

Name: \_\_\_\_\_ Phone: \_\_\_\_\_

Email: \_\_\_\_\_

### White Selections

	Sale Price	Order
Bodegas As Laxas, Rias Baixas, Spain 94 pts Decanter	\$22.99	_____

*NEW* Special Selection ~ Try a blind tasting with us!	\$19.99	_____
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### Red Selections

Campagnola Valpolicella 'Le Bine' DOC Veneto	\$14.99	_____
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Due Palme Serre Susumaniello Puglia	\$19.99	_____
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Domaine Chofflet Givry Heritage Rouge Burgundy	\$34.99	_____
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10% Discount for purchase of six bottles or more!

*Enjoy these delicious selections from our charcuterie board!  
Purchase Today & Savor Tonight!*

North Hill Bakery * <b>NEW FLAVOR</b> * Sea Salt 4 ounce	\$6.95	_____
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North Hill Bakery Rosemary 4 ounce	\$6.95	_____
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North Hill Bakery Sesame Spice 4 ounce	\$6.95	_____
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North Hill Bakery Black Pepper 4 ounce	\$6.95	_____
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## Join Us Saturday:

Saturday March 29<sup>th</sup> 2-5 pm  
Shelley Harman ~ Tramonte & Sons

Share your tasting notes:



## SATURDAY TASTING

March 22<sup>nd</sup> 2 - 5 pm

## Wines of the World with Ed Thompkins



## Ask us today about our Wine Club!

As a Western Reserve Wines Club member you receive:

Two hand-selected wines each month from wine producing regions around the world, with three price levels to choose from. Level One wines average \$15 a bottle. Level Two wines average \$25 a bottle and Premier Club Average \$50 a bottle.

Additional Club Member Enhancements and Savings:

- Get a **10% discount** on any product merchandise in the store.
- Get a **10% discount** on any food items like chocolates, cheeses etc.
- **HALF OFF** regular Saturday Tasting Ticket!  
\*Excludes special events.



**Saturday March 22<sup>nd</sup> 2-5 pm**  
**Ed Thompkins, Wines LLC**  
***Wines of the World!***



Western Reserve Wines Welcomes you!  
Sample Wines from Around the World ~



**Bodegas As Laxas, Rias Baixas, Spain 94 pts Decanter \$22.99**

"Pretty and fragrant nose, showing white blossoms, nectarines and green apples with a hint of stone. This is fresh and zesty with bright acidity and a chalky, mineral feel to the center-palate. A little salty in the finish." -James Suckling

**\*NEW\* Special Selection ~ Try a blind tasting with us! \$19.99**

Sample a beautiful white selection with us and share your tasting notes to compare with other guests. Are you able to place the varietal? The Country of Origin? Characteristics of climate, soil and vinification? Have fun with the experience of tasting this sample with us ~ Cheers!



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always drink responsibly

Enjoy these samples and bring your favorite  
bottle home to share tonight!

**Campagnola Valpolicella 'Le Bine' DOC Veneto \$14.99**

Intense ruby red colour. Spicy bouquet. Dry, soft, persistent taste with an end taste of cherry and plum. During vinification, addition of a small percentage of must from dried grapes which gives to the wine more concentration and special jammy aromas. The wine is refined in big oak barrels for 4-6 months and then in the bottle for a few months. Perfect with pasta dishes, chicken, lamb, red meat and cheese.



**Due Palme Serre Susumaniello Puglia \$19.99**

Susumaniello, a grape unique to Puglia. Brief ageing in second and third passage of French oak barrels. Wine that demonstrates how Susumaniello, if expertly worked, can give results of absolute elegance. The color is deep ruby red. Hints of red fruit and spices, black pepper and clove emerge, in the background earthy notes and salty hints. The sip is voluminous, balanced, full, with a good contribution of the fresh, savory component. The tannin is caressing. Perfect with ribs in BBQ sauce, baked lamb chops, skewers of meat, stewed pork chops.



**Domaine Chofflet Givry Heritage Rouge Burgundy \$34.99**

Pinot Noir from 30 year old vines. From several sloping, amphitheater vineyards in Russily on limestone-clay soils with southeast exposures. The vineyards for this cuvee are on the protected middle and upper slopes where the temperatures are highest throughout the day, giving the fruit extended opportunity to ripen. The Givry Heritage is packed with bright, succulent and spicy dark cherry and plum fruit and ready to be enjoyed upon release. About 1,750 cases produced annually.

