencia was so closely identified with their work that the variety itself was long thought to have French origins. While we now know that Mencia originated in Portugal, where it is known as Jaen, Álvaro had no doubts about the monks’ wisdom in pairing the variety with this rugged land.

Central to the Spanish winemaking philosophy is the belief that wine should be released only when it is ready to be consumed, and not a moment before. Spanish wine law focuses squarely on this issue: the terms Crianza, Reserva and Gran Reserva are highly regulated indicators of the amount of time a wine has aged prior to its release. In Rioja, Navarra, and the Ribera del Duero (which have the most stringent requirements) red Crianzas must be aged a minimum of two years; Reservas, at least three years; and Gran Reservas, five years. Of course, top producers will often age their wines far longer than they are required to - sometimes decades.



PRODUCER

Ricardo Perez and Álvaro Palacios put Bierzo, and the Mencía variety, on the map. Their trailblazing winery, Descendientes de J. Palacios, is named after José Palacios, Álvaro's father, and Ricardo's grandfather. The estate vineyards are located around the town of Corullón, on Bierzo's western edge. The zone is home to the region's highest vineyards, steepest slopes, and poorest, slate/schist soils. Ricardo has influenced a generation of Spanish farmers and wine-makers through his pioneering work with biodynamic and sustainable farming. Vineyard work is done primarily by hand or mule, and all estate fruit is farmed biodynamically.

The idea of making great wine from old-vine Mencía never left Álvaro. And his experience in Priorat—particularly with L'Ermita—convinced him of Bierzo's enormous potential. Meanwhile, his nephew Ricardo Pérez had finished enological studies in Bordeaux and was travelling across France, absorbing everything he could about great wines. He worked the harvest at Château Margaux and did an internship at Moueix, the owner of Châteaux Petrus and Trotanoy. Meanwhile, he frequently visited Álvaro, coming to share a belief in Bierzo's potential. In 1998, the two decided on a joint venture and set out in search of the region's finest old vineyards.

Pétalos del Bierzo, is assembled from old hillside and hilltop vines across from Bierzo's western edge. The wine is vinified for immediate appeal, but it retains the estate's signature finesse and restraint. The Mencía vines are planted in (mostly) schist and clay soils. The vines range in age from 40 to 90 years old. Fermented in large old oak and then aged briefly, first, in new French barrique followed by 8 months in older barrels. A red wine with fine tannins, aromatic herbs, mineral and spice - everything nice.

Producer



Descendientes de J. Palacios

Bierzo has rocketed onto the world wine stage in recent years, and no one is more responsible than Alvaro Palacios and his nephew Ricardo Perez. They started this winery in 1999 with a goal of crafting singular wines from Bierzo's old vine variety, Mencía.



Tasting Notes:

The entry-level Bierzo from this top Spanish wine producing dynasty is finely tuned, well balanced and nicely polished without losing a sense of place and history. 92 Points Wine Spectator "A bright, harmonious red, with savory notes of mineral and cigar box on the nose, transitioning on the silky, medium bodied palate to accent flavors of crushed black raspberry, black olive and milled pepper. Reveals light, fine tannins on the finish."

Food Suggestions:

Its floral bouquet and tart fruitiness shine with lean meats, charcuterie, and rich savory stews. A fine partner for cured cheeses, its peppery notes also enhance earthy mushrooms, hearty beans, or steak au poivre. With age, it becomes a robust companion for game meats.

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Sources:

Rarewineco.com descendientes-bierzo

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WESTERN RESERVE WINES CLUB JANUARY 2025

WINE: *Grauer Burgunder von Winning Deutscher
Qualitätswein Trocken*



VARIETALS: *Pinot Gris*

VITICULTURE AREA: *Deidesheim / Pfalz Germany*

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

INTRODUCTION

Since VON WINNING Winery was founded in 1849, unique wines reflecting our vineyards in Ruppertsberg, Deidesheim, and Forst have been produced in our historic cellar. Our demand for extraordinary quality is the main principle of our work and the style of VON WINNING. In respectful cooperation with nature we do accompany our wines from pruning the vines to the final bottle and revive long forgotten traditions on the way. Lively, fine and full of character, racy and full of tension – our wines can age wonderfully for many years, but offer a lot in their youth already. Farming Practice: Practicing Organic. Our vineyards are located in the Pfalz from Neustadt to Forst along the German Wine Route. Each site is as unique, as the wine, which grows in it.

REGION

German Wine Route, Southern Wine Route, Southern Palatinate, Northern Palatinate, Oberhaardt, Mittelhaardt, Unterhaardt – with so many names, it's easy to lose track.

We would therefore like to shed some light on the matter: wine is grown in 144 towns in the Palatinate, primarily in the plain between the Rhine and the Palatinate Forest. Originally, the Palatinate wine-growing region was divided into three parts, from south to north, into Upper, Middle and Lower Haardt. It is named after the **Haardt**, a low mountain range up to 673 metres high on the eastern edge of the Palatinate Forest. In 1935, the **German Wine Route** was established as **the first wine tourism route**. It runs from Bockenheim in the north to Schweigen-Rechtenbach on the French border - or vice versa.

As part of the Rhineland-Palatinate administrative reform in 1969, the Mittelhaardt and Unterhaardt were merged to form the Mittelhaardt-German Wine Route, while the Oberhaardt became the Southern Wine Route. Since then, the wine-growing region has consisted of two roughly equal-sized areas:

The **German Wine Route -Mittelhaardt-** begins in the north at the border with Rheinhessen and extends to Neustadt an der Weinstraße. To the south is the **Southern Wine Route**, which extends to the French border.

This historical division also results in the tourist division of the **German Wine Route holiday region** into the German Wine Route - Mittelhaardt- and the Southern Wine Route.



PRODUCER

The fact that this estate is crafting some of the very best dry wines in Germany is no fluke, rather a result of nearly obsessive winemaker Stephan Attmann's commitment to both dedicated cultivation of Deidesheim and Forst's best sites and meticulous work in the cellar. Von Winning maintains some of the oldest parcels in Grosses Gewächs vineyards smattered across Forst, Deidesheim, and Ruppertsberg. Attmann's every decision is informed by great enthusiasm and experiences at estates in the Cote d'Or and abroad. For example, Attmann's newer vines are planted at a very high vine density- 9500 vines per hectare, as opposed to the typically under 5000. This creates competition amongst the vines, forcing the roots to grow deep, naturally reducing yields. Attmann has adopted the single cane trellising system, prevalent in Burgundy, and Grosses Gewächs wines ferment in 500mL French barrels. Von Winning practices organic and sustainable viticulture.

Attmann describes his winemaking as "not doing the wrong thing at the wrong time." The estate's premium wines are treated with a minimalist approach and with the highest respect in the cellar. Gentle clarification, natural and spontaneous fermentation and the abandonment of fining agents create wines with a distinctive indigenous and very elegant style. Pumping the juice or wine is never necessary in the gravity flow winery, allowing for minimal, and gentle vinification.

Intensive and sustainable work in the vineyards enables us to harvest highly aromatic and healthy grapes. This valuable fruit is vinified with a lot of patience and untreated in our historic cellar. We ferment our musts relatively turbid and without artificial cooling in different size oak barrels using their indigenous yeasts. This way we preserve the precious phenolic compounds, which shape the aroma and bestow a deep and complex structure upon our wines. Subsequently, the wines are moved only one time on their way into the bottle. This way, grapes from significant vineyard sites become special wines, which express our house's unique style.



Tasting Notes:

The Pinot Gris grows in Rupperstberg, ferments and matures in stainless steel and some neutral wood. Clear aromas of quince, apricot, pear, some vanilla and fine herbs, an exciting acidity, melting quality and elegant structure give it a lot of tension and freshness. Warning: This is not a smooth Pinot Grigio!

Food Suggestions:

Roasted Poultry: Herb-crusted chicken or turkey with a citrus glaze enhances the wine's fruit and herbal notes.

Seafood: Grilled scallops, lobster in butter sauce, or pan-seared halibut balance the acidity and creamy texture.

Vegetarian: Quiche with goat cheese and herbs or roasted root vegetables with thyme mirror the wine's earthy and vanilla nuances.

Asian-Inspired Dishes: Thai curry or miso-glazed salmon accentuate the wine's vibrant fruit and acidity.

Sources:

Skurnik.com/producer/von-winning/

WRW-grauer-burgender-von-winning-deutscher-qualitats

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WESTERN RESERVE WINES CLUB MONTH 2025

Wine: *Domaine de Saint Siffrein Red*

VARIETALS: Grenache noir : 65% | Mourvèdre : 15%
| Syrah : 15% | Cinsault : 5%



Viticulture Area: *Chateauneuf du Pape*



Bottle: \$47.99 | Case: \$518.29 plus tax

INTRODUCTION

Welcome to the Domaine, Currently, we cultivate in ORGANIC agriculture 6 ha of Côtes du Rhône Villages and 16 ha of Châteauneuf-du-Pape with all the experience that our ancestors have passed on to us.



REGION



Chateauneuf du Pape Chateauneuf du Pape wines are some of the **most renowned and sought-after wines in the world**. And they are generally regarded as the **pinnacle of Southern Rhône wines**. Châteauneuf-du-Pape (**CdP**) is the **1st classified appellation in France's AOC system**. And it's a very large appellation located in the southern part of France's Rhône Valley.

They make delicious **Grenache-based red blends** in this wine appellation that have earned it a renowned reputation. And this region produces mainly red and a small amount of white wines made from thirteen (13) different grape varieties, including Mourvèdre, Syrah and Cinsault. But in 2009, the AOC rules changed that list to eighteen (18) varieties.

Its famous terroir consists of a layer of stones/pebble rock (*galets roulés*), as well as clay-limestone and sand soils. The **stone** accumulates heat during the day and releases it at night, thus speeding up the ripening of the grapes. Additionally, stones can form a protective layer that preserves moisture in the ground during sweltering summer days. Wines with a richer flavor and higher tannin levels often derive from **soils composed of clay**. Wines with a more complex and refined aroma often originate from soils that are higher in **sand content**. And finally this appellation is among the **sunniest regions in France!**

PRODUCER

Harmonious and elegant wine with soft tannins, true to its terroir.

Grenache, Syrah, Mourvedre, Cinsault. Matured for 1 year in large oak vats.

Terroir: The terroir is clayey-chalky with large rounded sun-warmed stones, which diffuse a gentle, providential heat that helps the grapes to mature. In the vineyard: For 40 years, we cultivate the vineyard with agriculture in an environmental friendly way. The yield is low : 35 hl/ha. The grapes are harvested by hand with a selection of the best grapes.

Winemaking: The grapes are partial destemmed, slightly crushed and placed in a fermentation concrete tank. Long vatting time at controlled temperature from 25 days, with pumping-over to obtain a reasoned extraction of tannins. Made with organic grapes.

Ageing: Maturing is done during 12 months on oak casks (45 hl) for 75 % and in tanks for 25%.

It's bottled at the Domaine.

Specifications

Alcohol content : 15 % vol.

Yield : 25 hL/ha



Tasting Notes:

A beautiful deep ruby red color. Complex of black fruits with hints of garrigue. Fleshy and complex with a beautiful structure with melted tannins that coat the mid-palate. The finish is long with aromas of black fruits. Serve at 16-18° C temperature. **Decant wines for at least an hour** before consuming/serving. Ageing potential: 10 to 15 years

Food Suggestions:

Classic food and wine pairings: Cheese, French cuisine, Red meat. Serve with red meats and game.

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

Sources:

Domainesaintsiffrein.com

WRW_domaine-de-saint-siffrein-chateauneuf-du-pape-red-2020

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WESTERN RESERVE WINES CLUB MONTH 2025



Wine: Louis Jadot Marsannay Blanc

VARIETALS: 100% Chardonnay

Viticulture Area: Burgundy, France

Bottle Price: \$63.99 | 6-pk Case: \$345.54 + tax

Allocated * Call for Availability *



INTRODUCTION

Maison Louis Jadot is one of the most trusted and revered wine houses in Burgundy's Côte d'Or. Frédéric Barnier, Jadot's esteemed winemaker, and his team balance tradition and technology, focusing on the purest expression of each wine's terroir. These principles of vinification take the lightest possible hand in winemaking, and produce the essence of fine Burgundy. Founded in 1859, the house now owns 528 acres of vineyards, including 280 acres of the Cote d'Or's most prestigious Premier and Grand Cru plots.

Frédéric Barnier joined Maison Louis Jadot in 2010 as Technical Director, working under the guidance of Jacques Lardière. For 42 years, the legendary Lardière was responsible for the winemaking and bottling of all Maison Louis Jadot wines, and he is considered to be one of Burgundy's finest winemakers. He briefly retired, then came out of retirement to launch Resonance Wines, Jadot's new brand from Oregon. Frédéric now leads the winemaking team with the Maison Louis Jadot philosophy: no compromise on quality.

REGION



Burgundy wines are made in the Burgundy region of France in the valleys and slopes west of the Saône, a tributary of the Rhône. The region is known for its dry red wines made from pinot noir grapes and white wines made from chardonnay grapes.

The various Burgundy AOCs are classified from carefully delineated *grand cru* vineyards down to more non-specific regional appellations. The practice of delineating vineyards by their *terroir* in Burgundy goes back to medieval times, when various monasteries played a key role in developing the Burgundy wine industry. The historical importance of the Burgundy wine region and its unique *climates* system led to sites in the region being inscribed on the UNESCO World Heritage List as part of the *Climates, terroirs of Burgundy* site.

Burgundy's terrain is continental climate characterized by cold winters and hot summers. The weather is unpredictable, with rains, hail, and frost all possible around harvest time. Such a climate results in vintages from Burgundy varying considerably.

Marsannay blanc is a wine from the MARSANNAY blanc region Vignoble de la Cote de Nuits; It is a Appellations Communales wine. Marsannay is the only appellation Village which produces wines from all three colours. Their typicity is that of the Côte de Nuits, and their style resemble that of their neighbouring appellations Fixin and Gevrey-Chambertin.



PRODUCER

JADOT MAINTAINS A BALANCE OF TRADITION AND TECHNOLOGY.

Ensuring Quality in the Cellar: Jadot invests in Burgundy, only purchasing grapes from the highest quality producers where they have a relationship and vinifying the wine on-site rather than buying ready-made wines.

For its Beaujolais and Mâconnais wines, Jadot practices a further, though expensive, practice called réplis, in which wines of a higher appellation are incorporated into a wine bearing the appellation below them. Thus, for example, Jadot's Beaujolais-Villages will customarily contain a percentage of wines from Beaujolais crus.

PRINCIPLES AND PRACTICES

Maison Louis Jadot's principles of vinification balance tradition and technology, and focus on the purest expression of each wine's terroir, taking the lightest possible hand in winemaking and a restrained use of oak maturation. For its village level Côte d'Or wines, Jadot practices a further, though expensive, practice called réplis, in which wines of a higher appellation are incorporated into a wine bearing the appellation below them.

Jadot's cellar practices, including long macerations, the choice of wild yeast when possible for fermentation, fermentation temperature and other winemaking methods are also designed to preserve the character of the fruit in the wines. For both red and white wines, Maison Louis Jadot places great importance on the restrained use of new oak in the aging process. Time in cask and percentage of new oak is dictated differently by each vintage. In keeping with its non-interventionist philosophy, Jadot considers that very great vintages, complete and harmonious by themselves, require minimum contact with new oak.

Tasting Notes:

Lots of honey, dried-apple and lemon aromas follow through to a full body, excellent density and a long, flavorful aftertaste. Shows lovely intensity for this appellation.

Food Suggestions:

Pairs with fish, shellfish, poultry and cheeses. - Winemakers Notes

Sources:

<https://lovejadot.com/>

WRW-louis-jadot-marsannay-blanc-burgundy-france



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