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CITY VINEYARD

FINE WINE • CRAFT BEER • GOURMET FOOD

Silver Club April 2024

2022 Cooperative Groupe Uval Umanu White Isle of Corsica, France

About the wine: From the wilds of Corsica comes this expressive white blend that weaves together the warm citrus and minerality of Vermentino and the round, exotic fruit of Biancu Gentile - one of the island's indigenous varieties once thought to be a lost varietal. Proud and independent, Corsicans view themselves as Corsican first and French second. Devoted to preserving the wild natural landscape of Corsica, the winemakers of Groupe Uval take their hands-on trade seriously.

About the Region: With a vein of mountains at its center and over a thousand kilometers of dramatic coastline, Corsica is one of Europe's most breathtaking destinations for wine and travel. Dubbed the "Ile de Beauté" (Isle of Beauty) by the French, this Mediterranean paradise is home to breathtaking cliffs and white sandy beaches. Corsica is located 110 miles from Provence and has belonged to France since 1769. A lengthy list of grapes have migrated from Italy, Spain, and France over the centuries, among them are local heroes Nielluccio (Sangiovese), Sciaccarellu (Mammolo), and Vermentino, with grapes as diverse as Barbarossa, Carignan, Chardonnay, and Tempranillo also allowed.

Tasting Notes: Low in alcohol but big in terms of aromatics and flavor, this highly quaffable beach wine features layers of warm lemon zest, honeydew melon, wildflowers, and minerality. The palate is bright and balanced.

Food Pairing: Vermentino is incredibly versatile - a brilliant wine pairing for anything fishy, herby or citrusy and a delicious wine for spring and summer drinking. We love the richness of seabass with this wine... or gnocchi with pesto... or raw oysters... or, OH MY!!!

2022 Cooperative Groupe Uval Umanu Red Isle of Corsica, France

About the wine: Balanced and bright, this vibrant blend of Pinot Noir and Nielluccio (aka Sangiovese) drinks easy but is driven by a lighter wild-blown, sun-filled personality. It beautifully pairs the earthiness of Pinot Noir with the structured tannins and fruit of Sangiovese. With the "Umanu", Corsican for "Human", series, we get pure, unoaked,

and drinkable expressions of Corsican grapes, complex in terms of their aromas but simple in their approach.

About the Region: Corsica's climate is simultaneously maritime and continental, heavily influenced both by the sea and by the mountains which dominate its interior. While countless microclimates abound, a broader terroir known for its wild, aromatic vegetation helps to set Corsican wines apart: the scrub known as the maquis – which includes fig, lavender, and myrtle – covers much of the island. Matching the island itself, with its ties to both France and Italy, the co-operative employs a Tuscan enologist to make their wines these days- Stefano Tofanelli, born in Montepulciano.

Tasting Notes: Along with the fresh berry fruit and minerality, we are particularly fond of the layer of dusty shrub aromatics and slightly dry, herbal tannins. With 12.5% alcohol. It brings a nice dark ruby color, aromas of berries, and medium acidity, medium body, with aftertaste of sour cherries and earthy notes.

Food Pairing: Where to start... this wine is so flexible as a food pairing with the blend of Pinot Noir and Sangiovese. Like it with turkey? No?? Try pasta with a lighter red sauce. Pepperoni Pizza? No!?? How about smoked salmon? The choices abound and are up to your imagination.

2019 Chateau Haut Jonset Bordeaux Rouge Merlot Right Bank, Bordeaux, France

About the wine: Château Haut Jonset is owned by winemaker Patrick Gresta and his family. It lies in the heart of the undulating hills of the Entre-Deux Mers region of southwestern France. Entre-Deux Mers means “between two seas,” but in this case, it refers to two tidal rivers, the Garonne, and the Dordogne. 100 % Merlot, Château Haut Jonset Bordeaux Rouge is aged in stainless steel temperature-controlled vats to reveal all the crisp red fruits aromas the Merlot can express.

About the region: One of the most important wine regions of the world, Bordeaux is a powerhouse producer of wines of all colors, sweetness levels, and price points. The Gironde estuary, a defining feature of Bordeaux, separates most of the region into the Left Bank and the Right Bank. The Left Bank is dominated by Cabernet Sauvignon; Merlot is the principal Bordeaux wine variety of the Right Bank.

Tasting notes: The color is ruby red, revealing beautiful wild berry aromas (think strawberries) on the nose. The palate is clean, smooth textured and fruit forward easy Bordeaux, ready to drink now. Look for hints of ripe black cherries, cocoa, and leather.

Food pairing: Pair Merlot with aged, funky cheeses. Leaner cuts of meat are great pairings with Merlot... Beef stew, tenderloin with mushroom sauce. Hot tip... chocolate cake with raspberry sauce... SNAP!!!

