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# CITY VINEYARD

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FINE WINE • CRAFT BEER • GOURMET FOOD

## Silver Club February 2024

### **Giuliano Rosati 2019 Toscana Rosso Toscana, Italy**

About the wine: The Giuliano Rosati wines are a collaboration between Regal's owners, Dan Bada & Charlie Trivinia, and esteemed winemakers throughout Italy. When Charlie's father, Giuliano, made the voyage to Ellis Island he was given the name 'Charlie' upon his arrival and thus 'Giuliano' was quickly forgotten. The Giuliano Rosati wines are crafted as pure expressions of iconic wine regions in Italy, while over-delivering at exceptional value. The Giuliano Rosati wine of the current lineup is the Montepulciano d'Abruzzo. Montepulciano is one of the winemaker's favorite Italian grapes, so they were determined to make a varietal specific wine. They were able to achieve the right amount of earthiness, minerality, austerity and balsamic notes. This is a lovely Merlot/ Sangiovese blend.

About the Region: As a wine region, Veneto brings heft and history to the table. Its importance is in part due to the volume of Pinot Grigio it produces, and the massive growth in demand for Prosecco. However, continued recognition for other wines from the region, such as Valpolicella, Amarone, Soave and Bardolino, help keep Veneto in the spotlight– which goes perfectly with its proud culinary tradition.

Tasting Notes: A rustic red wine with flavors and aromas of ripe cherries, blackberries, and zesty black pepper. Smooth tannins, acidity, and structure make this wine a perfect choice for many of your favorite dishes.

Food Pairing: This wine pairs best with hearty meat and pasta dishes such as lamb kebabs, lasagna, hamburgers loaded with mushrooms, baked Ziti, beef Bolognese, and pasta carbonara. The wine is lower in acidity and medium in its tannin, so we would not pair it up with pasta or pizza dishes that are heavy on the tomato sauce as it will make the tannin taste tinny. Bacon, however.....

### **Volcans D'Auvergne Magma Pinot Noir Southern Loire Valley, France**

About the wine: In the heart of France sits the wine region of the Southern Loire valley, 2 hours west of Burgundy at the headwaters of the Loire river. The Puy de Dôme appellations are nestled in the UNESCO World Heritage site Chain of Puys, 80 volcanos following the Limagne fault line. One of 10 volcanic AOP appellations in the world, they strive to highlight the rare terroirs of ash, lava & basaltic deposits in all of their wines.

About the Region: Puy de Dôme is one of the most visited sites in the Auvergne region, attracting nearly 500,000 visitors a year. Vines are located on slopes within Puy-de-Dôme where good water drainage and sunlight exposure add to the suitability of the terroir. A wide range of grape varieties are permitted

for this. Most production is taken up by red wines made from Gamay, though Pinot Noir wines are perhaps more prominent outside the region. The region is located within the Massif Central – the low mountain range that covers south-central France. This makes this part of France less than perfect for viticulture.

**Tasting Notes:** Very fresh and fleshy, with delicious acidity. It is packed with red fruit such as strawberry, and Morello cherry, with pronounced notes of minerals, pomegranate on the nose, and hints of beet. We think it's different from your ordinary Pinot Noir!

**Food Pairing:** Light red sauce pastas, lighter meats like turkey & chicken, pork sausage, hearty mushrooms, and how about any creamy double or triple cream!!! In Montana... smoked venison!!

### **Domaine de Rochebin 2020 Macon-Villages Chardonnay Macon-Villages, France**

**About the wine:** The winemakers approach their work in the aim of producing high quality wines and also following the principles of `reasoned control` for the environment. The estate have now changed their operation under this modern view, now cultivating the vineyard sustainably throughout 50 hectares. These are the fun, fruit-driven and lively Chardonnays of white Burgundy, often offering some fantastic values and options that you don't have to cellar. This 100% Chardonnay is unoaked, and crisp!

**About the region:** The Mâconnais region is warmer and drier than the rest of Burgundy to its north (Côte d'Or) and has a landscape of rolling hills and farmland interspersed among vineyards. The region produces a lot of Chardonnay—Viré-Clessé and Pouilly-Fuissé are among the best—and a very small amount of red wine from Gamay and Pinot Noir. Gamay's home of Beaujolais lies just to the south.

**Tasting notes:** Pale lemon in color, with citrus and unripe apple notes, a hint of white blossom and faint traces of butter. Apple and citrus predominate on the palate along with a hint of pear, finishing on a lovely streak of steely minerality. A refreshing citric acidity matches the roundness on the palate with fresh fruit flavors lingering on the palate.

**Food pairing:** Well, it is Chardonnay... Many folks think buttery when they think of Chardonnay, but this isn't your Rombauer!! SO, how about chicken, pasta with white sauce, any garlicky/ buttery shellfish dish! Holy smokes... spicy mussels for us!