# WINE: Domaine Faillenc Sainte Marie Corbieres Rouge

VAR. Vitio

WINES

VARIETALS: Syrah, Grenache, Cinsault

Viticulture Area: Languedoc Roussillon

**Bottle Price: \$19.99** 

Case Price: \$215.89 plus tax



### INTRODUCTION

Domaine Faillenc Sainte-Marie is a small, family-run estate located in the Corbières AOC of the Languedoc region in southern France. Situated near the village of Douzens, approximately 12 kilometers east of Carcassonne, the domaine encompasses about eight hectares of vineyards nestled in the rocky foothills of Mont Alaric. The estate's history is rich, with evidence of a Roman winery on the site and its current form established during the reign of Louis XIV by an officer returning from service in the Indian subcontinent.

#### **REGION:**

Languedoc-Roussillon, located in southern France along the Mediterranean coast, is renowned for its diverse viticultural characteristics that contribute to its status as France's largest wine-producing region.

Climate & Geography: The region benefits from a predominantly Mediterranean climate, characterized by hot, dry summers and mild, wet winters. This climate is ideal for viticulture, as the abundant sunshine and low rainfall during the growing season reduce the risk of vine diseases. The Tramontane, a strong, dry wind from the northwest, further aids in keeping the vineyards dry and healthy. Geographically, Languedoc-Roussillon stretches from the Rhône Valley in the east to the Spanish border in the southwest, encompassing a variety of terrains. Vineyards are found along coastal plains, rolling hills, and mountainous areas, each

**Soil Diversity:** The region's soils are notably diverse, including limestone, schist, clay, gravel, and alluvial deposits. This variety allows for the cultivation of a wide range of grape varieties and contributes to the complexity and minerality of the wines produced.

offering unique microclimates and exposures that influence grape cultivation.

**Grape Varieties**: Languedoc-Roussillon is home to numerous grape varieties, both indigenous and international. Prominent red grapes include Grenache, Syrah, Mourvèdre, and Carignan, often blended to create full-bodied, fruit-forward wines. White varieties such as Picpoul, Marsanne, Roussanne, and Viognier are also cultivated, producing aromatic and refreshing wines.

**Viticultural Practices:** The region has seen a significant shift towards quality-focused viticulture, with many producers adopting organic and biodynamic farming practices. The favorable climate and natural conditions support these sustainable approaches, leading to healthier vineyards and more expressive wines.

The Gibert family—Dominique, his wife Marie-Thérèse, and their son Jean-Baptiste—oversees the domaine. Under their stewardship, the estate has embraced organic viticulture, achieving certification and emphasizing low-intervention, natural winemaking practices. The vineyards are characterized by harsh conditions: rocky limestone terraces, a dry climate influenced by the Tramontane and Autan winds, and limited vegetation beyond vines, olive trees, and scrub brush. These factors contribute to naturally low yields and impart a distinctive character to the wines.

The 2022 Corbières Rouge is a field blend of Syrah, Grenache, and Cinsault. The grapes are partially destemmed and co-fermented, undergoing a long maceration to extract maximum flavor before being aged entirely in tank. This approach results in a wine that is muscular and rustic, with notes of forest fruits, crushed herbs, and wild game. The wine's intensity and concentration reflect the extreme terroir from which it originates, offering great aging potential.

Domaine Faillenc Sainte-Marie's commitment to traditional methods, organic farming, and the unique expression of their challenging terroir make their wines a noteworthy representation of the Corbières region.

# Tasting Notes:

A harmonious, rustic-styled blend of Cabernet, Syrah, and Grenache. Dark fruit, with tons of violets, leather, spice, and great acidity on the palate.

### Food Suggestions:

Pairs very well with grilled sausages, stews, and meats.

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

#### Sources:

https://www.decanter.com/wine/wine-regions/languedoc-roussillon-wine-region/

https://www.delish.com/





# WINE: Cantina di Carpi notteROSA Rose di Modena Brut

VARIETALS: 70% Salamino 30% Sorbara

Viticulture Area: Emilia-Romagna

**Bottle Price: \$13.99 Case Price: \$151.09 plus tax** 



# **INTRODUCTION**

Notte Bianca means White Night and represents one of the most popular night events during summer in Italy. The first Notte Bianca is dated 1833 in Lanciano Abruzzo region, since then, on the night between September 13th and 14th the city of Lanciano does not go to sleep and all over in the city art and cultural events are performed for the pleasure of the people. In 2003 on the night between September 23rd and 24th the city of Rome established its own Notte Bianca which immediately became famous because it coincided with the biggest black-out Europe ever experienced!!! Soon the idea of this magic night full of art, concerts, street food, fireworks, restless restaurants, bars and museums spread all over Italy and Europe: Berlin, Paris, Barcellona, but also Naples, Milan, Torino, Reggio Calabria, Verona.....and now all over the boot!!! In Emilia-Romagna region this special night is called Notte Rosa or Pink Night and the cities are all decorated in pink.

We called this wine notteROSA because it is a rosé brut made with the unique Salamino and Sorbara grapes and it is an homage to this beautiful initiative that wants to promote friendship, culture and interaction between people of all ages.

# REGION

Emilia-Romagna, a prominent wine-producing region in northern Italy, boasts a rich viticultural heritage shaped by its diverse climates, varied soils, and a wide array of indigenous grape varieties.

**Climate & Geography:** The region exhibits a predominantly continental climate, characterized by hot summers, cold winters, and moderate rainfall. However, its varied topography—from the Apennine Mountains to the Adriatic coast—creates numerous microclimates. These microclimates, influenced by factors such as elevation and proximity to bodies of water, contribute to the distinctiveness of the region's wines.

**Soils & Terroir:** Emilia-Romagna's soils are remarkably diverse, encompassing over 30 distinct types across its viticultural zones. This includes clay-limestone compositions in the Romagna interior, which are particularly favorable for white grape varieties like Albana, Garganega, and Chardonnay. The region's varied soil types contribute to the complexity and minerality of its wines.

Emilia-Romagna's viticultural landscape is a testament to its rich history, diverse environments, and commitment to quality, making it a significant contributor to Italy's esteemed wine heritage.



Cantina di Carpi is a historic cooperative winery located in the Emilia-Romagna region of northern Italy. Established in the early 1900s, it was officially formed as a cooperative in 1918, aiming to unite local winegrowers and ensure mutual support and quality production.

over a century of dedication: Founded in 1903 by Alfredo Molinari, the Cantina Sociale di Carpi represents a pioneering example of social cooperation, based on solidarity among the associated winegrowers. In 1918, the Cantina became a cooperative, laying down the bases for the 'Società Cooperativa' which today brings together 1,200 producer-members. In the early 1900s the threat of a crisis frightened all wine growers. To cope with this situation, Doctor Alfredo Molinari proposed the establishment in Carpi of a Civil Society, which thanks to the cooperation of some growers would have allowed complete solidarity among the members, unlimited responsibility towards third parties and total guarantee of extreme reliability. The wine cooperative of Carpi was born at the dawn of modern agriculture.

In 1918 after the end of the First World War the Civil Society became officially a cooperative.





#### Tasting Notes:

COLOR: Light pink color, tending to rose petals PERLAGE: intense, with thin and persistent bubbles NOSE: fruity and floral with a pleasant yeasty perfume

TASTE: dry, medium bodied, with great acidity, and a long finish



# Food Suggestions:

Perfect as apéritif on its own, or mixed in bubbling cocktails....particularly indicated for seafood, sushi and tapas.

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#### Sources:

https://www.nicolabiscardo.com/wines/notterosa-modena-brut-doc/



WINE: Marotti Campi Lacrima di Morro d'Alba 'Orgiolo'

VARIETALS: Lacrima

Lacrima Morro d'Alba D.O.C. Superiore

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



# 

In the middle of the 19th century the Marotti family bought the winery in beautiful Morro d'Alba and today operates 53 hectares of vineyards. 3 parcels of land around the farm are oriented towards different cardinal points. The clayey soils allow the between 10- and 35-years old vines of Lacrima and Verdicchio to thrive particularly well. Lacrima di Morro d'Alba is an Italian indigenous grape variety. It is mainly found in a limited area around the municipality of Morro d'Alba in the province of Ancona. The name Lacrima, which means tear, probably derives from the shape of the grapes, which look similar like drops or teardrops.

"If ever a wine could be described as a beacon of pure joy, it might just be the rare Lacrima di Morro d'Alba from Le Marche, near central Italy's Adriatic coast. This dry red's ambrosial perfume of lavender, roses, and tooth-staining wild berries is completely intoxicating, while its lithe, juicy freshness makes imbibing feel like a divine privilege."

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**REGION** 



Morro d'Alba is a notable wine-producing area in Italy, renowned for its association with the Lacrima di Morro d'Alba DOC. Established in 1985, this Denominazione di Origine Controllata (DOC) is situated in the Marche region, specifically within the province of Ancona. The DOC encompasses the municipalities of Morro d'Alba, Monte San Vito, San Marcello, Belvedere Ostrense, Ostra, and parts of Senigallia.

The DOC is named after the indigenous **Lacrima** grape variety, which is predominantly cultivated in this area. The name "Lacrima," meaning "tear" in Italian, is believed to derive either from the grape's teardrop shape or its tendency to leak juice when ripe due to its thin skin

The vineyards are located on rolling hills with elevations ranging from 50 to 250 meters above sea level. The soils are primarily composed of clay and limestone, contributing to the wine's unique mineral profile. The proximity to the Adriatic Sea, approximately 15–25 kilometers away, provides a Mediterranean climate characterized by warm, dry summers and mild, wet winters. This climate, combined with gentle sea breezes, creates ideal conditions for viticulture

The DOC regulations stipulate that the wine must contain at least 85% Lacrima grapes, with the remaining 15% allowed from other authorized non-aromatic red grape varieties.

The **Orgiolo** is Marotti Campi's flagship red wine, crafted exclusively from 100% Lacrima grapes sourced from old vines planted on clay-rich soils at approximately 180 meters above sea level. The wine undergoes fermentation in stainless steel tanks, followed by aging for 12 months in used French oak barriques and an additional 6 months in bottle, resulting in a complex and elegant expression of the Lacrima variety.

The Orgiolo has received critical acclaim, with the 2014 vintage earning a Gold medal at the International Wine Challenge. Critics have praised its intense aromatics and smooth, delicious palate.

In 1991, Giovanni Marotti Campi initiated a significant renovation project aimed at revitalizing the vineyards. He concentrated efforts on two indigenous grape varieties: Verdicchio and Lacrima di Morro d'Alba. This modernization included the construction of a new winery in 1999. Today, Giovanni, along with his wife Francesca and their son Lorenzo, continues to manage the estate, blending traditional practices with modern techniques to produce wines that reflect the unique terroir of the region

The estate spans 120 hectares, with 53 hectares dedicated to vineyards situated on rolling hills at approximately 180 meters above sea level. The soils are predominantly clay, and the vineyards are divided into three main plots near the villa, featuring vines aged between 10 and 35 years. While the primary focus remains on Lacrima and Verdicchio, the winery has also introduced other varietals, including Montepulciano, Petit Verdot, and Cabernet Sauvignon, on a smaller scale

Marotti Campi practices sustainable agriculture, refraining from irrigation and minimizing chemical treatments to maintain a balance between the vines and the soil. This commitment to environmental stewardship ensures the health of the land for future generations

The winery's dedication to quality and tradition is exemplified in their flagship wine, Orgiolo, a Lacrima di Morro d'Alba Superiore DOC. This wine showcases the family's passion for producing distinctive wines that honor the heritage and character of the Marche region.

# Tasting Notes:

Intense ruby red color with violet reflections. Characteristic aromas of rose, blackberry, pink pepper and juniper berries with an elegant touch of oriental spices. Fruity and spicy on the palate, with soft and persistent tannins with a clean finish.

# Food Suggestions:

Complements pasta and rice dishes, grilled red meats and roasted white meats.

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**Sources:** 

https://www.marotticampi.com/company/history/

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MAROTTI CAMPI

WINE: Kivelstadt Cellars Family Secret Sauvignon Blanc

VARIETALS: 100% Old Vine Sauvignon Blanc

Viticulture: Lyon Vineyard Alexander Valley

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

#### INTRODUCTION

#### ABOUT THE VINEYARD

The Lyon Vineyard team believes that in order to become successful grape growers, we must first create a healthy native ecosystem for our vineyards. Lyon Vineyard is the largest biodynamically farmed contiguous vineyard in Alexander Valley. The vineyard incorporates cover crops, bee gardens, husbandry, and limited water usage. The old vine Sauvignon Blanc was planted in 1975 on clay loam soil. These old vines have power!

#### WINEMAKING

This wonderfully bright Sauvignon Blanc comes from Lyon Vineyard in Alexander Valley. The vines are biodynamically farmed and we love our partnership with such environmentally-conscious growers. The grapes were picked on two successive days in late August. The grapes benefitted greatly from a long, cool growing season, which allowed longer hangtime and further flavor development on the vine. We whole-cluster

#### REGION

**Alexander Valley** is a prominent American Viticultural Area (AVA) located in northern Sonoma County, California. Renowned for its exceptional Cabernet Sauvignon, the region offers a diverse terroir that supports a variety of grape varietals.

Stretching along the Russian River from Cloverdale to Healdsburg, Alexander Valley encompasses approximately 15,000 acres of vineyards within its 76,900-acre expanse. The valley's geography features:

Alluvial Soils: Gravelly and well-drained, ideal for viticulture.

**Topography**: A mix of valley floors, benchlands, and rolling hillsides.

**Climate**: Warm days with temperatures often reaching the 90s°F, contrasted by cool nights dropping into the 40s°F, thanks to marine influences and the Russian River. This significant diurnal temperature variation allows grapes to ripen fully while retaining acidity, contributing to balanced and flavorful wines.

**Historical Significance**: Named after 19th-century pioneer Cyrus Alexander, the valley has a rich history of agriculture and viticulture.

Scenic Beauty: The combination of vineyards, rolling hills, and the meandering Russian River creates a picturesque landscape.

Sustainable Practices: Many wineries in the region prioritize sustainable farming and winemaking techniques.

**Organic Farming**: Nothing influences wine more than the vineyards it's sourced from and how they are farmed. Organic practices enhance vineyard biodiversity, vine health, and durability. We all inhabit a planet that deserves to be treated with respect, and organic farming will have a longer-lasting impact on the planet than any wine we make.

**Minimal Intervention** Minimal intervention in the winery allows our vineyards to speak for themselves and express their individual personalities and terroir. We let the incredible vineyards speak for themselves rather than dominating it with intrusive winemaking techniques. We strive to make no additions, use only native fermentations, and limit new oak to showcase the beauty created by the vine.

**Approachability:** We love craft made by real people, and the power they give. The winemaking craft is often overtaken by commercial techniques to drive down prices. We pride ourselves on making products that are individual and unique, while maintaining prices that make wines accessible to everyone.







## Tasting Notes:

"Citrus and floral notes on the nose. Bright acid and mouthfeel on the front palate; Meyer lemon, Buddha's Hand, white flowers. Subtle barrel influence on the back palate; more stone fruit and slight tropical notes. Finish for days!" -Winery Notes

#### Food Suggestions:

Pairs well with white fish, oysters, & grilled chicken.

Oat Villey Vineyard

Lake Vanna Lake Vanna LyonVineyard

Healdsburg Sapta Rosa Sapta Rosa Sapta Rosa Sapta Rosa

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CHEERS!!!

WESTERN RESERVE WINES

Sources:

https://www.kivelstadtcellars.com/

WINE: Terre di San Leonardo Vigneti Delle Dolomiti Terre di San Leonardo VARIETALS: 50% Cabernet Sauvignon,



40% Merlot, 10% Carmenere
VITICULTURE: Trentino-Alto Adige

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



#### INTRODUCTION

Tenuta San Leonardo is a historic wine estate located in the Lagarina Valley of Trentino, northern Italy. The estate's origins trace back over a millennium, with its first recorded mention in 589 AD. It has been under the stewardship of the Guerrieri Gonzaga family since 1724, and today, Anselmo Guerrieri Gonzaga continues the family's winemaking legacy.

The estate spans approximately 300 hectares, with 30 hectares dedicated to vineyards. These vineyards are planted with international varietals such as Cabernet Sauvignon, Merlot, and Carmenère, which thrive in the region's varied microclimates. The estate practices organic viticulture, focusing on low yields and highly concentrated grapes to produce wines of depth and finesse.



Tenuta San Leonardo
has been named
"Winery of the Year"
by Gambero Rosso
and is considered an
Italian wine icon.



#### **REGION**

Trentino-Alto Adige, Italy's northernmost wine region, is celebrated for its diverse viticultural landscape, shaped by its unique climate, varied topography, and a rich tapestry of grape varieties. The region's climate is a harmonious blend of Alpine and Mediterranean influences. The Alps shield the area from cold northern winds, while warm currents from Lake Garda and the Mediterranean contribute to mild, sunny days and cool nights. This diurnal temperature variation is ideal for grape cultivation, enhancing acidity and aromatic complexity in the wines.

Geographically, Trentino-Alto Adige encompasses a mosaic of terrains, from steep Alpine slopes to rolling valleys. Vineyards are often situated on terraced hillsides, maximizing sun exposure and drainage. The diverse elevations and orientations create a multitude of microclimates, allowing for the cultivation of a wide range of grape varieties.

The region's soils are equally varied, comprising calcareous, volcanic, alluvial, and glacial compositions. This geological diversity contributes to the distinct mineral profiles found in the wines. For instance, calcareous soils are particularly favorable for Gewürztraminer, imparting elegance and aromatic intensity. In summary, Trentino-Alto Adige's viticultural identity is defined by its climatic contrasts, diverse terrains, and a commitment to both tradition and innovation, resulting in a dynamic and esteemed wine region.

One of the estate's notable wines is the "Terre di San Leonardo," a Bordeaux-style blend that reflects the unique terroir of Trentino. This wine is crafted from a blend of Cabernet Sauvignon, Merlot, and Carmenère, and is aged in a combination of concrete vats and French oak barrels to achieve balance and complexity.

Fermentation: Spontaneous fermentation and maceration for 12-15 days in small concrete tanks with several daily replacements and sporadic délestage.



Maturation: Aging of 12 months 50% in cement and 50% in barriques and tonneaux of French oak at medium roasting of second and third pass, following the final assembly. The wine is finally bottled and stays for at least 6 months in our cellars.

"This blockbuster Bordeaux Blend from Trentino is clearly the Sassicaia of the north." -James Suckling

Tenuta San Leonardo's commitment to quality and tradition has earned it recognition as one of Italy's premier wine producers, with its wines celebrated for their elegance and aging potential.

## Tasting Notes:

"The aromas are alcohol and fruit-rich when the wine is young, mellowing with bottle aging into ripe plum fruit layered over a faintly grassy background note. Dry, soft and well-balanced on the palate, it reveals a pleasing bitterish twist in the finish. Good aromatic length." -Winery Notes

# Food Suggestions:

Beef Stew with Fruit and Herbs (Spezzatino di Manzo con Frutta e Erbe) Wild Mushroom Risotto

Grilled Swordfish with Herb Butter

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#### Sources:

https://www.winalist.com/blog/italy-wine-region/trentino-alto-adige?





WINE: Patria Etna Bianco Femina VARIETALS: 100% Caricante



VITICULTURE: Sicily's Mount Etna

**Bottle Price: \$27.99 | Case Price: \$302.29 plus tax** 

## **INTRODUCTION**

The PATRIA cellars take their name from the Patria district, near Monreale, where the Di Miceli family bought a feud in the distant 1950. Many years later, in 1992, Di Miceli Francesco, owner of the soc. Coop. PATRIA, thanks to his experience as an agronomist and oenologist, took over the old "TORREPALINO", a historic wine cellar born in 1971 with headquarters in Solicchiata of Castiglione di Sicilia, on the north side of Etna.

The history of Torrepalino intersects with that of the Aragonese watchtower which stood to defend and guard the territory. At the top of the building stood a "palino", a directional indicator that directed the caravans and wayfarers between the commercial port of Riposto and that of Milazzo.

#### **REGION**

The particular geographical location with an altitude that touches between 750 and 900 meters in its highest part, makes the territory the main element that differentiates it for typicality and uniqueness.

Thanks to the exposure and the altimetry, a late environment characterized by strong temperature drops. Open to innovations and experiments, the winery focuses on excellence starting from the vineyards, whose monitoring is aimed at understanding its phenolic maturity and therefore the right harvest period.



FEMINA means woman, because in our matriarchal culture, women are the pillars of the society. As a good mother the Etna volcano protects and nurtures our families and our vineyards. Made with 100% Carricante grape grown on the terraces carved on the steep slopes of the volcano at 2,100 feet above sea level. The pitch-black soil provides incredible minerality, body structure and elegance. The extreme high elevation completes the job adding acidity and great aromatic complexity.

#### MADE WITH ORGANICALLY GROWN GRAPES







### Tasting Notes:

COLOR: Bright straw yellow, with greenish reflections

NOSE: Refined, intense and very intriguing, it reveals fresh white flowers, peaches, apricots and some tropical hints all surrounded by incredible spices. Star anise, sage, rosemary, helichrysum...just to mention a few.

TASTE: Mineral, good acidity, yet soft and velvet on the palate. The viscosity provided by the minerality designs long legs and very narrow arches in between, together with a very velvety feeling on the palate. The firm acidity balances the saltiness and makes this wine refreshing and very enjoyable, while complex and long

# Food Suggestions:

Femina Etna Bianco, a white wine from Sicily, pairs well with a variety of foods, particularly those with seafood and light dishes. Its minerality and acidity make it a good match for dishes like grilled seafood, shellfish, sushi, and even some vegetarian appetizers.

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Wine: Brochelle Vineyards Petite Sirah 2022



VARIETALS: 100% Petite Sirah

Viticulture Area: Paso Robles

Bottle: \$49.99 | Case: \$539.89 plus tax

75 Cases produced | Bottled 4/11/2025 | Enjoy now through 2040



# INTRODUCTION

Established in 1998 on a steep hillside on Paso's westside, Brochelle Vineyards crafts wines that are a fascinating marriage of power and elegance. We take what comes from the vineyard and keep it simple and pure. Our grapes are always encouraged to speak for themselves, and if you treat them with the utmost care, they will always quietly reveal from where they came. Following old-world farming and winemaking techniques, our boutique vineyard is purposely geared to produce tiny yields of highly flavored fruit, using minimal intervention during the winemaking process, and letting the fruit expose its story within the glass. For the past 20 years, we've weathered the many ups and downs of the economy, the influx of hundreds of wineries in Paso, and the challenges of being a small, family winery – but we have never deviated from our passion and pursuit of excellence. We adamantly pursue enticing nothing but the best wines possible from our vineyard. We care deeply about every step of the process – from pruning, harvesting, bottling and absolutely everything in between. No detail is left unnoticed. Our intention is that each of these fine details fully reveal themselves to you in every single bottle we produce. As we continue in our journey, now with two sons added to the mix, we work harder than ever to give each vintage the time, attention, and pursuit of perfection it deserves. We feel blessed to create wines that enhance some of life's most simple pleasures. It is what gets us up in the morning and sparks those crazy ideas in the middle of the night.

We'd like to raise a glass to everyone who has helped our dreams take root and prosper. Here's a toast to dreams, passion, details, and the never-ending quest for them all!



Cheers! Brock & Michelle Waterman Proprietors

#### **REGION**

Paso Robles, located in California's Central Coast, is a diverse and expansive wine region encompassing over 40,000 vineyard acres and more than 200 wineries. Established as an American Viticultural Area (AVA) in 1983, it boasts a Mediterranean climate with warm, sunny days and cool nights, creating ideal conditions for grape cultivation. The region's varied topography and soil types contribute to its ability to produce a wide array of grape varieties, including Cabernet Sauvignon, Zinfandel, and Rhône-style wines. This diversity, combined with innovative winemaking practices, has positioned Paso Robles as a dynamic and significant player in the American wine industry.

In 1988, a fortuitous "El Nino" weather pattern brought so much rain and the newly planted vines grew so vigorous that they ended up bearing a tiny first crop, thus the very first vintage of Brochelle (Brock + Michelle) was born. The first crop was harvested, and the 1998 vintage produced a mere 50 cases – a few bottles of which still exist in their private cellar collection to this day. Located in beautiful Paso Robles on the Central Coast of California, we are a family-owned, boutique winery specializing in the creation of luxurious wines handcrafted by owner-winemaker Brock Waterman. The estate vineyard where our home is located provides us the premium grapes that are the magical ingredients found within our limited-production bottlings of Zinfandel, Syrah, Petite Sirah, Grenache and red blends.

We are also blessed to have long-time partnerships with several other family-owned vineyards which grow our Cabernet and Chardonnay for us as well. We are always asked why our wines exude flavors that are so intoxicating and voluptuous – and our answer is:

LOVE. Love is always the secret ingredient.

CHEERS –Proprietors,Brock & Michelle Waterman







# Tasting Notes:

This wine has a deep, deep garnet color and is overflowing with a rich flavor profile of blackberries, plums and violets. The long finish is complimented with a slight essence of cocoa and cream.

# Food Suggestions:

Its robust tannins and concentrated fruit profile make it an excellent companion to hearty, flavorful dishes; Braised Short Ribs, Smoky BBQ Ribs, Mongolian BBQ or Tandoori Lamb.

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

Sources:

https://brochelle.com/ https://pasowine.com/



# Wine: Lucien Crochet Sancerre La Croix du Roy 2022

VARIETALS: Sauvignon Blanc

Viticulture Area: Sancerre, Loire Valley

Bottle Price: \$49.99 | 6-pack Case Price: \$539.89 + tax



#### INTRODUCTION

Sourced from several parcels that are planted in rocky, white soils with an east-southeast exposure (including the "Clos du Roy"), this cuvée is the most full-bodied and masculine of the three core Sancerres of the domaine. Vinified in stainless steel with a late racking to insure that the wine captures the essence of the terroir, the wine is bottled in September of the year following harvest.

Marked by its charming hilltop village in the easternmost territory of the Loire, Sancerre is famous for its racy, vivacious, citrus-dominant Sauvignon blanc. Its enormous popularity in 1970s French bistros led to its success as the go-to restaurant white around the globe in the 1980s.

While the region claims a continental climate, noted for short, hot summers and long, cold winters, variations in topography—rolling hills and steep slopes from about 600 to 1,300 feet in elevation—with great soil variations, contribute the variations in character in Sancerre Sauvignon blancs.

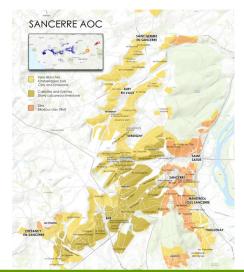
# 20කට්දු 20කට්දු

#### **REGION**



The Sancerre appellation, situated in the eastern part of France's Loire Valley, is renowned for producing crisp, aromatic white wines made predominantly from Sauvignon Blanc grapes. The region's vineyards, covering approximately 2,820 hectares, are planted on rolling hills with south-facing slopes at elevations between 200 and 400 meters, benefiting from a continental climate characterized by short, hot summers

and long, cold winters. Sancerre's diverse terroir includes three primary soil types: **Terres Blanches** (clay-limestone), **Caillottes** (limestone-gravel), and **Silex** (flint). These soils contribute to the distinctive minerality and complexity of the wines, with Silex soils imparting a notable smoky, gunflint character. While the appellation is best known for its white wines, it also produces red and rosé wines from Pinot Noir grapes, which account for less than 20% of the region's annual production. Sancerre's wines are celebrated for their vibrant acidity, citrus flavors, and herbaceous notes, making them versatile companions to a variety of dishes, including goat cheese, seafood, and fresh salads.



Known as Les Calcaires in other markets, La Croix du Roy is the fullest bodied and most masculine of Crochet's cuvées, yet it is also graceful and zesty, with a lip-smacking, refreshing quality that makes it an ideal choice at table.. Vinified in stainless steel tanks 90% and 10% 600L demi muids, with a late racking to insure that the wine captures the essence of the terroir. 10-12 months on the lees, then the wine is filtered and bottled in September of the year following harvest. Low added SO2 ~50mg/l.

Farming: Organic

Domaine Lucien Crochet's Sancerre Blanc "La Croix du Roy" originates from the Sancerre appellation in the eastern Loire Valley of France, specifically within the Cher department. This region is renowned for its Sauvignon Blanc wines, characterized by their vibrant acidity and pronounced minerality

The "La Croix du Roy" cuvée is crafted from Sauvignon Blanc grapes grown on steep, east-southeast facing slopes with rocky, white soils composed of Oxfordian limestones known as "caillottes" and "griottes." These soil types contribute to the wine's full-bodied structure and distinctive mineral profile. Vinification occurs in stainless steel tanks with a late racking, allowing the wine to capture the essence of its terroir without the influence of oak



### Tasting Notes:

"Known as Les Calcaires in other markets, La Croix du Roy is the fullest bodied and most masculine of Crochet's cuvées, yet it is also graceful and zesty, with a lip-smacking, refreshing quality that makes it an ideal choice at table." -Winery Notes

# Food Suggestions:

Oysters, Crab, Grilled Fish: The wine's freshness and mineral notes enhance the delicate flavors of seafood. Asparagus, Artichokes, Green Salads: The wine's crispness pairs well with green vegetables and fresh salads. Braised Fennel, Herb-Infused Dishes: The wine complements the flavors of herbaceous vegetarian dishes.

Sources:

Wine-food-matcher.com

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