

Name: _____ Phone: _____

Old World Wines for New World Grilling

	Price
Domaine de la Durbane Chateauneuf du Pape Blanc 2023	\$56.99
Domaine St. Vincent Vinsobres Cuvée St. Pierre 2022	\$25.99
Navarra Nero d'Avola Riserva 2019	\$26.99
Nittardi Ad Astra Maremma Toscana Rosso 2023	\$29.99
Pietranera Brunello di Montalcino 2020	\$54.99

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, July 18, 2026
Jon Offredo with Offredo Selections
presents Sonoma Summer Sips



SATURDAY TASTING

July 11th

2-5 pm



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.*

Old World Wines for New World Grilling

Join us **Saturday, July 11, 2026, from 2:00–5:00 PM** for an afternoon celebrating classic European wines that are perfect partners for your favorite grilled foods!

We're pleased to welcome **Ed Thompkins of Wines LLC**, who will guide us through five outstanding selections from France and Italy, each showcasing centuries of winemaking tradition and remarkable value. Come taste, compare, learn, and find the perfect bottle for your next backyard feast.



Domaine de la Durban Châteauneuf du Pape Blanc 2023 \$56.99



Region: Châteauneuf-du-Pape AOP, Southern Rhône, France

93 pts Decanter and Vinous for recent vintage

100% Roussanne

White flowers, ripe pear, apricot and Meyer lemon unfold with hints of fennel, acacia honey and wet stone. Rich yet vibrant, the palate offers creamy texture balanced by lively acidity and a lingering mineral finish with remarkable freshness. Outstanding with cedar-plank salmon, grilled lobster, herb-marinated chicken, pork tenderloin and charred summer vegetables.

Domaine St. Vincent Vinsobres Cuvée St. Pierre 2022 \$25.99



Region: Vinsobres AOP, Southern Rhône, France

91 pts Wine Enthusiast and James Suckling for recent vintage

70% Grenache and **30%** Syrah

Black raspberry, plum and black cherry mingle with lavender, cracked pepper and garrigue herbs. Medium-full body, polished tannins and vibrant Rhône spice carry through a smooth finish accented by licorice and mineral freshness. Excellent with grilled lamb chops, rosemary pork loin, smoked sausages, beef kebabs and herb-rubbed burgers.

Navarra Nero d'Avola Riserva 2019 \$26.99

Region: Sicilia DOC, Sicily, Italy

95 pts Luca Maroni | **91 pts** James Suckling

100% Nero d'Avola

Ripe blackberry, dark cherry and plum are layered with cocoa, espresso, vanilla and Mediterranean herbs. Velvety tannins support concentrated fruit while notes of baking spice and licorice linger through a smooth, balanced finish. Pair with Italian sausage, wood-fired pizza, or eggplant.

Nittardi Ad Astra Maremma Toscana Rosso 2023 \$29.99

Region: Maremma Toscana DOC, Tuscany, Italy

92 pts James Suckling | **91 pts** Vinous

40% Sangiovese, **25%** Cabernet Sauvignon, **20%** Merlot, **15%** Cabernet Franc

Black cherry, blackberry and raspberry aromas mingle with violets, cedar, graphite and sweet spice. Elegant structure, refined tannins and lively acidity create a beautifully balanced Tuscan red with a long, polished finish. Perfect with Florentine steak or rosemary chicken.

Pietranera Brunello di Montalcino 2020 \$54.99

Region: Brunello di Montalcino DOCG, Tuscany, Italy

94 pts James Suckling | **93 pts** Wine Spectator

100% Sangiovese Grosso

Intense aromas of cherry, wild strawberry, dried rose and orange peel intertwine with tobacco, cedar and baking spice. Firm yet silky tannins frame concentrated fruit while earthy minerality and exceptional length promise graceful aging. Pair with filet mignon, smoked prime rib, wild mushroom skewers and aged Pecorino cheese.



Saturday, July 18, 2026
Jon Offredo with Offredo Selections
presents Sonoma Summer Sips

always drink responsibly