

Name: _____ Phone: _____

Father's Day Grilling Wines

	Price
Frog's Leap Sauvignon Blanc 2024	\$29.99
Commanderie de la Bargemone Rosé 2025	\$20.00
Stoller Family Estate Pinot Noir 2024	\$29.99
St. Supéry Napa Valley Cabernet Sauvignon 2022	\$59.99
Frog's Leap Estate Grown Cabernet Sauvignon 2022	\$75.99

10% Discount for purchase of six bottles or more!

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

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

Saturday June 27th ~ 2 to 5 PM
Rhone Wines of Chateau de Saint Cosme
with Jennifer Stiles



SATURDAY TASTING

June 20th 2-5 pm

Father's Day Grilling Wines with Maggie



**Celebrate the
Flavors Dads
Love Most!**

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.

Father's Day Grilling Wines with Maggie Harrison

Join Maggie Harrison of Vintage Wine Distributor for a delicious Father's Day tasting featuring five standout wines selected to pair beautifully with burgers, steaks, ribs, grilled salmon, chicken, vegetables, and backyard barbecue favorites. From crisp Napa Sauvignon Blanc to estate-grown Cabernet Sauvignon, this lineup celebrates the flavors dads love most.



Frog's Leap Sauvignon Blanc 2024 — \$29.99

Region: Rutherford, Napa Valley, California

91 pts Wine Enthusiast | VV pts Critic Name

95% Sauvignon Blanc, 5% Semillon

Crisp and refreshing with grapefruit, lime zest, white peach, lemongrass, and mineral notes. Bright acidity and a clean finish make it an ideal match for grilled shrimp, cedar-plank salmon, lemon-herb chicken, and summer vegetable skewers.



Commanderie de la Bargemone Coteaux d'Aix-en-Provence Rosé 2025 — \$20.00

Region: Provence, France

45% Grenache, 25% Syrah, 20% Cinsault, 10% Cabernet Sauvignon

Pale salmon pink with aromas of wild strawberry, white peach, citrus zest, and spring flowers. The palate is dry, vibrant, and thirst-quenching, making it perfect for grilled tuna, chicken kebabs, burgers, Mediterranean veggies, and picnic fare.

Saturday June 27th ~ 2 to 5 PM

**Rhone Wines of Chateau de Saint Cosme
with Jennifer Stiles**

always drink responsibly

Stoller Family Estate Pinot Noir 2024 — \$29.99

Region: Willamette Valley, Oregon

92 pts Wine Enthusiast

100% Pinot Noir

Silky and medium-bodied with blackberry, cherry, thyme, and earthy notes. Juicy fruit and gentle tannins pair beautifully with grilled pork chops, cedar-smoked salmon, mushroom burgers, and herb-rubbed chicken fresh off the grill.



St. Supéry Cabernet Sauvignon 2022 — \$59.99

Region: Napa Valley, California

93 pts Wine Enthusiast

89% Cabernet Sauvignon, 5% Petit Verdot, 4% Malbec, 2% Merlot

Rich and polished with black currant, blackberry, cocoa, cedar, and baking spice. Concentrated fruit, supple tannins, and Napa depth make this a classic partner for grilled ribeye, tri-tip, brisket, barbecue ribs, and charred portobello mushrooms.



Frog's Leap Cabernet Sauvignon Estate Grown 2022 — \$75.99

Region: Rutherford, Napa Valley, California

94 pts Wine Enthusiast

94% Cabernet Sauvignon, 6% Cabernet Franc

Estate-grown Cabernet showing cassis, blackberry, graphite, tobacco, and savory herbs. Structured yet elegant, with Rutherford dust character and a long finish. Outstanding with grilled porterhouse, smoked brisket, lamb chops, and Father's Day steak dinners.

