

WESTERN RESERVE WINES CLUB JUNE 2025



WINE: Volpaia Chianti Classico DOCG

VARIETALS: 90% Sangiovese & 10% Merlot

Viticulture: Chianti Classico Zone of Tuscany

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

INTRODUCTION

The oldest Italian Wine appellation.

The first official document citing the Chianti wine is dated 1398. But it's only in 1716 that the Granduke of Florence Cosimo III de' Medici officially sets the boundaries of the Chianti region where Chianti Classico wine is now produced (but not Chianti wine). Since 2007 Chianti Classico is made with up to 100% of Sangiovese and no more than 20% of other authorized red berry varieties of which none should exceed 15% alone. That of the Volpaia area is a unique terroir in the Chianti Classico area. The vineyards about 45 hectares are over 400 m. above sea level. on predominantly sandstone soils rich in skeleton suitable for the production of elegant and long-lived reds, harmonious and aristocratic wines that manage to maintain the fruity aromas of the best Sangiovese for a long time.

Typical wines of the so-called "Alto Chianti"; and easily recognizable for the composite elegance of their bouquet referable, in addition to the microclimate of the area, also to the very particular clonal selection carried out by the farm that led to the rediscovery and re-engagement of ancient indigenous Sangiovese strains. This long process led to the creation of 3 Crus: Coltassala, Il Puro and Balifico, each with its own distinctive features.

REGION

Hills & Elevation

Vineyards are planted across rolling hills ranging from ~250 m to nearly 900 m above sea level. Higher elevation zones (like Monte San Michele at ~893 m) yield Sangiovese grapes with nuanced floral and herbal notes, while lower terraces produce fuller-bodied, riper fruit expressions

Mediterranean–Continental Climate with Diurnal Swing

Warm Mediterranean summers (2500 hrs sunshine/year) and mild, rainy winters (~700 mm/year) foster ideal vine growth. Significant day-to-night temperature variation helps preserve acidity and develop complex flavors. The Apennines and Adriatic/Mediterranean breezes buffer extremes, contributing to balanced ripening.

Diverse Soils & Forested Landscape

Galestro (friable clay-marl): imparts structure, bright acidity, and tannin concentration.

Alberese (limestone-sandstone): delivers savory, mineral-rich wines.

Shale, Pietraforte and other clay-limestone mixes add depth and dark fruit character.



Over 60% of the Classico terrain is forested, creating cool microclimates that buffer heat and enhance grape finesse.

Tier Two First Red

PRODUCER



Castello di Volpaia

Castello di Volpaia is located in an 11th century village that bears the same name. It sits on a hilltop just north of the town of Radda in Chianti, 2,024 feet above sea level in the heart of the Chianti Classico region. One of the most historical wineries of the region, Volpaia is owned by the Mascheroni Stianti family and benefits from some of the highest altitude southern exposure vineyards of the area, delivering certified organic Sangiovese-based wines of finesse and elegance with a terroir approach. Wines are made with 100% certified organic grapes and one of the highest-elevation wineries in the Chianti area.



Our wines

The **altitude**.

The **terroir**.

The **microclimate**.

An **ideal terroir**,
for a uniquely **memorable**
sensorial experience.

In 2022 we had a warm winter with little rain. March initially hot and then cold which led to a delayed budding. From April temperatures generally above average with very little rain. Flowering started around May 20th. A hailstorm on July 7 slightly affected the entire wine estate. First grapes turning color on July 18th. Around August 16-19 heavy rains but temperatures remained high. Berries presented themselves with thick skins and ripe tannins. Harvest from mid-September to early November.

Italy's wines are a reflection of its rich history and diverse terroirs, where centuries-old traditions meet innovative winemaking, resulting in wines that are deeply connected to the land.

Tasting Notes:

Brooding cherry nose that is a little stalky, just mid ruby, improves with aeration. Fragrant.

Luca Gardini 96 Points

Food Suggestions:

Pairs with a variety of dishes; particularly those with bold flavors and rich textures. Tomato-based pasta dishes, grilled meats (especially lamb & pork), and hard Italian cheeses are excellent choices. Its high acidity and moderate tannins complement the flavors of these foods, creating a harmonious balance.

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

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WESTERN RESERVE WINES CLUB JUNE 2025



WINE: Maz Caz Blanc 2023

VARIETALS: 51% Roussanne, 49% Grenache Blanc

Viticulture Area: Languedoc-Roussillon

Costières de Nîmes

Bottle Price: \$17.99 Case Price: \$194.29 plus tax



INTRODUCTION

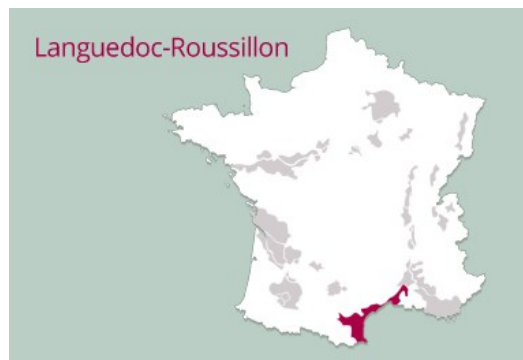
Maz Caz is a wine project developed by winemaker Michele D'Aprix in France's Costières de Nîmes A.O.C., part of the Languedoc-Roussillon region. Inspired by her experiences in Montsant, Spain, D'Aprix sought to create wines that embody a Mediterranean perspective, focusing on organic farming practices.

In the world of Bordeaux winemaking, Michele D'Aprix is a breath of fresh air—an American, a woman, and a winemaker with a flair for merging Old World sophistication with New World accessibility. As the only American female winemaker in Bordeaux, Michele is paving her own path, making one of France's most storied wine regions approachable for a new generation of wine lovers.



REGION

Maz Caz Costières de Nîmes Blanc captures the Rhône's fresh and floral charm. This blend of Grenache Blanc, Roussanne, and Vermentino brings aromas of white flowers, stone fruit, and a hint of Mediterranean herbs. Its bright acidity and light minerality make it a perfect match for lighter fare like grilled fish, fresh salads, or even a classic Niçoise. This bottle embodies Michele's knack for bringing a crisp, modern style to her Rhône wines, with enough depth to keep things interesting.



Pebble-Rich Soils (Galets Roulés): The vineyards are predominantly composed of rolled pebbles over clay-limestone subsoils. These stones, deposited by the Rhône and Durance rivers, absorb heat during the day and release it at night, aiding in grape ripening and contributing to the wines' structure and minerality.

Maritime and Mistral Influences: Proximity to the Mediterranean Sea introduces cooling sea breezes, while the Mistral wind from the north provides a drying effect. This combination results in significant diurnal temperature variations, preserving acidity and enhancing aromatic complexity in the wines.

Diverse Grape Varieties and Blends: The region cultivates a range of traditional Rhône grape varieties. Whites include Grenache Blanc, Roussanne, and Marsanne. Blending is customary, with at least two varieties used, producing wines that are expressive, balanced, and reflective of the region's terroir.


Tier 1 First White

PRODUCER

Caz translates to “crazy in a good way,” a sentiment I have come to embrace as I branch out from Bordeaux, bringing you wines from new terroirs. I have been driving through this area for years on my back and forths between St Emilion and Falset. Plot the points between these two places on any map and you can see that I regularly get lost. On purpose, I admit. Crazy as it seems, that’s sometimes how I find new things to do. I can go in any direction, so long as there are good people to work with when I get there.

Recently, at a lunch table with friends, we tasted this wine — it was bright, fun, and completely refreshing. The wine totally complimented the food and good, honest farmers grew the grapes. The Grenache Blanc and Roussanne in this blend hail from the tippy-toes of the Southwestern Rhône Valley where the attitude and exposition are truly Mediterranean. The juice is fermented in steel with natural yeast and the wine is left unoaked. I love this wine.

They live longer down here for a reason. Many people tell the story of falling in love with a wine they had on vacation, and I know exactly what they’re talking about... it’s the moment you taste it: with great friends, alongside great food and no clock ticking.

— Michele D’Aprix, Winemaker MDX  Soil Matters

Wine	Grapes	Soil	Viticulture	Viniculture
Maz Caz Blanc	51% Roussanne, 49% Grenache Blanc	“Galets” (round pebbles), sandy alluvial deposits and red shale.	Organic Farming	— Natural Yeast Fermentation — Fermentation in stainless steel—Wines are lightly filtered —< 15ppm total sulfur

Tasting Notes:

"Beautifully lifted fruit, harvested from a rocky soil profile, leaving the usually fatter Rhone varietals of Grenache Blanc and Roussanne lean and bright. The choice to leave this wine un-oaked ensures that the drinker gets freshness, citrus and a hint of brine thanks to the Mediterranean influence here. There is a bit of spice akin to white pepper and lemon zest." -Winery Notes

Food Suggestions:

Drinks great with oysters as the label suggests, but could be paired with everything from sushi and spicy Thai to grilled white meats. A perfect match for lighter fare like grilled fish, fresh salads, or even a classic Niçoise.

Sources:

<https://www.villagewineimports.com/producer/maz-caz/>

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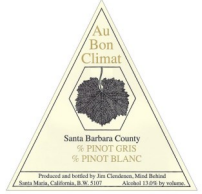
WESTERN RESERVE WINES CLUB JUNE 2025



WINE: Au Bon Climat

VARIETALS: 80% Pinot Gris & 20% Pinot Blanc

Viticulture Area: Santa Barbara County



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

INTRODUCTION

From the beginning in 1982...

Au Bon Climat winery was totally devoted to making classic, Burgundian-styled Chardonnay and Pinot Noir in Santa Barbara County. The convergence of cool, brisk Pacific air, marine-based soils, and east-west running valleys of the area provided an ideal place for growing exceptional grapes. Hence the name “Au Bon Climat,” the French idiom for “good place”.

Forty years later, the wines have earned a world-class reputation internationally.

Jim Clendenen, “The Mind Behind” Au Bon Climat, set the objective and stayed true to its course. As the fads in California winemaking have come and gone, Au Bon Climat has maintained a laser focus in producing traditional, site-specific, nuanced, iconic wines.

REGION

Santa Barbara County in California stands out as an exceptional region for cultivating Burgundian grape varieties, particularly Pinot Noir and Chardonnay. This distinction arises from a unique combination of geography, climate, and soil composition that mirrors, and in some aspects rivals, the renowned Burgundy region of France.

Unique Geography and Climate: Unlike most coastal mountain ranges in North and South America that run north-south, Santa Barbara County's mountains have an east-west orientation. This rare geological feature forms transverse valleys that open directly to the Pacific Ocean, allowing cool ocean breezes and fog to funnel inland. Such conditions create a cool-climate environment ideal for Burgundian grapes. For instance, the Sta. Rita Hills AVA benefits from these coastal influences, producing grapes with high acidity and complex flavors

Diverse and Mineral-Rich Soils: The soils in Santa Barbara County are varied and rich in minerals, contributing to the distinctiveness of its wines. Notably, the region features calcareous soils, including limestone and chalk, which are excellent for maintaining acidity in grapes. Additionally, areas like the Santa Maria Valley AVA have soils ranging from sandy loam to clay loam, free from adverse salts, providing an optimal environment for vine health and grape quality

Extended Growing Season: The cool climate and foggy conditions result in a prolonged growing season, allowing grapes to mature slowly. This extended “hang time” enhances the development of sugars, acids, and complex flavors in the grapes. Such conditions are particularly beneficial for Pinot Noir and Chardonnay, leading to wines with balanced acidity and nuanced profiles

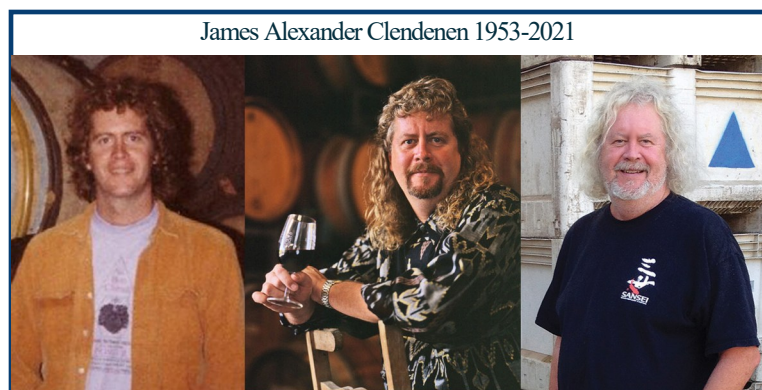
Global Recognition: The unique combination of geography, climate, and soil in Santa Barbara County has garnered international acclaim. The region's ability to produce high-quality Burgundian varietals has positioned it as a prominent player on the global wine stage, attracting winemakers and enthusiasts alike.

PRODUCER

Au Bon Climat is a Burgundy centric winery, meaning if the grapes aren't grown in Burgundy, then Au Bon Climat doesn't make that type of wine. Wineries in Burgundy are limited to Aligoté, Pinot Gris, Pinot Blanc and Chardonnay for white wines. Starting in 1990 Au Bon Climat made single varietal Pinot Blanc, and with the 1995 vintage, a single varietal Pinot Gris. The wines were very promising which led to our first Pinot Gris and Pinot Blanc blend in 1997. Fruity, fresh and lively, the wine was a such great success, it has been a staple in the Au Bon Climat portfolio ever since. The percentages of each variety changes from year to year.

Produced and bottles by Jim Clendenen, Mind Behind

Jim Clendenen left an indelible mark on the wine industry as wine pioneer, mentor, ambassador, and impresario. He was beyond legendary; he had his own mythology. Jim didn't just walk the walk, he paved the road. He was everything a winemaker wanted to be. He made great wines because he fiercely followed his principles. He refused to bow to fashion, making elegant wines when it wasn't cool to be elegant.



Tasting Notes:

"This is a delightful, dry white that is immensely drinkable. The fresh fruit character of green apple and pear broadens on the palate. It has lovely, crisp natural acidity and a slightly oily texture from time spent on the lees in barrel." -Winery Notes

Food Suggestions:

Pairings: A versatile wine that matches well with buttery garlic steamed clams, grilled chicken skewers, crispy roast pork, or a classic spinach quiche.

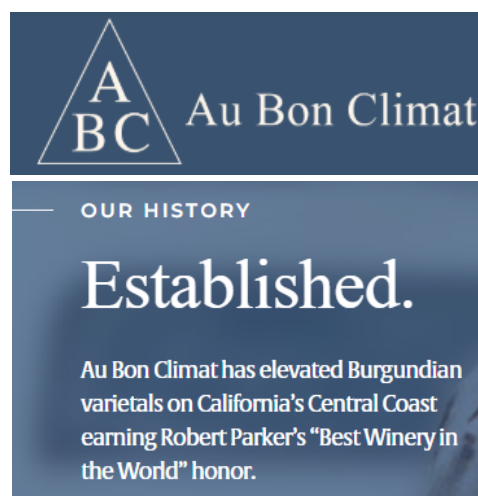
Sources:

www.aubonclimat.com

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WESTERN RESERVE WINES CLUB JUNE 2025



WINE: Pentimento Castillon Cotes de Bordeaux

VARIETALS: 75% Merlot, 25% Cabernet Franc

Viticulture: Castillon, Right Bank of Bordeaux

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

INTRODUCTION

In the world of Bordeaux winemaking, Michele D'Aprix is a breath of fresh air—an American, a woman, and a winemaker with a flair for merging Old World sophistication with New World accessibility. As the only American female winemaker in Bordeaux, Michele is paving her own path, making one of France's most storied wine regions approachable for a new generation of wine lovers.



REGION

Right Bank Bordeaux is celebrated for its Merlot-dominant, plush, and aromatic red wines, with Cabernet Franc playing a vital supporting role. Here's a refined breakdown of their key characteristics:

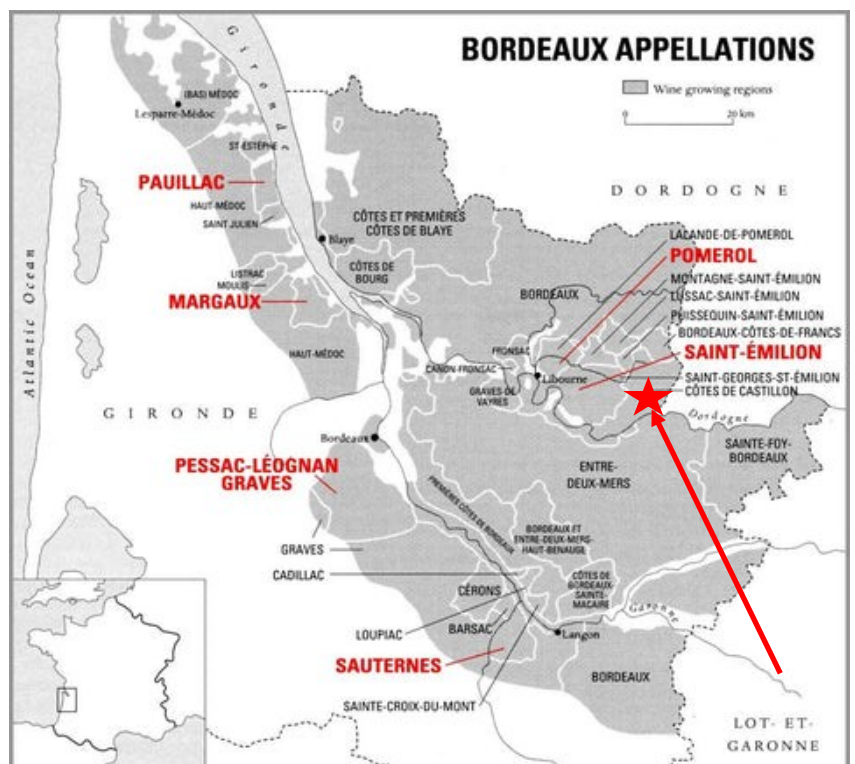
Merlot (Right Bank)

Dominant Presence: Typically comprises about 70–90% of blend in appellations like Saint-Émilion and Pomerol

Texture & Tannins: Offers soft, velvety tannins and a full-bodied yet lush mouthfeel—often described as sensual and approachable

Flavors & Aromas: Brimming with ripe plum, black cherry, blackberry, and hints of chocolate, licorice, and spice (cinnamon, clove). Red fruit, floral (violets, roses), and earthy layers enhance complexity

Aging & Evolution: While approachable early (3–5 years), high-end examples develop tertiary notes of tobacco, truffle, leather, earth, and cedar over 10–20 years




PRODUCER

Winemaker Michele D'Aprix is currently the only American female winemaker in Bordeaux, and we love her latest incarnation of Pentimento. For those who aren't familiar, Michele lives in NYC, runs a wine importing business, and makes wine in a handful of places from Bordeaux to Catalonia, but Pentimento is her baby, a tribute to her winemaking mentors.

The formula on the front label is the soil's profile in its molecular formula. Michele D'April attended UC Davis and likes soil chemistry. Right Bank Bordeaux offers a harmonious, plush red wine style—Merlot delivers richness, velvet tannins, and fruit-forward charm, while Cabernet Franc contributes acidity, aromatics, and structure. Combined with the region's clay-limestone soils and warmer microclimate, this creates approachable yet complex wines with excellent aging potential.

Michele D'Aprix, the first American female currently making wine in Bordeaux. Her love affair with wine began in 1997 when she walked into the cellar at Dry Creek Vineyard for a job interview. She recalls, "The enologist ultimately hired me because, at the time, I was a bartender in Boston. They figured a bartender's ability to multitask outweighed my lack of experience." Michele ultimately earned her Viticulture and Enology degree from UC Davis, and today she runs her own wine importing business. Her mission is to redefine Bordeaux for a new generation of wine lovers — to swipe it of its stuffy notoriety and intimidation.

— Michele D'Aprix, Winemaker MDX  Soil Matters



Tasting Notes:

This is 75% Merlot and 25% Cabernet Franc from a single organic vineyard in Castillon, on the right bank, destemmed and fermented with native yeast in steel, then aged for a year in barrel and bottled with minimal sulfur. Silky dark berry fruit, black pepper and earthy truffle notes all in beautiful balance thanks to this stellar vintage." -Winery Notes

Food Suggestions:

Duck breast with cherry or plum sauce — The plush Merlot fruit and bright acidity from Cabernet Franc beautifully complement the richness and fruitiness of duck. **Roast chicken or pheasant** — Especially with herbs or creamy mushroom-based sauces; their savory flavors enhance the wine's silky tannins. **Beef Wellington or filet steak** — The earthy mushroom duxelles and tender meat align with the Right Bank's lush fruit notes and moderate structure.

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Sources:

<https://hartandcru.com/blogs/wine-reads/right-bank-bordeaux>

<https://waverlycary.com/events/meet-winemaker-michele-daprix-cary/>

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WESTERN RESERVE WINES CLUB JUNE 2025



WINE: Roseblood D'Estoublon

VARIETALS: Grenache Noir, Syrah, Cinsault and a touch of Semillon and Rolle.

VITICULTURE AREA: Vin de Provence

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



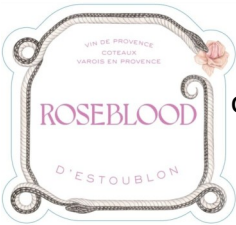
INTRODUCTION

The Estate of Estoublon:

Located in the heart of the Alpilles mountains since 1489, Château d'Estoublon is a 300-hectare estate which lives to the rhythm of olive harvests and grape harvests. From olive growing to viticulture, including a refined restaurant and a castle that can be privatized, each facet of Estoublon reflects our quest for excellence. This precious heritage passed down from generation to generation, bears witness to the deep family history of Estoublon, united by a common passion for the culture of the land and its treasures.

ROSEBLOOD ROSÉ • 2024

Discover the 2024 vintage: vibrant, fresh and elegant.



Roseblood offers an escapade in the hinterland of Provence, in the heart of the Château d'Estoublon, its gentle way of life and its exceptional know-how.

Roseblood is the fruit of this radiant and generous nature and invites us to explore the Garden of Eden of Estoublon.

REGION

Côtes de Provence shines as the benchmark region for top-quality rosé worldwide. Its success stems from a superb combination of **climate, soils, varieties, and winemaking finesse**:

Mediterranean Climate with Cooling Winds

Over **3,000 hours of sunshine** yearly and ample warmth ensure grapes reach ideal ripeness while maintaining acidity

The **Mistral wind** sweeps through vineyards, keeping grapes disease-free and preserving freshness & Coastal breezes moderate heat, giving the wines their crisp, lively profile.

Diverse Terroirs & Soils

The appellation covers **20,000 ha** across multiple sub-regions; Sainte-Victoire, Fréjus, La Londe, Pierrefeu, etc.—each with unique soils (limestone, schist, granite, clay&sand, sandstone).

These well-drained, nutrient-poor soils stress vines appropriately, concentrating grapes and enhancing minerality .

Grape Varieties & Blending

Classic blends include **Grenache, Cinsault, Mourvèdre, Syrah, Tibouren**, often with small percentages of Carignan or Cabernet. Grenache and Cinsault add fruitiness and freshness, Mourvèdre and Syrah provide structure, depth, spice; Tibouren adds elegance and aromatic complexity.

Winemaking Techniques: Over the last few decades, producers have refined **gentle pressing** and **cool fermentation**, aided by the Rosé Research Center established in the '90s, to achieve the trademark pale, dry, mineral-driven style. Early harvesting in cool morning hours and careful preservation of juice quality are essential practices .

PRODUCER

VALUES:

Art de Vivre: We celebrate the Provençal Art de Vivre, highlighting the gentle way of life in our region. We embody authentic charm, rooted in a rich tradition and timeless French elegance.

Excellence: The perpetual quest for excellence is at the heart of our mission. From the selection of raw materials to the finishing of our products, we guarantee exceptional quality

Authenticity: Sincere respect for the land, the people and our know-how is paramount. We are constantly working to preserve our environment while improving our craft practices.



Tasting Notes:

Shaped by the light of Provence, Roseblood 2024 is a vibrant, fresh, and delicately expressive rosé with a pale rose hue, floral notes of linden and jasmine, and a lively palate of citrus, red berries, and mineral freshness. An escape into the Garden of Eden of Château d'Estoublon.

Food Suggestions:

Perfect as a pairing for a sea bass tartare marinated with citrus or exotic fruits like Yuzu. Alternatively, try it with a chicken supreme enhanced with Espelette chilli pepper and a Summer salad.

Sources:

<https://www.estoublon.com/en/product-category/roseblood/>

Terroir: Clay-limestone soil, red earth, areas of gravel and flint. 350 – 400m altitude.

Vinification & Ageing: Direct pressing, cold alcoholic fermentation, vinification and maturation in stainless steel and concrete vats. Aged for several weeks on fine lees.

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RESPONSIBLE AGRICULTURE
**SUSTAINABLE
COMMITMENTS**



WESTERN RESERVE WINES CLUB JUNE 2025

Wine: Ferrer Bobet Seleccio Especial Vinyes Velles



VARIETALS: Centenary Carignane 100%

Viticulture Area: Priorat, Spain

Bottle: \$59.99 | Case: \$647.89 plus tax



No Longer Available in Ohio | Regular Price \$150/bottle | Only a few bottles remain at WRW

INTRODUCTION

Ferrer Bobet is based on respect. Respect for the Priorat centuries-old winemaking tradition. Respect for the economic and social development of this magical region in the south of Catalonia. Mutual respect between two good friends, Sergi Ferrer-Salat and Raül Bobet, passionate about the world and culture of wine. And respect for the people who seek a Priory that reflects purity and harmony, the mineral essence so typical of these lands. In 2008 our first two wines were released, Ferrer Bobet Vinyes Velles and Ferrer Bobet Selecció Especial Vinyes Velles 2005, made with some of the oldest vineyards in the Priorat. These two wines would be the first fruit of a dream that had been born with the arrival of the new century, the first big step in an intense and exciting journey.



REGION

Ferrer Bobet is located in the Porrera area, a beautiful natural environment that has exceptional characteristics for viticulture and that, in fact, were decisive when deciding to opt for these places. Porrera is one of the coolest areas of the Priorat, thanks mainly to the marked influence of the northeast winds, with a subtle moderating effect of the Mediterranean, and its topography, characterized by the presence of several of the vineyards located at the highest altitudes and with more attention to the designation of origin. These factors come together to create a strong thermal gradient between day and night, thus guaranteeing optimal phenolic ripening and the preservation of freshness, acidity and aromas. Likewise, the multiple orientations of the vineyards make up a rich diversity of mesoclimates and provide the possibility of creating wines of special complexity and elegance.

To all this we have to add soils composed almost exclusively of slate, the proverbial licorella, which only the best Priorat lands have, and which contribute vitally to the inimitable personality of the wines. Until today, we have used centuries-old Cariñena and Garnacha Negra strains, coming from privileged vineyards that enjoy all these qualities, with the owners of whom we are united by a long relationship of friendship, affection and respect. At the same time, Ferrer Bobet's own vines were planted, in the surroundings of the winery, in 2004 and 2005, on carefully selected coastlines and terraces after exhaustive edaphic and adaptability studies, with the varieties of Cariñena, Garnacha Negra, Syrah, Cabernet Sauvignon, Viognier and Roussane. We use, in each case, low-productivity rootstocks and clones, optimized for a perfect balance of the vine.

PRODUCER

Choosing a Ferrer Bobet wine is choosing quality and harmony. It is choosing to enjoy any situation, because inside the bottle, you will find a balanced, pleasant wine that combines with any occasion. A flavor that gives you unique moments. A perfect experience for you or to give as a gift on the best occasions.

Ferrer Bobet rises amid old vine Carignane vineyards grown on steep slate hills around the village of Porrera. This wine has not been cold stabilized or filtered and as such may throw a harmless deposit with time. We recommend that the wine be decanted. Grapes exclusively from steep slate hillsides picked by hand into 10 kg. Selected berry by berry on a double sorting table and then transferred to tanks by gravity. Fermentation in 15 and 30 Hl wooden tanks. Malolactic conversion and aging in new fine-grained, medium and lightly-toasted 225l French oak barrels for 18 months. Bottled unfiltered and unfiltered. Bottle aged for a minimum of 15 months.

"A bright, plum skin tang of acidity focuses this fragrant red, which layers a mineral underpinning with flavors of crushed mulberry, wild cherry, mandarin orange peel and mountain herbs, offering a skein of milled white pepper, anise and cardamom. Long and fresh, with light, taut tannins firming the finish. Drink now through 2034. 250 cases imported." -Wine Spectator

Date: 13/07/2023

97 points

DOQ Priorat tasting M.Hudin 2023
<https://www.hudin.com/six-priorat-wines-to-know-right-now/>

Date: 18/05/2023

96 points

James Suckling Tast 2023

Date: 22/01/2024

94 points

Pedro Ballesteros Torres MW

Tasting Notes:

96 points- James Suckling

96 points- Wine Advocate

"Impressively complex and deep nose with fine roasted spices, tar, lard, cigar box and plenty of mossy black cherries, wild strawberries and blackberries..." -James Suckling

Food Suggestions:

Duck, turkey (especially dark meat), quail, or pheasant — enrich the bird with baking spices like cinnamon, star anise, or ras el hanout to echo the wine's spicy berry profile. **Game meats (venison, wild boar, lamb stew)** — Carignane's acidity and earthy depth enhance hearty, savory flavors beautifully. **Roasted pork (shoulder, chops) or braised pork dishes** — the wine's acidity cuts through fat, while spicy undertones brighten the dish.

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

Sources:

www.ferrerbobet.com

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WESTERN RESERVE WINES CLUB JUNE 2025

Wine: Honig Sauvignon Blanc Reserve

VARIETALS: 100% Honig Estate Fruit:
90% Sauvignon Blanc, 10% Semillon

Viticulture Area: Rutherford, Napa Valley

Bottle Price: \$37.99 | Case Price: \$410.29 + tax



INTRODUCTION

Family owned, sustainably farmed, and solar powered. 100% estate grown fruit from our vineyard in Rutherford, in the heart of Napa Valley. **The story began in 1964**, when Louis Honig purchased a 68 acre vineyard in Rutherford, planted it with Sauvignon Blanc and Cabernet Sauvignon, and originally sold grapes to neighboring wineries until his passing before realizing his dream as a vintner. **In 1980**, Louis's family honored his legacy by producing a few hundred cases of Sauvignon Blanc in their old tractor barn—this inaugural vintage, which went on to win a Gold Medal at the Orange County Fair, marked the formal launch of Honig Vineyard & Winery.



By 1984, Louis's grandson Michael Honig, at just 22 years old, assumed control, transforming what began as a small "garage" operation into a thriving family-owned winery focused on Sauvignon Blanc and sustainable practices—a legacy carried on today under his leadership.

REGION

Here are three concise sentences describing the Rutherford region in California for growing Sauvignon Blanc:

Rutherford, located at Napa Valley's widest point, features warm days, cool foggy nights, and significant diurnal temperature swings—ideal for developing ripe, aromatic grapes with refreshing acidity

Its deep, well drained soils—composed of gravelly alluvial loam, sand, and volcanic deposits—allow vines to root deeply, enhancing complexity and minerality in Sauvignon Blanc

Though better known for Cabernet, Rutherford's meticulous vineyard stewardship and terroir also produce Sauvignon Blanc that balances tropical fruit intensity with crispness and subtle earthy-mineral character .

PRODUCER



Winemaking: 62% of the blend was selected from lots that were fermented in stainless steel tanks. The remainder of the blend was fermented in new, specially selected, French oak barrels and puncheons. The barrel fermented portion of the blend underwent a secondary (malolactic) fermentation. The final blend was assembled in early June 2022. Bottling took place on July 12-13, 2022

Aging: 68% aged on the lees for 8 months in French oak puncheons 32% aged on the lees for 8 months in new French oak barrels and puncheons The fruit is from select blocks of our sustainably farmed vineyard in Rutherford, Napa Valley

Vibrant Citrus and Tropical Fruit Aromatics Rutherford Sauvignon Blancs are known for their expressive aromas and flavors, often showcasing notes of grapefruit, lime zest, guava, and pineapple

Balanced Acidity with Mineral Undertones: The volcanic and alluvial soils of Rutherford contribute to a distinct mineral character in the wines. This minerality, combined with balanced acidity, lends a refreshing quality and depth to the palate. The 2023 Beaulieu Vineyard Maestro Rutherford Sauvignon Blanc, for example, offers a refreshing and aromatic expression with tropical aromas and a slight herbaceous edge, rounded out with a touch of warm spice from French oak aging.

Tasting Notes:

Lovely honeydew melon and Meyer lemon notes on the nose are complemented by lime curd and jasmine. The round mid-palate leads seamlessly into a lengthy finish with plenty of minerality and fruit characters to balance it. This is a complex and remarkably ageable Sauvignon Blanc that can be enjoyed now through 2028 and beyond.

Food Suggestions:

Oysters, shrimp, grilled fish, mussels, scallops — the crisp acidity and citrus/fruity notes beautifully elevate their natural flavors. Tangy goat cheese or feta highlights the wine's refreshing crispness; its acidity cuts through the cheese's richness. Crisp green or citrus-dressed salads pair exceptionally, matching the wine's herbaceous, grassy, citrus-lime notes. Dishes like **rosemary roasted chicken, garlic-lime chicken, or chicken piccata** work well—the wine's herbal/floral tones enhance these flavors. **Asparagus, avocado toast, lemongrass dishes, grilled vegetables**—everything from avocado toast to asparagus risotto shines here.

Sources:

www.honigwine.com

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