

WESTERN RESERVE WINES CLUB OCTOBER 2025



WINE: Fred's Red by McNab Ridge Winery

VARIETALS: 40% Syrah, 20% Primitivo, 20%

Touriga Nacional, 15% Zinfandel, 5% Petite Sirah

Viticulture Area: Mendocino County

Bottle Price: \$15.99 | Case Price: \$172.69 plus tax



INTRODUCTION

My name is Fred, a McNab Shepherd – a working dog established in Mendocino County over 100 years ago by my Scottish ancestors. Back then, we herded sheep. Today, the McNabs on this ranch round up grapes. A sheep dog herding grapes, you say? You may think I'm barking up the wrong vine here, but it's a rigorous job: scaring the turkeys who eat our grapes, patrolling the vineyard, trying to remember where I buried that bone. I'm very particular about flavor and choose only select vines under which to bury my best bones. Better flavor, better aging. You're sure to like Fred's Red and so will your canine loving friends. Cheers!

Named for the original McNab Dog, Fred accompanied Alexander McNab on the boat to America from Scotland in the mid-1800s. He was the first in a long line of herding dogs known worldwide and that is why McNab Ridge honors him with his own label.

REGION:

Location & Geography

Mendocino County lies in Northern California, north of Sonoma County and bounded by the Pacific Ocean on the west, the Coast Mountains, and the Redwood forest. The terrain is diverse: coastal ridges, hills, inland valleys, and high elevation benchlands. Many vineyards lie well above sea-level, some even above the fog line. The proximity to the Pacific brings cool coastal breezes and fog into the western parts, particularly in sub-regions like the Anderson Valley AVA, which is known for its cool-climate conditions. Inland valleys and higher elevations can be warmer and have significant diurnal temperature shifts (hotter days, cool nights), favoring ripening plus retention of acidity. Soil types vary widely: from ancient marine-terrace deposits, gravels, sandy loams to decomposed sandstones and shale (especially at elevation). These varied soils contribute to diverse wine styles across the region.

Grapes & Wine Styles

Because of its diverse climates and soils, Mendocino grows a wide range of grapes. Among the most planted reds: Pinot Noir, Cabernet Sauvignon, Zinfandel, Syrah.

One of the region's standout aspects is quality over mass: many boutique producers, varied microclimates, and a strong sense of "place" in the wines.

Viticulture & Sustainability

Mendocino is notable for its strong commitment to sustainable, organic and even biodynamic viticulture. Because of the relatively low production scale and diverse terrains, many vineyard owners are small, hands-on, and closely connected to land and terroir. Place-driven wines: Many producers emphasize "sense of place" — letting the vineyard, altitude, soil, and climate express themselves.

PRODUCER

About Us:

As one of the pioneers of California's Wine Industry, the Parducci family has been devoted to handcrafting premium Mendocino County wines for over 70 years. We source only the finest grapes from dedicated growers and strive to enhance what nature has provided and produce wines of distinction. Winemaker Rich Parducci leads a small dedicated group of wine lovers. Our dedication to excellence builds on his family's four generations of experience and expertise.

Our History:

Mendocino County's first vineyards were planted during the American Civil War by immigrants seeking to carve out new lives in this fertile land of northern California. McNab Valley is named after the Scottish immigrant and American soldier Alexander McNab who raised sheep on a 10,000-acre land grant in 1866. He became well known locally for the skill of his herding dogs, Peter and Fred, who would become patriarchs of the McNab dog breed, still a beloved working breed in the Pacific Northwest and Mendocino County in particular.

Our Fred's Red wine produced under the Fun Bunch is named in honor of one of these great dogs, Fred, and features a McNab on the label. The McNab Valley has been parceled out since the 1970s and McNab Ridge is one of three wineries that sit along McNab Creek as it runs apace McNab Ranch Road.

Rich Parducci grew up in the Mendocino County wine industry like his grandfather and studied enology at California State University Fresno, a school renowned for its winemaking program. He joined John at McNab Ridge following the 1999 harvest where they continued making wine together until John's passing in 2014. With grapes from vineyards all over the county grown by our neighbors and dear friends, McNab Ridge Winery now combines the pioneering wine-making spirit of Mendocino County with the dedication and vitality of Rich Parducci. Rich continues to make wine in the style made famous by his grandfather, John: complex, approachable, and enjoyable to drink. "We make wines that make you want more," says Rich. Winery production in 2021 was 22,000 9-liter cases.

TASTING NOTES:

Winemaker Notes: A ball fetching, car chasing, doggone good red wine. Deep ruby color with aromas and flavors of dark berries, soft spice and toasty oak.

FOOD PAIRINGS:

Fred's Red is a deliciously balanced every day red wine that pairs perfectly with pizza, spaghetti, hamburgers, tacos or your favorite take-out dinner. Enjoy Fred's Red with Pizza & Pasta, Burgers, Tacos and Grilled / BBQ Meats.

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



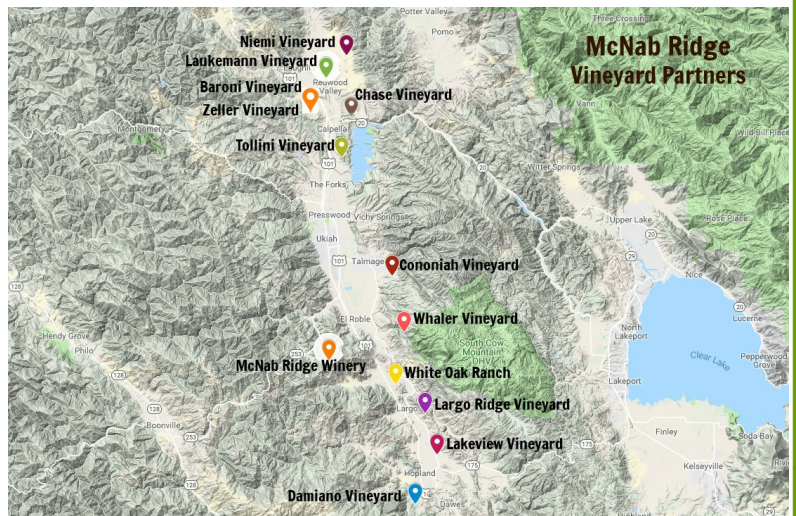
Fred's Red

Sources:

www.mcnabridge.com

www.mendowine.com

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WESTERN RESERVE WINES CLUB OCTOBER 2025

WINE: STiRM 'Calcite' White Wine Cienega Valley 2023



VARIETALS: 72% Riesling, 16% Chenin Blanc,
and 12% Chardonnay

Viticulture Area: Cienega Valley, San Benito County

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



INTRODUCTION

It's our belief that authentic wine is a direct reflection of the specific patch of earth it comes from. This ethos drives us to work with the most unique and rugged vineyards found on the central coast. These special sites have a story to tell unlike any other. We have two simple goals that direct every operation above all else: to present the narrative of the growing season in a delicious and transparent format, and to craft a wine with a strong foundation intended to age for decades. The fundamentals that we follow are old-school; dry-farmed, organic viticulture. We spend the majority of our time working in the vineyards, with our harvest season spent between monitoring natural fermentations to picking grapes and the overtime hours dedicated to fixing broken gear. Every year is unique, so the vineyard and cellar practices evolve annually to adapt to the changes each season brings forth. These simple methods require thoughtful, timely decision making, detailed work, and the patience to allow the wine to evolve at its own pace. The results are singular, authentic wines that represent a region, a site, and are a piece of living California history.

REGION

The Cienega Valley AVA is located in western San Benito County, California, just south of the town of Hollister. It is part of the larger Central Coast AVA and the San Benito AVA. The valley is framed by the Gabilan Mountain Range to one side and the Diablo Range to the other.

Soil: Calcite is the predominate geologic parent material of the soils found in the Cienega Valley. It is an ancient type of limestone which is extremely rare in California. An ancient limestone rock that weathers into an alkaline soil suitable for winegrapes of intense flavor, acidity, and sense of place. A true rarity in California. This wine represents the typicity of this region's alkaline soils and the dynamic of the warm day/cold night diurnal shift climate that allow the grapes to ripen and retain freshness. It is made from the two most widely planted white varieties in the Cienega Valley from vines ranging in age from 25 to 60 years old.



Climate: Warm days and cool nights. The region benefits from ocean-breezes via the Monterey/Salinas area, but is also sheltered from the intense inland heat by the surrounding mountains. It is located along the San Andreas Fault line, which runs through the valley floor — this has implications for soil structure and geologic diversity. Because of the valley's geography, grapes can ripen with good flavor development while retaining freshness (thanks to cooler nights). The moderate but varied climate, combined with the elevation and soils, allows for both red and white grape varieties — with many producers emphasizing "site-specific" plantings, old-vines and dry-farming.

PRODUCER

THE WINEMAKER: The path to becoming a winemaker was not at all clear, though my interests as a youngster helped stir the pot in that direction. I grew up in Contra Costa County, California, which is far more famous for housing subdivisions than for wine grapes. I spent my time exploring the “outdoors” which consisted of exploring the foothills of Mt. Diablo, fishing in the San Pablo bay, and gardening with my grandma. My interests in food developed with a job as a dishwasher for a culinary school during my summer breaks in high school. My focus on wine was sparked because of my wrestling (when you are deprived of food, you tend to dream about it...) I chose to go to Cal Poly-San Luis Obispo because it had a great wrestling team and Cal Poly offered a degree in Wine and Viticulture. I shifted to focus on academics in lieu of athletics after a few seasons, as my interests escalated into minors in soil science, sustainable agriculture and plant protection science. My first internship was at Saucelito Canyon Winery in Arroyo Grande, CA where I learned to work with ancient, dry-farmed vines. Not far from Saucelito Canyon, I met my mentor, Justin Willett of Tyler Winery, while rock climbing in remote Santa Barbara County. This chance meeting led to a four year endeavor as the assistant winemaker at both Tyler and Lieu Dit Winery. In between harvests at Tyler, I traveled to work abroad in Margaret River, Western Australia and in Austria (Wachau, Weingut Tegernseerhof) before moving up north to work for the classic Santa Cruz Mountain winery Thomas Fogarty. Stirm Wine Co. is now located in southern Santa Cruz County near Watsonville; central between the key appellations we work with.

THE REASON FOR RIESLING: We could just give you the obvious answer on why we make Riesling.
We love it.

This terpene-rich grape is the most dynamic, transparent and exciting white wine grape.

"Riesling is the perfect muse to Ryan Stirm's soil science major and the wines are fantastic." – Los Angeles Magazine

TASTING NOTES:

Earthy, mineral-driven characteristics with notes of wet rock and limestone, complemented by citrus and stone fruit flavors like lemon zest, Meyer lemon, and pineapple. Dry, crisp profile with a zippy minerality, floral hints such as jasmine, and subtle notes of white pepper or herbs.

FOOD PAIRINGS:

Roasted chicken or baked salmon: Classic food-friendly pairings for a medium-bodied white blend like the Stirm Calcite. Root vegetables and squashes: Roasted sweet vegetables: squash, carrots & red onion.

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www.stirmwine.com

pleasethepalate.com



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Winemaker: Ryan Stirm

WESTERN RESERVE WINES CLUB OCTOBER 2025



WINE: Valfaccenda Bis-Turna Rosso 2023

VARIETALS: 100% Freisa - Organic

Viticulture: Canale (Roero, Piedmont) – Italy

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



INTRODUCTION

Carolina and Luca, an engineer and winemaker met in 2004 and haven't been apart since. She designed the graphic design of Valfaccenda, he, with a (self)critical and reflective approach, outlined its objectives. She changed her life by gradually becoming a winemaker, he first learned to read other people's vineyards as a consultant winemaker, and then he started listening to his own.

Valfaccenda is Roero.

Valfaccenda is Carolina together with Luca.

Valfaccenda is Carolina together with Luca in Roero.



"We started out as young and new; at first, we worked by hand, even in the tractor-driven vineyards, simply because we didn't have a tractor, and we made wine without a cellar of our own. Then we grew up and began to understand where we were and where we wanted to go. Today we have become interpreters of a landscape and a territory: the Roero. We are fortunate to cultivate the vineyard on the steep, sandy and rugged hills of Roero."

REGION

Canale is a municipality in the Province of Cuneo in the Italian region Piedmont, located about 25 miles southeast of Turin and about 37 miles northeast of Cuneo. Viticulture on these hills has a millennia-old history, justified by the optimal soil conditions, climate, and adaptability of the vines. These three factors, fortunately, cannot be altered by human action; our agriculture is based on observation and is aimed at creating the best conditions for the health and expression of the plants and the fruit they produce.

Piedmont is located in north-western Italy, bordered by the Alps on three sides (north & west) and the Apennines to the south. The region's vineyard land is largely hilly (some mountainous) rather than flat plains. Generally continental, with cold winters, warm/hot summers, and significant diurnal variation (large day-night temperature swings).

A notable physical phenomenon: the autumn "fog" (in local dialect nebbia) that abides the vineyards — particularly important around the Langhe hills for the grape Nebbiolo.

Soils across Piedmont are very varied: combinations of limestone, marl (calcareous clay/silt), sandstone, clay, and sometimes sandy mixes. The hill slopes, exposures (sun-facing vs cooler aspects), altitude and soil differences lead to micro-terroirs: some produce more elegant wines, some richer or more robust.

Because of the hilly terrain and the climate, vineyard sites are chosen with care for exposure, slope, and soil type. Because of the terrain and high quality focus, many vineyards are hilly/slope-planted, and winemaking often emphasizes respect for terroir: lower yields, careful site selection.



PRODUCER

For us, wine exists as a natural consequence of the land that welcomes it, the result of thoughtful work in the vineyard and in the cellar. We produce Piedmontese and Roero wines in taste and character.

For us, wine must be able to convey its origins to the drinker: the scent of the vineyard and the taste of the grapes, the healthiness of the vine and the bubbling of the barrel. In the cellar we work with the same approach as in the countryside: we practice conservative oenology, and our wines are the result of vinification processes that neither take away nor add anything to the natural transformation of our grapes.

Our wines are Roero, Nebbiolo, and Arneis, expressions of the different vineyards and of our work. The sands and fossils of the ancient seabed strongly characterize the flavor of the wines produced and at times confuse and disorientate, which is why there are Nebbiolos that are "more on the nose" and Arneis that are "more on the palate," in a rhythmic alternation of aromas and flavors

A turn-of-the-century farmhouse in a valley that has always been indicated on land registry maps as 'Valle Faccenda', where the first written trace of the Faccenda family dates back to 1749.

Our vineyards are located a short distance from the farmhouse, in Valfaccenda, in Canale, on the hills bordering the Rocche, with some older leased plots located in Valmaggiora in Vezza, Madonna di Loreto in Canale and San Grato in Santo Stefano Roero. The soils of the Roero are composed of the so-called 'Astia sands', which once formed the seabed of the Po Valley, mixed with older clayey soil layers and good percentages of silt.



"A close but little-known relative of Nebbiolo, the Freisa wine grape is also capable of producing 'mesmerizing' wines and is making a comeback in Piedmont." -Marisa Finetti, Decanter

TASTING NOTES:

This Freisa has floral touches of violets, sweet nuances of ripe cherries, wild berries, and plums, supported by complex undertones of tobacco, leather, clove, and forest floor. Expressive nose, with hints of blackberry, raspberry, some spices and milky touches. An energetic, no frills, down-to-earth expression of Freisa.

FOOD PAIRINGS

Food pairings for this Freisa wine include: Carmelized radicchio with goat cheese for sweet fruit-tart match
Barbecue with harissa marinade for spice, Street food because it's not fussy and doesn't need a white tablecloth.

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Sources:

www.winecraft.us

www.valfaccenda.it/en_cascina.html

VALFACCENDA®

We work the land,
cultivate vines
and ferment grapes

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WESTERN RESERVE WINES CLUB OCTOBER 2025

WINE: Dusty Nabor Viognier J + K Vineyard Ballard Canyon 2022



VARIETALS: Viognier

Viticulture Area: Santa Barbara

Bottle Price: \$32.99 | Case Price: \$356.29 plus tax



INTRODUCTION

Founded in 2015, Dusty Nabor Wines is a boutique producer of Santa Barbara County Wines located in a humble industrial section of Camarillo, California, striving to produce site specific wines with as minimal intervention as possible. Currently sourcing from the Sta Rita Hills AVA, Ballard Canyon AVA, Los Olivos District AVA and Happy Canyon AVA. Varieties include Pinot Noir, Chardonnay, Grenache, Syrah, Viognier and Cabernet Sauvignon.

Dusty Nabor was born and raised in Southern California where he still resides. He's often referred to as a "Renaissance Man" due to his "unquenchable curiosity" and habit for taking on new challenges every few years. But Dusty doesn't just dabble. Dusty takes his curiosities to very high levels in everything he does. Whether he's skateboarding, playing poker, racing cars, competing in endurance sports, or making wine, Dusty dives in, learns as much as he can, and puts in the work until he competes at an elite level.

REGION

Ballard Canyon AVA lies within the larger Santa Ynez Valley AVA in Santa Barbara County. It was officially designated an AVA in October 2013. It is relatively narrow and long, running roughly north-to-south, with vineyards tucked into the canyon and its surrounding hills. Because of its orientation and geography, It has a tight identity compared to larger AVAs. Because it's geographically smaller and more focused, the wines can express a clearer sense of place. This is due to the canyon orientation, the soils, the mix of maritime and inland influences.

Ballard Canyon experiences a mix of maritime influence (from the Pacific) and inland warming. Fog and marine breezes sweep in from the coast in the mornings and the vineyards are sheltered in parts by the canyon's orientation, which gives fairly high diurnal (day-night) temperature swings. This helps maintain acidity and freshness in the grapes.

Soil types are fairly consistent compared to broader regions: you'll find sand, clay loam, good drainage, and in some plots limestone or calcium-rich subsoils. These contribute to root depth, vine stress (in a good way) and concentration in the grapes. The combination of wind, heat spikes, cool nights, and well-drained soils results in wines with concentration, good balance, texture and some minerality. The dryness of the region, the limestone/clay soils, and the micro-climates create wines with both depth and freshness — which is a desirable combination.

According to one source, red varieties account for the majority of plantings: Syrah, Grenache, Sangiovese, Nebbiolo among others. Whites include Viognier, Roussanne, Grenache Blanc, Sauvignon Blanc. Because the AVA is relatively small and specialized, seeing "Ballard Canyon" on the label is a good indicator of place-specific wine with typically higher ambition.

PRODUCER

Dusty's been a wine enthusiast since he was able to legally drink. In 2015 his "unquenchable curiosity" got the better of him and he decided to find out how wine was made and what he needed to do in order to make it himself. So Dusty found a local custom crush facility and started making wine there. In 2017 when the wines were first released they were met with a great reception and quickly sold out. He hasn't looked back since. Dusty now has his own winery space in Camarillo, CA where he's still the sole employee making the wines. His sole focus is to keep learning and striving to make the wines better with each vintage.

Dusty Nabor Wines was born out of passion and, perhaps more aptly, the drive of Dusty himself to make site specific wines showcasing California terroir. What started out as a home winemaking experiment soon blossomed into a commercial operation and Dusty now sees his wine span three different brands and the length of California's Central Coast.

Dusty's singular focus is crafting wines of distinction. Sourcing fruit from premier vineyards in Santa Barbara County including the Sta. Rita Hills AVA, Ballard Canyon AVA, and Los Olivos District AVA, he strives to create wines that express their place and vintage. With a focus on Rhone varietals, Dusty is making some of the coolest wines in the country right now.

The trio of projects includes Dusty Nabor Wines, Bolt to Wines and NSO Wines:

"Dusty Nabor Wines is my eponymous brand and my finest wines (Some would debate this but I think so). I've been making wine under this brand since 2015. I thrive in the Santa Ynez Valley and source all my fruit from there. It's just a joy to work with Ange and Kristen over at J+K Vineyard in Ballard Canyon where we source both Viognier and Grenache. Their thoughtful approach to farming always leads to an epic expression of these fine Rhone varieties and this is another great vintage".

TASTING NOTES:

Loads of white flowers, honey, peach, apricot with a touch of toasted almonds. Medium-body with firm acidity keeping the palate refreshing and light. Classically floral but maintains a sense of richness and weight that adds a real layer of complexity that you might not expect. Decadent, complex, and yet still refreshing, this is a truly serious wine.

FOOD PAIRINGS:

Pairs well with cheese, spicy food, pasta and breads.

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Sources:

www.DustyNaborWines.com

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Dusty and his partner Karin are avid animal lovers and supporters of many animal research institutions and rescues throughout California.

WINE ENTHUSIAST
91
POINTS

**Dusty Nabor 2022 J+K
Vineyard Viognier
(Ballard Canyon)**

This is an earthy take on Viognier, with tons of citrus and rocks on the nose. There is a firm texture and decent richness to the palate without diving too far into tropical notes, offering broad lemon and stone flavors.

— M.K. Published 11/1/2024

WESTERN RESERVE WINES CLUB OCTOBER 2025

Tinazzi Valpolicella Ripasso Superiore 2023



VARIETALS: Corvina 85% | Rondinella 15%

Viticulture: Veneto, Italy

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



INTRODUCTION

In the old Veronese wine-making tradition, tinazzi were barrel-like containers in which pressed grapes were left to ferment, meaning that the Tinazzi family's connection with wine can be traced to the very origin of their name. What better way to begin the Tinazzi story than with this curious anecdote! It was in the late 1960s that the winery came into being at Cavaion Veronese near Verona, the fruit of the commitment and passion of founder Eugenio Tinazzi.

Eugenio's son Gian Andrea Tinazzi, only 18 at the time, soon took over the reins at the head of the business and progressively widened its productive and market horizons. Lively, enterprising and proactive, over the years he has transformed the family winery from being a local concern selling DOC Veneto wines to small shops and restaurants on Lake Garda to its present-day status as a major Group embracing Veneto and, since 2001, Puglia, a region of great character with huge quality potential. With him at the wheel, the group produces high-quality wines, which it sells in 55 countries round the world. Thanks to his insight, it has become one of Italy's most important wineries with more than 100 hectares of vineyards, not to mention a leading player in the rural events and hospitality sectors. The major international accolades received from magazines such as Wine Spectator, Wine Enthusiast and Decanter and excellent ratings from critics Luca Maroni and James Suckling are but the latest chapter in the story of Tinazzi's wines. *97 points- Luca Maroni**

REGION

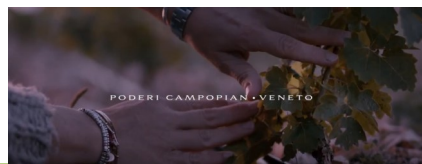
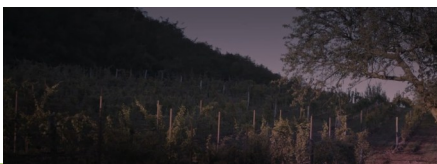
The wine Tinazzi Valpolicella Ripasso Superiore Denominazione di Origine Protetta comes from the Veneto region in Italy. More specifically, it is part of the Valpolicella Ripasso DOC area in the province of Verona within Veneto. The Veneto lies in north-eastern Italy, stretching from the Alpine foothills down to the Adriatic coast.

The vineyards are spread across diverse terrain: alpine/foothill sites in the north, rolling hills, lake-influenced slopes (especially around Lake Garda), plains closer to the coast and river valleys. The significant variety of soils and microclimates is a major contributor to wine diversity. For example, soils range from limestone & volcanic slopes to alluvial plains.

The climate is moderated: cooler Alpine breezes, lake influence, and proximity to the Adriatic help balance ripening. Many of the hills (e.g., the Lessini hills in the Valpolicella area) are composed of limestone, clay, volcanic and calcareous substrates — these provide good drainage, variation in heat retention, and minerality in the wines. The flatter plains and valley floors can be warmer and more fertile, sometimes leading to higher-yielding vineyards (which may affect quality if not managed carefully).

The diversity of terroir enables everything from crisp, fresh white wines to concentrated, powerful reds. Indigenous grapes and traditional methods co-exist with modern vineyard practices and international varieties, meaning you'll find both classic local expression and innovative wines.

In the better zones (e.g., hillside, well-drained soils, lower yields) the wines can be exceptional — though the region also has high volume production, so quality varies. Whites are often fresh and mineral, good with seafood or lighter dishes; reds range from lighter and fruit-forward to serious and structured, offering food-pairing flexibility.



PRODUCER

The history of Cantine Tinazzi began with the commitment and passion of Eugenio Tinazzi at the end of the '60s in Cavaion Veronese, on the shores of Lake Garda. Gian Andrea Tinazzi, the founder's son, at the time only 18 years old, worked alongside his father in running the business from the outset. Thanks to his decisive and entrepreneurial character, he gradually broadened the company's horizons, both in terms of production and markets. Today, Gian Andrea's children, Francesca and Giorgio, manage with their father what has become a major wine production group based in Lazise, on Lake Garda. A quick and successful development of the business led the family to expand their properties in the Valpolicella Valley and in Apulia, a region with a great potential. The wines of the Cantine Tinazzi are now sold in more than 30 countries around the world.

For the Tinazzi family, sustainability means commitment on multiple fronts: environmental, economic, and social. To ensure that our group of wineries grows while meeting the needs of the present generation without compromising the ability of future generations to fulfill theirs," says Francesca Tinazzi, partner of Tinazzi srl.

Tradition and innovation are inextricably linked in Tinazzi's mission: in over 50 years of business, they have merged with the uniqueness of the local area in which the company operates, where the Tinazzi family has always combined its core business with respect for the environment and sustainable development.

Tinazzi's Valpolicella Ripasso Superiore is part of its Collezione di Famiglia portfolio. This wine is made in the Ripasso style with the finished Valpolicella wine "passed over" the pomace (grape skins, seeds and pulp) left over from the recent fermentation of the estate's Amarone wine. The process of adding (or "repassing") the lighter Valpolicella wine over the remainders of the "bigger" Amarone wine adds additional richness and depth to the original Valpolicella wine. The process has proved so successful and Ripasso wines have become so popular that Ripasso was awarded its own DOC in 2007.

The Superiore designation indicates that the wine has been aged for at least one year and has a minimum alcohol level of 12%. The minimum ageing (12-month ageing process in French and American oak barrels) and alcohol requirements create a more complex and engaging wine than regular Valpolicella with more prominent aromas, evolved flavors and greater texture.



TASTING NOTES

Elegant, smooth, very rich in flavors and equally aromatic. Cherry, Plum, Vanilla. Deep red with aromas of red fruits, especially plum and cherries with a slight hint of nutmeg and a delicate balsamic note. The wine has great concentration, just the right level of tannins, good persistence.

FOOD PAIRINGS:

Pasta with meatballs, grilled steak, pappardelle with duck, beef ragu with farfalle, grilled game, braised lamb, mushroom risotto.

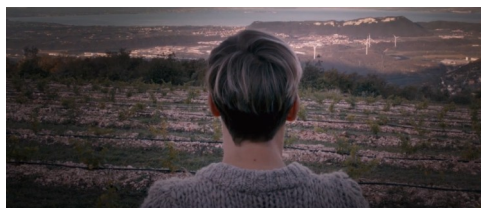
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Sources:



www.tinazzi.it

www.caputmundiwines.com



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WESTERN RESERVE WINES CLUB OCTOBER 2025



WINE: Ott Gruner Veltliner Am Berg 2024

VARIETALS: GRÜNER VELTLINER

VITICULTURE AREA: Niederosterreich, Austria

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



INTRODUCTION

A cuvée that bridges the gap between elegance and simplicity. Precisely where we see Veltliner.

"The 2024 Grüner Veltliner Am Berg is picked across the villages of Engabrunn, Feuersbrunn and Grossriedenthal from contract growers and estate-grown fruit. Grapes are crushed slightly and have some skin contact before pressing, then ferment spontaneously. Crushed yarrow and yeast on the nose make this an unmistakable Grüner. The palate, however, defies the warm year and presents an almost Riesling-like freshness. Vivid freshness, brightness and a gorgeous liveness and precision make this stand out." -Vinous

• OTT •

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"You have to trust your grapes." – Bernhard Ott

The Ott family has been growing and producing wine in the region of Wagram in Lower Austria since 1889. Bernhard Ott is of the fourth generation and has managed the winery since 1993 when he took the helm from his father. When he came home to the winery as a 21-year-old, he was interested in producing wines of the highest quality.



REGION

Niederösterreich is Austria's largest wine-producing region, covering roughly ~27,000 to ~28,000 hectares of vineyards. It lies in the north-eastern part of Austria, surrounding the city of Vienna and extending outwards toward the borders with the Czech Republic and Slovakia. The region is subdivided into eight recognized sub-regions (DACs and areas) such as Wachau, Kamptal, Kremstal, Weinviertel, Traisental, Carnuntum, Wagram and Thermenregion. The region therefore captures a diverse set of terroirs — river terraces, steep slopes, loess plains, warmer lowlands — which leads to a quite wide variety of wine styles.

The climate is broadly continental, with cold winters and warm to hot summers. There are significant diurnal temperature swings (warm days, cooler nights) especially in some of the valley/river sites. Many vineyards benefit from influences such as the Danube River (which moderates temperatures) and the Pannonian plain (bringing warmer air) especially in the eastern/southern parts of the region.

Soil types are varied and include: Loess (fine wind-deposited silt) especially in areas like Wein Viertel and Kamptal. Primary rock / gneiss / schist / granite soils on steep terraces (especially along the Danube in Wachau/Kremstal) giving minerality. Gravel, sand, clay soils in other sites.

Because of the variety of soils and micro-climates, the region supports a wide range of grapes and wine styles — from light, fresh whites to fuller reds.

PRODUCER

The sheer scale and diversity of Niederösterreich mean that you can find a very wide spectrum of wine styles, yet many with a clear regional identity (especially with Grüner Veltliner and Riesling).

The focus on cooler climate whites with high acidity, minerality and regional typicity is strong — making the region interesting for wine lovers who like freshness plus site specificity. Because many vineyards are on steep slopes or prime exposures (especially along the Danube), the region has some wines with real aging (especially Riesling) and terroir expression. The region also continues to innovate (e.g., natural wine movements, focus on smaller single-vineyard plots) while retaining traditional grape varieties.

The signature white grape of Niederösterreich is Grüner Veltliner — it accounts for a large share of plantings (some sources say ~40–49 %). Many whites are dry, crisp, mineral, often with green fruit (apple, pear), citrus, and sometimes white pepper/spice. For Grüner Veltliner especially. This grape is the hallmark of Kamptal, producing wines that range from light and crisp to rich and spicy.

Bernhard wanted to prove that elegant and long lived wines could be produced from Grüner Veltliner grown on loess soil, specifically from Rosenberg vineyard. Bernhard replaced the old wooden casks with stainless steel and began working the vineyards with an aim for the highest high quality. In 2018, nearly 30 years after taking over and switching all vinification and élevage to steel, Bernhard began working with varying sizes of Stockinger fuders.



TASTING NOTES:

"This Grüner Veltliner is light and fresh with aromas of white stone fruits that lead to a palate full of citrus with a hint of spice and salinity on the crisp finish." -Winery Notes

FOOD PAIRINGS:

Pairs excellently with dishes like Wiener Schnitzel, asparagus, and creamy cheeses.

Sources:
www.OTT.AT

Drinking Window:
2025-2035

Certifications:



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92 Points Vinous

The 2024 wines are simply beautiful. They may be quieter and certainly slenderer and more precise than they were a decade ago, but for those who listen, these wines will unfold their exquisite individuality, site by site.

WESTERN RESERVE WINES CLUB OCTOBER 2025

Wine: Paul Lato 'Matinee' GSM 2020



*VARIETALS: 60% Grenache,
35% Syrah, and 5% Mourvedre*



Viticulture Area: Santa Barbara County

Bottle: \$54.99 | Case: \$593.89 plus tax

INTRODUCTION

"Paul Lato was born in Poland. He worked as a certified sommelier in one of Toronto's most exclusive restaurants and only visited California for the first time in the early 1990s. Jim Clendenen, the owner of ABC Winery and Clendenen Wines, was influential in finally getting Paul to pack up and move to California to take up a job at Bien Nacido Vineyards. But it was really only after a rave review after a chance encounter between Robert Parker and "the Polish sommelier making wine" that Paul's stardom was truly sealed." -Greg Sherwood, MW (Master of Wine)

REGION

Santa Barbara winemaking is characterized by a cool climate, unique terroir, and diverse microclimates that produce a wide range of high-quality wines. Key features include large diurnal temperature swings, a variety of soils, and a growing focus on both classic grape varieties and sustainability. The region is especially known for its elegant Pinot Noir and Chardonnay, but also produces excellent Rhône-style and Bordeaux varietals.

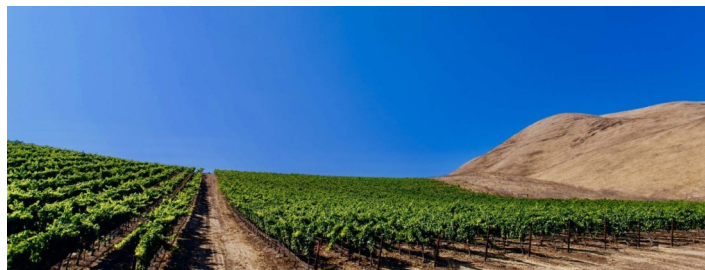
Santa Barbara is particularly renowned for its elegant Pinot Noir and Chardonnay, often produced in a classic, site-driven style. While the classics are strong, the region also excels at Rhône-style wines like Syrah and Grenache, as well as Bordeaux varietals like Cabernet Sauvignon and Merlot, especially in the warmer eastern parts of the county.

High Acidity: The cool climate contributes to wines with high acidity, appealing to those who enjoy wines similar to those from Burgundy.

Sustainability: Many winemakers are focused on sustainable practices, including organic, biodynamic, and "Sustainability in Practice" (SIP) certified wines.

Natural Wines: There is a growing trend toward "natural" wines, which are made with minimal intervention and additives.

Value: The region is increasingly recognized for offering high-quality wines at a better value than some more expensive California regions.



PRODUCER

Paul Lato's Wine Philosophy

From my experience of tasting the finest wines from around the world, all the greatest wines possess authenticity, harmony, and elegance. These are the qualities I constantly try to capture in my wines. The ultimate goal is to create wines that are seamless and textural with enough structure and balance to complement fine cuisine.

In order to make wines of the highest caliber, I select unique vineyards that are cared for by talented vineyard managers committed to excellence. I strive to locate and source from not only the best vineyards but the best blocks within each of these vineyards. During the growing season, yields are restricted to achieve maximum concentration of flavor. Harvest is based on physiological ripeness, which changes depending on the vintage characteristics.

Cellar work is based on minimal intervention, cleanliness and purity of intention. Because every vintage is different, I do not believe in recipes. With due respect to science, I do believe that true artisanal winemaking is based on intuition, sensitivity and passion. Keeping the lots small allows for gentle handling throughout the wine-making process.

I want my wines to give pleasure and keep your palate interested until the last drop from the bottle – I hope you like them at first sip and love them at the last.

"With love and gratitude." -Paul



TASTING NOTES:

The aroma is an inviting blend of berry and spicy, floral undertones with earthy qualities. It's smooth on the palate with refined tannins with lush berry flavors accented by the spice and earthy qualities discerned on the nose. Leaves a long finish.

FOOD PAIRINGS:

Lamb, Beef in oyster sauce, Spicy dishes with Cumin & Coriander, Tandoori, Pasta

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Sources: www.PaulLatoWines.com

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WESTERN RESERVE WINES CLUB OCTOBER 2025

Ott Gruner Veltliner Ried Stein Engabrunn Kamptal 2021



VARIETALS: Gruner Veltliner

Viticulture Area: Niederosterreich, Kamptal DAC

The "DAC" designation (Districtus Austriae Controllatus) signifies it is a quality wine from a controlled appellation in Austria, specifically the Kamptal region.

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



INTRODUCTION

The signature white grape of Niederösterreich is Grüner Veltliner — it accounts for a large share of plantings. Many whites are dry, crisp, mineral, often with green fruit (apple, pear), citrus, and sometimes white pepper/spice. For Grüner Veltliner especially. The region offers both entry-level regional wines and premium “site-specific” bottlings from designated vineyards. The Wachau, Kamptal, Kremstal zones along the Danube are known for steep terraced vineyards, older vines, and top white wine production. The sheer scale and diversity of Niederösterreich mean that you can find a very wide spectrum of wine styles, yet many with a clear regional identity (especially with Grüner Veltliner and Riesling).

REGION

Appreciated for superior wines made from indigenous varieties, Austria should be on the radar of any curious wine drinker. A rather cool and dry wine growing region, this country produces wine that is quintessentially European in style: food-friendly with racy acidity, moderate alcohol and fresh fruit flavors.

Niederösterreich is Austria's largest wine-producing region, covering roughly ~27,000 to ~28,000 hectares of vineyards. It lies in the north-eastern part of Austria, surrounding the city of Vienna and extending outwards toward the borders with the Czech Republic and Slovakia. The region is subdivided into eight recognized sub-regions (DACs and areas) such as Wachau, Kamptal, Kremstal, Weinviertel, Traisental, Carnuntum, Wagram and Thermenregion. The region therefore captures a diverse set of terroirs — river terraces, steep slopes, loess plains, warmer lowlands — which leads to a quite wide variety of wine styles. Soil types are varied and include: Loess (fine wind-deposited silt) especially in areas like Weinviertel and Kamptal. Primary rock / gneiss / schist / granite soils on steep terraces (especially along the Danube in Wachau/Kremstal) giving minerality. Gravel, sand, clay soils in other sites.

The Kamptal region is named after the Kamp River, which flows through the valley, creating a landscape of steep sun-soaked terraces. These slopes are predominantly composed of loess, gravel and crystalline intrusions, providing excellent drainage and reflecting sunlight onto the vines. Kamptal experiences a continental climate with cold winters and warm, sunny summers. The diurnal temperature variation—warm days and cool nights—helps preserve the acidity and freshness in the grapes. The region's proximity to the Danube River also moderates temperature extremes.

Established in 2008, Kamptal DAC is a quality classification that emphasizes regional typicity. Wines bearing the Kamptal DAC label must be made from Grüner Veltliner or Riesling and adhere to specific production standards that highlight the unique characteristics of the region. Many vineyards benefit from influences such as the Danube River (which moderates temperatures) and the Pannonian plain (bringing warmer air) especially in the eastern/southern parts of the region.

Gruner Veltliner, known for its racy acidity and herbal, peppery aromatics, is Austria's most important white variety, comprising nearly a third of Austrian plantings.

PRODUCER

The Ott family has been growing and producing wine in the region of Wagram in Lower Austria since 1889. Bernhard Ott is of the fourth generation and has managed the winery since 1993 when he took the helm from his father. When he came home to the winery as a 21-year-old, he was interested in producing wines of the highest quality. Bernhard wanted to prove that elegant and long lived wines could be produced from Grüner Veltliner grown on loess soil, specifically from Rosenberg vineyard. Bernhard replaced the old wooden casks with stainless steel and began working the vineyards with an aim for the highest high quality. In 2018, nearly 30 years after taking over and switching all vinification and élevage to steel, Bernhard began working with varying sizes of Stockinger fuders.

The design of the OTT wine label has always been reminiscent of Art Nouveau. Through the use of woodcuts—a graphic stylistic device from the turn of the century—this quality has now been perfected on the wine boxes as well. Here, the craftsmanship of the woodcutter meets the craftsmanship of the winegrower. Both are an art in their own right. This Kamptal DAC Veltliner speaks volumes of profundity. Yet its name encapsulates the entire geological complexity of this outstanding site near our neighboring village of Engabrunn.

Grüner Veltliner: This grape is the hallmark of Kamptal, producing wines that range from light and crisp to rich and spicy. Kamptal DAC Grüner Veltliner is known for its fruity and finely spiced profile, with notes of green apple, white pepper, and citrus.



TASTING NOTES:

94 points- Wine Advocate

94 points- James Suckling

"Chopped apples, fresh herbs and pears here, with some creamy peach too. Lovely fruit-forward, silky nature, medium- to full-bodied, with youthful energy and beautiful balance." -James Suckling

FOOD PAIRINGS:

Exceptionally versatile wine for food pairing, especially with spicy, flavorful, and traditionally hard-to-pair foods. Pad Thai, green curry, or fresh spring rolls with chicken or pork. Classic Austrian dishes; Wiener Schnitzel: The wine's acidity cuts through the richness of the fried veal or pork cutlet., Pork Loin, Pate, creamy cheese and terrine.

Sources: www.OTT.AT

Certifications:



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