

WESTERN RESERVE WINES CLUB AUGUST 2025

Tobin James Chateau le Cacheflo Red Wine 2019

Varietals: Syrah, Primitivo, Barbera and Malbec

Viticulture Area: Paso Robles, Central Coast

Bottle Price: \$16.99

Case Price: \$183.49 plus tax



INTRODUCTION

It all started with six tons of extra grapes...

When a local grape harvester showed up at with six tons of Zinfandel grapes that he was willing to give away, Tobin "Toby" James, a young assistant winemaker at the time, asked if he could have the grapes to make his own wine. "Sure kid, knock yourself out," the owner replied.

A year and a half later, Toby's first wine—the now-famous 1985 Blue Moon Zinfandel—won double gold medals, and a spot on The Wine Spectator's coveted "Top 100 Wines of the Year." Tobin James Cellars was born. Year after year, Tobin James has produced this highly acclaimed "Cache-flo" for you to enjoy with just about anything!

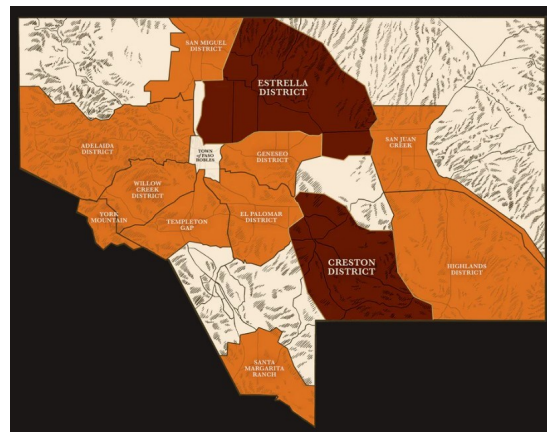
From the winemaking team of Lance and Clair Silver, Jeff Poe and Tobin James.

REGION:

Paso Robles, located in California's Central Coast, has emerged as a dynamic and diverse wine region, celebrated for its innovative spirit and exceptional terroir. In keeping with this great tradition, the wine community has discovered that Mediterranean varietals flourish and develop distinct and unequivocal character in Paso Robles. This wonderful blend of Mediterranean varietals includes; Syrah, Primitivo, Barbera and Malbec.

Terroir & Climate

Spanning over 614,000 acres, the Paso Robles American Viticultural Area (AVA) is California's largest. Its diverse terrain includes more than 45 soil types—ranging from granite and volcanic to sandstone and calcareous formations—creating a rich mosaic of microclimates. The region experiences significant diurnal temperature shifts, with warm days and cool nights, allowing grapes to ripen slowly while preserving acidity.



Historical Roots

The viticultural history of Paso Robles dates back to 1797 when Spanish missionaries introduced wine grapes to the area.

Commercial winemaking began in the late 19th century, laying the foundation for the region's growth into a prominent wine-producing area. Today, Paso Robles boasts over 200 wineries and more than 40,000 acres of vineyards, offering a diverse and vibrant wine scene that reflects both its rich history and forward-thinking ethos.

PRODUCER



Paso Robles in a glass

Located eight miles east of Paso Robles on Highway 46, Tobin James Cellars sits among 71 acres of vineyards and oak dotted hills. Built from the ground up on the site of the old "10-mile Stagecoach Stop," the old-fashioned western-style tasting room saloon embraces the rough and rugged frontier history of Paso Robles, California.

Meet the Owners

Tobin James Cellars is family owned and operated by Tobin James, Lance Silver, and Claire Silver. Lance and Claire Silver met Tobin "Toby" James in 1996 on a quest to either buy an existing winery or start a new one. The trio quickly clicked and knew that a partnership would answer their dreams. The three partners make a perfect match between winemaking and business expertise.

Tobin James ~ Co-owner/Founding winemaker

Tobin "Toby" was raised in Cincinnati, Ohio, where he spent every summer of his youth working on his family's vineyard just across the border in Indiana. At nineteen years old, he bought a one-way ticket to California and began his career in wine as a "cellar rat," eventually working his way up to winemaker for several of Paso Robles' most notable wineries. In 1993, Toby purchased forty-one acres at the end of Union Road in Paso Robles, where he built Tobin James Cellars. A year later, the winery and tasting room opened. Toby's greatest passion is his family—his wife, Ernie, their four children, and his grandchild.

Lance Silver ~ Co-owner/Co-winemaker

Lance's love for wine began early. At age seventeen, he started collecting wine with money made from mowing lawns. At the University of Nevada, Las Vegas he took courses in the sensory evaluation of wine, wine tasting, and wine education. In 1996, Lance and his wife, Claire, became co-owners and equal partners of Tobin James Cellars, allowing him to finally follow his long-held passion.

Claire Silver ~ Co-owner/Co-winemaker

Claire grew up in a family that enjoyed wine with dinner. She met Lance at the University of Nevada, Las Vegas, where they were both in the hotel administration program. A wine course and meeting Lance opened the door to a whole new level of wine appreciation for Claire. For seven years, she served as acting president of the Wineries of Highway 46 East.

Tasting Notes:

"Chateau Le Cacheflo is a testament that wine does not have to be overly costly to be smooth, flavorful, and satisfying. Our Chateau Le Cacheflo is a Mediterranean Blend of Syrah, Primitivo, Barbera, and Malbec." -Winery Notes

Food Suggestions:

This versatile wine pairs well with casual weekday meals. Create individual pizzas on the grill. Try with turkey, beef, or veggie burgers topped with pesto. Enjoy with classic meaty and saucy lasagna. Pairs well with Provolone, Pecorino-Romana, Asiago, Gorgonzola, and Parmigiano-Reggiano.

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Sources:

<https://www.tobinjames.com>

<https://pasowine.com/> and travelpaso.com/

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Toby



Lance



Claire



WESTERN RESERVE WINES CLUB AUGUST 2025



Humberto Canale Sauvignon Blanc



HUMBERTO CANALE
PATAGONIA 1909

VARIETALS: 100% Sauvignon Blanc

Viticulture Area: Rio Negro Valley, Patagonia, Argentina

Bottle Price: \$14.99 Case Price: \$161.89 plus tax



HUMBERTO CANALE
PATAGONIA 1909

INTRODUCTION

Founded in 1909, Humberto Canale, is located in the Rio Negro Valley, Patagonia, Argentina, and is amongst the most southerly situated wineries in the world. The pioneer and still family-owned company, combines century-old tradition with modern winemaking techniques. From the winery: Patagonia is our place in the world, where our roots, values and our concept of family are. Through our wines we count who we are, the presence of five generations elaborating wines in the region of the “Alto Valle de Rio Negro”. With more than 114 years of solid trajectory in the national and international market, today we project ourselves accompanying the new sustainable tendencies, as an innovative and enterprising winery from the Patagonian region.

REGION

The Patagonia region provides a pristine setting and unique conditions for producing high quality grapes, the basis for elaborating our elegant and complex wines. The unpolluted air brings tremendous luminosity while the purest unlimited waters coming from the melting snow of the Andes irrigate the valley. The surrounding dry desert and the persisting South-West winds provide a naturally protected environment.

Our story begins with the arrival of Humberto Canale to Río Negro, great uncle of Guillermo Barzi Canale and it is closely linked to the growth of Argentina and the productive development of Patagonia, a project that was possible with the arrival of the railway to the southernmost lands of the world and to the construction of the irrigation system of the upper valley of Rio Negro at the beginning of 1900.

Humberto Canale's sharp gaze in those days led him to acquire 400 hectares in an inhospitable territory and to import the necessary tools to develop in the region a relevant viticulture. In 1912 the vineyards were implanted and in the mid-twentieth century the image of the family winery was already consolidated.

Summers are warm to hot, with daytime highs often above 30 °C (86 °F), but the nights cool off significantly thanks to desert airflows.



Winters are cold, with frequent frosts and temperatures that can dip below 0 °C (32 °F). This **diurnal temperature variation** is one of the defining features, helping grapes retain acidity and develop aromatics.



PRODUCER

Guillermo Barzi Canale is today the soul of the oldest and most important winery in Patagonia. He lives the dream of his uncle, Humberto Canale, the founder of this centennial company. After more than five decades leading the family winery Humberto Canale, Guillermo Barzi today is accompanied by the next generation, which is committed to respect the same human and ethical values that have guided our company along the years.

Committed to the terroir: Our winery is located at 39.2 degrees south latitude, in Patagonia Argentina, in the Upper valley of the Rio Negro. The upper valley of the Rio Negro is the pioneering wine region and the source of most of the best Patagonian wines. The most important factor that distinct our wines is our south latitude.

Wines with varietal characteristics that make them successful among the most exigent consumers. Born in the year 2007 along with the expansion of the Humberto Canale Winery in the international market. Today they are marketed to more than 25 countries in the world.



Tasting Notes:

Pale yellow colour with greenish reflections. Varietal tipicity: Citrus at the beginning and with slight notes of pineapple, mango and passion fruit. Flavor: To the mouth is dry, soft and round, with balanced acidity and a long mouth end.

Food Suggestions:

Pairs well with seafood like shellfish and white fish, goat cheese, herbal dishes such as those with mint or parsley, spring vegetables, and poultry like chicken with lemon or mustard glazes. It also complements lighter vegetarian options like asparagus risotto or Greek dishes.

Sources:

www.bodegahcanale.com

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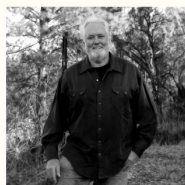
Domaine de la Terre Rouge Tête-a-Tête
42% Grenache, 41% Mourvèdre, 17% Syrah
Viticulture: Sierra Foothills

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



INTRODUCTION

Terre Rouge and Easton Wines was founded in the late 80s by husband-and-wife team Bill Easton and Jane O'Riordan. Winemaker Bill Easton began his career in the wine business working for small California wineries. In the late 70's he founded Solano Cellars, a wine shop in Berkeley, California, specializing in small artisan producers from around the world. From years in the shop and traveling extensively in Europe, Bill's palate and style of wine-making developed. He creates wines that are balanced and elegant, with complexity that develops as the wines age in bottle. The French call it *élevage*, which is "raising" the wine in the bottle. There is an art to this style of winemaking and great pleasure in a wine that is ready to drink, while still showing great promise for future aging.

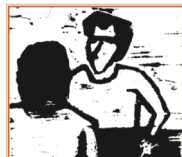


Bill Easton
Winemaker | Owner



Jane O'Riordan
Owner | Manager | Chef

Tête-à-Tête
DOMAINE DE LA TERRE ROUGE



SIERRA FOOTHILLS RED WINE

PRODUCED & BOTTLED BY DOMAINE DE LA TERRE ROUGE,
PETTMOUTH, CALIFORNIA. ALC. 14.5% BY VOL.



Ginger
Winery and Vineyard Dog



Gris
The Boss - Tasting Room Cat

[@gris-le-chat](#)

REGION



The Sierra Foothills refer to the rolling, hilly terrain located between the central Sierra Nevada and California's Central Valley. These foothills act as a transitional zone—from the low-lying valley to the high mountains east of Sacramento. This region stretches approximately **120 to 170 miles** from north to south, extending from **Yuba County** in the north down to **Mariposa County** in the south. It lies roughly **40 miles east of Sacramento**, spanning diverse elevations—typically between **500 to 3,500 feet** above sea level.

Recognized as the **Sierra Foothills American Viticultural Area (AVA)** since 1987. It includes parts of several California counties: **Yuba, Nevada, Placer, El Dorado, Amador, Calaveras, Tuolumne, and Mariposa.**

Originally a source of oenological sustenance for gold-seeking miners of the mid-1800s, the Sierra Foothills was the first region in California to produce wines from European grape varieties. Located between Sacramento and the Nevada border, this area's immigrant settlers chose to forgo growing the then-ubiquitous Mission grape and instead brought with them superior vines from the Old World to plant alongside mining camps. The terrain features Mediterranean climate patterns—**hot summer days and cool nights**, often with breezes descending from the mountains. The region boasts approximately **200+ wineries** spread across **4.2 million acres**. Elevations for vineyards generally fall between **1,200 and 3,500 feet**, with most located below 3,000 feet.

PRODUCER

TERRE ROUGE means "Red Earth". This vermillion-colored soil is one of the hallmarks of our region. Our vineyards are in soils that are largely granite and volcanic-based. The TERRE ROUGE portfolio is composed of wines made from Rhône varietals grown in the rugged and varying terroirs of this region: Syrah, Grenache, Mourvèdre, Viognier, Roussanne, Marsanne. High elevation sites up to 3200' contribute to the complexity of our wines.

We make over thirty different wines, many of which are very small production lots with fewer than 4,400 cases. Each is unique and site-specific with a sense of place (terroir) in the Sierra Nevada foothills. Our goal for the last 25 years has always been to make the finest wines possible that can be placed on a table with the best wines of the world.

We practice sustainability and farm our Fiddletown vineyards organically on steep mountain slopes. We work with the same vineyards every year, establishing a relationship with the terroir.

At Terre Rouge and Easton we strive to manage our business and vineyards with as little impact on the environment as possible. Our vineyards are farmed sustainably and organically. The winery and tasting room facilities are solar-powered. The sun provides about 90% of our needed electrical power to run pumps, wine press, and cooling units. Our solar panels keep our wine cellar and customers cool and happy on hot summer days.



Made from high elevations vines averaging 30 years of age from several plots in the Sierra Foothills, Bill Easton carefully crafts this Southern Rhône blend. Grenache, with Syrah and Mourvèdre are hand-harvested, stainless steel-fermented, and age for 17 months in old Burgundy barrels. He releases his wine when he deems it ready to drink.

WINEENTHUSIAST

Wine Enthusiast awarded the 2016 Tête-à-Tête 90 points and calls it an "easy-drinking Rhône blend" with savory, earthy, wild berry flavors, good acidity, and moderate tannins

Tasting Notes:

"Like the easy-drinking reds of the Southern Rhône Valley, our Mediterranean assemblage, Tête-à-Tête, is blended for current enjoyment both at home and in your favorite bistro." -Winemaker Notes

Food Suggestions:

The wine's savory, spicy, and fruit-rich profile beautifully complements lamb dishes like grilled lamb chops, lamb loin, or lamb burgers. Beef, venison, and game meats carry enough flavor to stand up to the wine's intensity. Braised short ribs or stews match particularly well. Mushroom-based pasta, tomato-rich sauces and savory stews.

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Sources: <https://www.terrerougewines.com/wine/>



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WESTERN RESERVE WINES CLUB AUGUST 2025

Domaine Champalou Vouvray La Cuvee des Fondraux

Varietals: 100% Chenin Blanc

Viticulture: Loire Valley, Vouvray Appellation

Bottle Price: \$34.99 | Case Price: \$377.89 plus tax



INTRODUCTION

Catherine and Didier Champalou both came from vigneron families, yet their mutual sense of independence prompted the couple to brave it on their own right after completing viticultural school in Saumur. Since starting the domaine in 1983, they have not only grown their business, but their label is one of the most highly-acclaimed in the appellation. Vouvray is home to the noble Chenin Blanc, more commonly known as Pineau de la Loire in their part of the world. As widespread as Pineau is, both soil and climate play key roles in the diversity of its incarnations, and a Chenin from California gives one no hint of what the grape is capable of in the right soil.

Farther inland along the Loire, in the region of the Touraine, Vouvray enjoys a warm, continental climate during the summers. Slowly dropping temperatures in autumn make for a long ripening season. Microclimates with high humidity can also bring about the beloved noble rot. The gravel and chalk in the vineyards also play a role absorbing the sun's rays, lending increased ripeness to this part of the Touraine. The Pineau of Vouvray can be pétillant (sparkling), sec (dry and crisp), demi-sec (off-dry) or in a botrytized state called moelleux. Catherine and Didier make all four styles.

REGION

Soil Diversity

The Vouvray region in the Touraine subregion of the Loire Valley boasts a richly varied terroir, making its Chenin Blanc wines (from dry to sparkling to sweet) highly distinctive. Here's what defines its soil diversity:

- * Tuffeau Limestone (Turonian Chalk)
Enhances minerality, freshness, and aging capability thanks to excellent drainage and heat retention
- * Overlaying Clay and Siliceous Layers
Add structure and tension; contribute floral notes—particularly beneficial for semi-sweet and sparkling styles
- * Clay-Limestone ("Aubuis") and Valley Soils
Perruche soils yield fruitier, rounder profiles
- * Topsoil Variations from Quaternary Deposits
Contributes to soil depth and nuance in vine growth conditions

Grape Varieties

The Vouvray appellation is almost exclusively dedicated to the Chenin Blanc grape, also known locally as Pineau de la Loire. The Vouvray appellation is nearly monovarietal—**Chenin Blanc** drives its character, structure, and versatility. The allowance for **Arbois** provides a nod to flexibility, but in reality, **Chenin Blanc remains the sole grape of substance** in Vouvray wines.

Viticultural Practices

Vouvray lies on sloped terrain overlooking the Loire, offering **southern exposures** and **excellent drainage** due to its chalky "tuffeau" bedrock. The interplay of **continental and oceanic influences**, along with heat-retaining soils capped by flint and clay, supports the full spectrum of Chenin Blanc expression—from bone-dry to luxuriously sweet. Vouvray's terroir is anything but uniform—embracing chalky bedrock, mineral clays, and tuning its wines from taut dryness to lush sweetness. The interplay of soils and microclimates underpins the appellation's extraordinary diversity and depth in Chenin Blanc expression.

PRODUCER

The Champalou family farms twenty-one hectares of vineyards on clay, limestone, and siliceous soils. They embrace sustainable farming while also integrating the use of the lunar calendar more traditionally associated with organic viticulture. The soils in their vineyards are rich, deep, and aerated through regular plowing. Cover crops are planted in between vineyard rows to help with excess water absorption and to encourage micro biotic activity in the soil. The Champalou house style produces wines of great elegance and tenderness, highly aromatic with impeccable balance. No one comes close to copying their distinct style.

Didier and Catherine's daughter, Céline, has recently joined the domaine after spending her internships in New Zealand, South Africa, Languedoc, Corsica, and Canada. Daughter Virginie lives in London, and is also in the wine business. There is no question that the tradition and quality for which this domaine is known will continue for many years to come.



Tasting Notes:

"Crafting impeccably balanced, off-dry wines like this is no simple task, but the Champalou Fondraux rolls over the tongue so fluidly that you might be tempted to think the berries tasted just like this when they were picked off the vine. It comes down to masterful winemaking, in which precision and savoir faire replace the need for technological intervention to create a velvety, suave Vouvray that oozes class. The contrast of ripe, succulent Chenin Blanc fruit with a spike of flinty minerality is like licking honey off an arrowhead." -Anthony Lynch

Food Suggestions:

Roast chicken, especially when seasoned with herbs or citrus, complements the wine's crispness and minerality. Fresh seafood dishes, including sushi, scallops, and lobster, are enhanced by the wine's bright acidity and subtle fruit notes. Light vegetable dishes, such as roasted cauliflower with curry and lime, align well with the wine's citrusy and floral characteristics. Indian and Asian dishes, like Tikka Masala or gingered pork, find a harmonious match with the off-dry styles of Vouvray, where the slight sweetness balances the spices.

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Sources:
<https://champalou.com/>
<https://www.vinsdevouvray.com/en/our-terroir-chenin-wine/>



WESTERN RESERVE WINES CLUB AUGUST 2025

Daniele Conterno Barbera d'Alba Superiore

VARIETALS: Barbera

Viticulture: Alba, Piedmont

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



INTRODUCTION

Daniele Conterno considers himself a very lucky boy! He does the job he loves and is supported by his large beautiful family in one of the most perfect places in the world. He represents the fourth generation of producers. Starting with Great Grandfather Pietro Conterno and 18 hectares of land. The land passed to his legendary Grandfather Giacomo. Then to his father Franco who he still works with everyday.

Daniele grew up in the vineyards with his brother Andre. So far, he tries to express what his wines mean for him in every bottle. For Daniele wine is a natural product that reflects what is in the earth what is in his land, and what is in the history of his family. Many people ask: "are you a traditionalist or a modernist." Daniele answers: "I really love the traditional way of producing wines, but I am always keeping an eye on what is new, and experimenting to push the level of what is possible while respecting my father and grandfather's wishes.

In 2005 his father Franco made the decision to become certified organic. Daniele and his brother embraced that idea. Daniele is excited about his new project. Having his own wines with the full blessing of his father Franco. Daniele is excited for his sons to continue the long tradition.



REGION



In addition to traditional agriculture, Alba is a very important center of wine. In the area of Alba, in fact, there are 290 wineries that cultivate an area of 700 hectares (1,700 acres) of land, producing an average of 61,200 hL of wine annually.

The wines of Alba are among the most renowned in Italy and are divided into:

DOC: Barbera, Dolcetto, Nebbiolo.

DOCG: Barbaresco, Barolo, Moscato.

According to the Köppen climate classification, Alba has a humid subtropical climate which is moderated by the proximity of the Mediterranean sea. Its winters are warmer, January is usually 5 °C (41 °F), and its summers are hot, when temperatures can reach 35 °C (95 °F). Rain falls mostly during the spring and autumn; during the hottest months rain is less common, July with 43 mm (2 in) and August with 51 mm (2 in). During November and December, the town of Alba can be prone to fog.



Location of Alba in Italy



Alba (Piedmont)

PRODUCER



Daniele Conterno and his family put their heart and soul into producing uniquely elegant wines in the heart of Langhe. Nestled in the hamlet of Bussia di Montfort d'Alba, is Cascina Sciulun, a historic farmhouse built in the mid-19th century in line with the architectural traditions of Piedmont.



Tasting Notes:

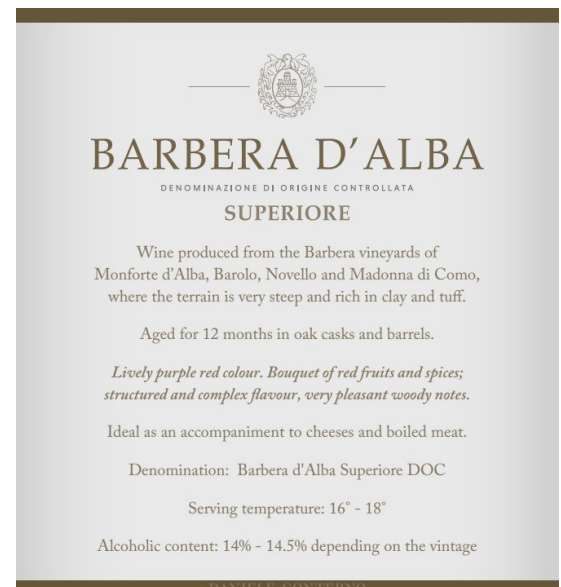
"Lively ruby red in color with purple and violet-bluish hues. Currant and sour black cherry scented with hints of ripe plum and prune on a spicy background. A mouth filling body and a good structure blended in a very pleasant traditional wood." -Winemaker Notes

Food Suggestions:

Ideal as an accompaniment to cheeses and red meats, sausages, and grilled dishes with mushrooms or truffle.

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Sources: www.danieleconterno.net/

WESTERN RESERVE WINES CLUB AUGUST 2025

Daniele Conterno Langhe Rosato

VARIETALS: 100% Nebbiolo

Viticulture: Alba, Piedmont

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



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Tasting Notes:

Showcases a delicate light pink color with fresh aromas of strawberries, raspberries, rose petals, and a touch of citrus. On the palate, it offers bright and lively red berry flavors, refreshing acidity, and a slight minerality, finishing smoothly with lingering red berry and floral notes.

Food Suggestions:

Ideal as an accompaniment to appetizers and snacks, seafood, light pasta and rice dishes, lean meats like chicken and pork, and various cheeses. It is also great with vegetarian and vegan dishes.

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Sources: www.danieleconterno.net/

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WESTERN RESERVE WINES CLUB AUGUST 2025

Wine: Venge Silencieux Cabernet Sauvignon

Varietals: 91% Cabernet Sauvignon,
7% Cabernet Franc, 2% Merlot

Viticulture Area: Palisades Mountain range, Napa Valley

Bottle: \$59.99 | 6-Pack Case: \$323.95 plus tax



INTRODUCTION

Venge Vineyards is located in Calistoga, nestled in the **eastern foothills of the Palisades Mountain range**—part of the Vaca Mountains in Napa Valley. Their **estate property**, known as **Bone Ash Ranch**, includes approximately **12.5 acres** planted primarily to Cabernet Sauvignon. Pronounced (ven-ghee), our family has farmed *vitis vinifera* varieties in Napa Valley for over half a century. It is a classic, All-American journey that began when Knud Venge emigrated from Denmark to the United States in the early 1900's. Knud's son, Per Venge, found his passion in the wine and spirits industry and started Vencom Imports, focusing on the importation of Western European fine wines and spirits. It was Per's son, Nils Venge, who left the family business in the 1960's with a vision to study viticulture at UC Davis and establish the family name as an icon within the Napa Valley winegrowing community. Along the way, Nils would meet and marry the love of his life, Dianna Lynn Venge, known affectionately as Candy, who would convince her family to lend them the seed capital to start a winery within the newly budding, post-prohibition Northern California wine country. Farming and winemaking is in the blood of Owner and Winemaker, Kirk Venge, "When I was growing up, working in the vineyard and winery gave me a wonderful sense of partnership in my family's way of life; it was hard work, but I loved it." "If we don't get it right in the vineyard, we will never make great wine." - Kirk Venge

REGION

The Calistoga AVA is a Napa Valley Appellation located in the northern part of Napa County, California.

The Calistoga Appellation features volcanic soil and is known for its high diurnal variation, or the intraday change in temperatures from high to low during growing season.

- **Calistoga Palisades:** At the northern end of Napa Valley, the Palisades form a protective barrier for vineyards located in the valley and nearby canyons.
- **Wineries:** Palisades Canyon Wines, located in a canyon below the Calistoga Palisades, is an organic estate vineyard known for its Petite Sirah, Chenin Blanc, and Cabernet Sauvignon.
- **Grape characteristics:** The rugged terrain, volcanic soils, and distinct weather patterns of the canyons below the Palisades produce grapes with concentrated flavors and deep color.



Aging Regimen

60% New Air-Dried French Oak

Production | 5,500 Cases

PRODUCER

Nils and Dianna's viticultural roots sprouted in 1976 with the birth of their son, Kirk Venge, and the purchase of a 17-acre vineyard in the heart of Oakville, adjacent to Groth Vineyards. It was here that Saddleback Cellars was established, casting the family among the winemaking pioneers of Napa Valley.

Kirk Venge, gravitated to winemaking at an early age, working summers in the vineyards of the family estate, earning his degree in Viticulture & Oenology at UC Davis in 1999. He proved to be as talented a winemaker as his father, making wines in his own style, with a vision to build on the family legacy. In 2008, Kirk achieved his lifelong dream and acquired full ownership of Venge Vineyards. Today, Kirk continues our Napa Valley heritage, focusing on estate and select vineyard sites that produce fruit worthy of bearing the Venge family name.

RED WINE PRODUCTION ~ All Hands On Deck:

Hand sorting is a family tradition and a required harvest activity for all at Venge Vineyards.

Go With Gravity: Pellenc berry sorting system assures only ripened, healthy fruit makes it into the tanks.

Chill: In the tank, we cold soak the must and free-run juice to gently extract additional flavor and color pigments from the skins.

Go Native: Combination of cultured and wild yeasts for primary and secondary fermentation is standard doctrine.

Barrel Down: Combination of new and once-used French oak barrels are used for red wine aging.

Bottle As Is: Natural is better. Therefore, our red wines are bottled unfiltered and unfined.

Tasting Notes:

"Wonderfully aromatic and expressive, this wine opens with scents of sweet cassis, anise, blackberries, roasted coffee, blue herbs and barrel vanillin. On the palate, the tannins are firm, upfront and balanced throughout, with all pockets of the mouth left yearning for another sip. Full-bodied and extracted with ripe black fruit, blueberries, charred caramel and a delightful hint of fresh herbs that concentrate into a lengthy finish. This wine is approachable upon release and cellar worthy in proper aging conditions." -Winery Notes

Food Suggestions:

Pairs well with robust, rich foods that can match its full-bodied profile and high tannins, such as grilled steak, braised short ribs, lamb, and aged cheeses like cheddar or Gouda. Hearty vegetarian options, such as mushroom risotto, lentil stew, or dishes with umami-rich mushrooms, also complement the wine. For a sweet pairing, consider semi-sweet chocolate desserts, which can balance the wine's fruit and spice notes.

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

Sources:

napavintners.com/napa_valley/geography.asp
vengevineyards.com

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WESTERN RESERVE WINES CLUB AUGUST 2025



Wine: Domaine Huet Vouvray Clos du Bourg Sec

VARIETALS: 100% Chenin Blanc

Viticulture Area: Vouvray appellation, Loire Valley

Bottle Price: \$49.99 | Case Price: \$539.89 + tax

93 points- James Suckling



INTRODUCTION

Domaine Huët has been a leading force in the Vouvray appellation for quite some time now, and today is regarded as one of the premier producers of Chenin Blanc in the Loire Valley, if not the world. Founded in 1928, the estate now covers 35 hectares (approx. 86 acres), which are divided up between three properties - Le Mont, Le Haut-Lieu and Le Clos du Bourg - all that have been farmed biodynamically since 1990. These wines are stunning and are worth being in your cellar.

Since its founding in 1928, Vouvray's Domaine Huet has been *the* standard-bearer for great, age-worthy Chenin Blanc. And to this day, year after year, the estate produces some of the world's most compelling white wines—and in a remarkable range that spans sparkling, dry, semi-dry, and breathtaking dessert styles.

Perched on the Première Côte just above the town of Vouvray, Clos du Bourg is a monopole and generally regarded as the greatest of the three Huet single vineyards. The domaine has farmed it since 1953 and purchased it in 1963. Clos du Bourg is arguably the greatest vineyard in the region, producing some of the most powerful, thrilling, long-lived white wines in Europe. With only one metre of topsoil over solid limestone, the vines tap almost immediately into the mineral resources underneath. The warmth of the site, combined with the mineral complexion of the soils, results in rich, super long-lived wines that seem to effortlessly combine intense minerality with generous texture and concentration.

REGION

Vouvray (French pronunciation: [voo-vray]) is a French wine region in the Loire Valley located in the Touraine district just east of the city of Tours in the commune of Vouvray. The Appellation d'origine contrôlée (AOC) is dedicated almost exclusively to Chenin blanc; the obscure and minor grape Arbois is permitted but rarely used.

Wine production in this area is highly variable and dependent on climate conditions. Cooler years promote the production of dry (sec) and sparkling Vouvray, while a warmer, more favorable vintage encourages the production of sweet moelleux or liquoreux styles produced by noble rot in a manner similar to the sweet dessert wines of Sauternes. With the naturally high acidity of Chenin blanc, Vouvray from favorable vintages have immense aging potential. A few wines drink well into 100 years of age, but it is more common to find a well aged Vouvray peaking at the 40 year mark.

Across the Loire River from Vouvray is the Montlouis AOC, which produces Chenin blanc-based wines like Vouvray that tend to have less acidity and concentration of flavor.



Viticulture has existed around the village of Vouvray since at least the Middle Ages

PRODUCER



Slowly over time, the universe reveals its mysteries. This is where the winemakers of Domaine Huet have patiently sought to discover Chenin. Helping the vine find its balance in its natural environment and the energies that surround it.

Biodynamic agriculture, practiced for over twenty-five years, helps reveal the very essence of the terroirs in each of our vintages. Thus, the suppleness of the brown clays of Haut-Lieu, the chiseled flints of Mont and the roundness of the limestones of Clos du Bourg give Chenin an incomparable elegance.

But there is still much to discover in the Vouvillon subsoil.



Tasting Notes:

"The aromas of floral honey, cashew nuts and butter are married to a brioche character reminiscent of good Champagne, but this is completely still. On the medium-bodied palate, the interplay of honeyed creaminess and elegant acidity is enchanting, the wine gliding over your palate. Long, supple finish. From biodynamically grown grapes." -James Suckling

Food Suggestions:

Seafood: Perfect with raw oysters, clams, and light white fish,

Vegetables: Pairs well with fresh salads and light vegetable dishes.

Light Appetizers: Also a great match for soufflés or a platter of peeled prawns with mayonnaise.



Sources: www.domainehuet.com/ and [en.wikipedia.org/wiki/Vouvray_\(wine\)](http://en.wikipedia.org/wiki/Vouvray_(wine))

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