

Name: _____ Phone: _____

Let Rosé Season Commence!

Vintage 2025 New Releases:

	Price	Order
Roseblood D' Estoublon Vin de Provence	\$26	_____
Wölffer Estate Summer in a Bottle Côtes de Provence Rosé	\$27	_____
Skouras Zoe Rosé Peloponnese, Greece	\$16	_____
Chateau de Segries Tavel Rosé	\$29	_____

A Rare Age-worthy Vintage 2024:

Chateau de Pibarnon Bandol Rosé	\$56	_____
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10% Discount for purchase of six bottles or more!

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

North Hill Bakery Sea Salt 4 ounce	\$6.95	_____
North Hill Bakery Rosemary 4 ounce	\$6.95	_____
North Hill Bakery Sesame Spice 4 ounce	\$6.95	_____



Join Us Next Saturday
Saturday, April 18:
Marietta Vineyards with
Wine Trends

Share your
tasting notes:



SATURDAY TASTING
APRIL 11th **2-5 pm**



Let Rosé Season Commence!

Ranging from
Delicate & Pale to
Rich & Structured

Crisp and Refreshing
with Vibrant Acidity

Dry, Food-Friendly
and Effortlessly
Versatile

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.*



Let Rosé Season Commence!



A dynamic rosé lineup featuring Roseblood, Summer in a Bottle, ZOE, Chateau de Segries Tavel and Château de Pibarnon, showcases the full spectrum of rosé styles. From crisp, citrus-driven expressions to richer, more structured wines, each bottle highlights unique terroir and grape character. A versatile, food-friendly range perfect for everything from light sipping to more elevated pairings.

Vintage 2025 New Releases:



Roseblood D' Estoublon Vin de Provence \$26

Blend of Grenache, Cinsault and Syrah

A premium Provence-style rosé. A pale, luminous rosé with delicate aromas of wild berries, citrus, and white flowers, layered with hints of peach and melon. The palate is fresh and vibrant, showing notes of strawberry, watermelon, and grapefruit, supported by a subtle saline minerality and crisp acidity.



Wölffer Estate Summer in a Bottle Côtes de Provence Rosé \$27

49% Grenache, 23.5% Cinsault, 18% Syrah and 9.5% Vermentino (Rolle)

Côtes de Provence rosé blend with a modern polish, combining fruit-forward charm, crisp acidity, and subtle mineral complexity — designed to be both easy-drinking and refined.

Skouras Zoe Rosé Peloponnese, Greece \$16

70% Agiorgitiko and 30% Moscofilero

A vibrant Greek rosé with a bright cherry-pink hue and lifted aromatics of ripe cherry, raspberry, rose petal, and subtle spice. The palate is fresh and medium-bodied, showing juicy red berry fruit balanced by crisp acidity and a touch of floral elegance. Clean and lively on the finish, it offers a slightly textural, fruit-forward style that remains dry and refreshing.



Chateau de Segries Tavel Rosé \$29

50% Grenache, 30% Cinsault, 10% Clairette and 10% Syrah

A deeper-colored, structured rosé with aromas of ripe cherry, raspberry, and floral notes, layered with hints of spice and garrigue. The palate is fuller-bodied than typical rosé, offering concentrated red fruit, subtle citrus, and a distinct mineral backbone. Balanced and textured, it finishes fresh, savory, and persistent, making it one of the more serious, food-friendly rosés.



A Rare Age-worthy Vintage 2024:

Chateau de Pibarnon Bandol Rosé \$56

93 Points— Wine Advocate | 92 Points Wine Spectator

65% Mourvedre and 35% Cinsault

A benchmark, structured rosé with aromas of wild strawberry, peach, citrus, and white flowers, layered with distinctive notes of licorice, herbs, and spice. The palate is medium- to full-bodied for rosé, offering ripe red fruit, subtle salinity, and a pronounced mineral backbone from limestone soils. Rich yet balanced, it finishes long, savory, and complex, with the ability to evolve beautifully over time.



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Wine Trends**



always drink responsibly

