

Name: _____ Phone: _____

Email: _____



SATURDAY TASTING

AUGUST 2nd 2 - 5 pm

Join us Saturday!



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.*

White Wines

	Sale Price	Order
Fritz's Riesling Familie Hasselbach	\$15.99	_____
Villa Varda Pinot Grigio IGT	\$13.99	_____
Mallory & Benjamin Talmard Chardonnay	\$19.99	_____
Spottswoode Sauvignon Blanc	\$54.99	_____
Harvey & Harriet White Blend	\$24.99	_____

10% Discount for purchase of six bottles or more!

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

North Hill Bakery * NEW FLAVOR * Sea Salt 4 ounce	\$6.95	_____
North Hill Bakery Rosemary 4 ounce	\$6.95	_____
North Hill Bakery Sesame Spice 4 ounce	\$6.95	_____
North Hill Bakery Black Pepper 4 ounce	\$6.95	_____

Join Us Saturday:

**Saturday
August 9th
2-5 pm**

Share your tasting notes:





White Wines for the Dog Days of Summer



Western Reserve Wines Welcomes you!

Travel the world of white wine on Saturday August 2nd as we explore five fantabulous white wines that include the depth & breadth of regions and varietals to See, Swirl, Sniff, Sip & Savor.

Fritz's Riesling Familie Hasselbach

\$15.99

Riesling is a wine for everyone. It's imminently drinkable and makes your mouth water non-stop. The winemaker, Johannes Gunderloch, named this cuvée after his late, Harley-riding father, Fritz. It's a special, off-dry Riesling that grows in a very small part of the Rheinhessen called Roter Hang which translates to red hill due to the red slate soils of the slope.

Villa Varda Pinot Grigio IGT

\$13.99

Aromatic, ethereal and delicate, it refers to the characteristics of the lands of origin. Floral, fruity with notes of pear, apricot and citrine nuances. Food pairing: From the culinary tradition of Friuli with frico, up to the spicy and peppery cuisine of oriental culture. Vegetable tarte tatin, white game ragout, marinated pork steak with almonds and confit tomatoes. Three courses, one wine.



**Join Us
Next Week:**

**Saturday
August 9th
2-5 pm**

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

Mallory & Benjamin Talmard Chardonnay

\$19.99

Aromas of white orchard and tropical fruits leap from the glass mixed with hints of toasted almond. The palate is fresh and lively, exuding an abundance of green apple, Bartlett pear and honeydew flavors with hints of lemon zest. There is a great balance of bright acidity and subtle minerality that supports those fruit flavors to a long, delicious finish. Pair with anything from the sea, as well as a wide range of chicken dishes.

Spottswode Sauvignon Blanc

\$54.99

94 points- Wine Spectator

Highly acclaimed, it is considered one of the "Super Sauvignons," a term coined by wine writer Karen MacNeil to describe a rare class of wines considered to be among the world's utmost expressions of this noble grape.

Harvey & Harriet White Blend

\$24.99

92 points- James Suckling

"Inviting aromas of ripe pineapple and candied lemons with hints of honeysuckle, citrus blossom, praline and some flinty minerality to it. Medium- to full-bodied with a structured, creamy palate offering..." James Suckling

always drink responsibly

