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CITY VINEYARD

FINE WINE • CRAFT BEER • GOURMET FOOD

Silver Club May 2024

Chateau Courac 2020 Cotes Du Rhone Cotes Du Rhone, France

About the wine: The Côtes du Rhône is a blend of Syrah, Grenache, Cinsault, and old Carignan. It is a fruity wine, soft with fine and delicate tannins. Château Courac is perched on the heights of Tresques in the Gard, on land sheltering numerous remains reminding us of prehistory and the presence of Roman winegrowers. The vines, facing south on the hillsides, are anchored in sandy soil covering a thick layer of clay. They love the freshness of summer nights brought by the proximity of forests. This wine was awarded a score of 95 by Decanter.com!

About the Region: A long and narrow valley producing flavorful red, white, and rosé wines, the Rhône is bisected by the river of the same name and split into two distinct sub-regions—north and south. While a handful of grape varieties span the entire length of the Rhône valley, there are significant differences between the two zones in climate and geography as well as the style and quantity of Rhône wines produced. The wines of the Southern Rhône are typically blends, with the reds often based on Grenache and balanced by Syrah, Mourvèdre, and an assortment of other varieties.

Tasting Notes: Luscious fruit, herbal, with hints of spice. Fun, delicious, and refreshing, the ripe red fruits; strawberry, raspberry, and cherry, bring great structure and balance with lighter tannins and acidity. Look for hints of vanilla and black pepper!

Food Pairing: Côtes du Rhône wines pair beautifully with light fare — fish (fatty, crustaceans, battered and fried) as well as all manner of vegetables (grilled, roasted, pureed, pickled). If you venture into Côtes du Rhône, pair any with herb-crusted chicken thighs, and reserve a red with lamb chops or barbecue pork. Here is a hot tip.... Bangers and Mash!!!

Dominio De Eguren 2020 Protocolo Rioja, Spain

About the wine: Dominio de Eguren was founded by the fourth generation of the Eguren family. Marcos Eguren is the winemaker and Miguel Angel Eguren is the general manager. Planted on trellis, these vineyards of Tempranillo produce the highest quality grapes and are vinified with a cold soak and stainless-steel fermentation to produce

young, clean, high quality, affordable Spanish wine. This wine was awarded “Best Value” by Wine Spectator!!!

About the Region: Highly regarded for distinctive and age-worthy red wines, Rioja is Spain’s most celebrated wine region. Tempranillo provides the backbone of Rioja red wines, adding complex notes of red and black fruit, leather, toast, and tobacco, while Garnacha supplies body. In smaller percentages, Graciano and Mazuelo (Carignan) often serve as “seasoning” with additional flavors and aromas. The geography of the area is a contributing factor, spanning a terrain that stretches 75 miles from north-west to south-east resulting in diverse climates, topography, and soil types – all of which further influence quality and wine style.

Tasting Notes: A really nice Tempranillo & Garnacha blend. Black cherry, blackberry, chocolate, oak, and baking spice notes with high tannins. Very structured but fruity and plush. Would have another glass, maybe a bottle!

Food Pairing: Sommeliers have a saying, “If it grows together, it goes together.” Since it is the dominant red grape in Spain and Portugal, Tempranillo is a great match with tapas, cured meats, and spicy sausage. A young fruity Tempranillo pairs nicely with lighter dishes like beans, or fish in a rich, spicy tomato broth. From Prosciutto to roast beef sandwiches, you have many amazing options!

Stefano Antonucci 2021 Pecorino Santa Barbara, Italy

About the wine: The history of Santa Barbara dates to the 6th century when Senigallia was a Byzantine city and a Lombardic (and therefore “barbarian”) outpost was set up in a nearby village. Since then, that village has taken the name of Barbara, which is where the winery is located today, having the privilege of being housed in an old monastery. Pecorino is a grape variety typical of central Italy. For several years it was abandoned due to low productivity and then rediscovered thanks to the will of some producers.

About the region: The winery is located 15 miles from the Adriatic Sea and is located on the hills that run between the Misa and Nevola rivers. The land stretches from the rolling hills of the municipality of Barbara, across Serra de' Conti, Montecarotto, Arcevia up to Morro d'Alba and Cupramontana. The particularity of these areas lies in the clay and water-rich soils that cover a strip of land bordered by the Adriatic Sea to the East and the Apennines to the west.

Tasting notes: This incredibly versatile white delights first with its bright straw yellow color, with flashes of light green, followed by a floral and fruity nose with hints of aromatic herbs. Generous and vibrant in the mouth (aromatic and a bit of spice) with just the right amount of alcohol and acidity, the Pecorino is an ideal choice for any occasion. Certified organic.

Food pairing: What to eat with Pecorino wine, in addition to pork products, and no, this

not a joke: Pecorino wine pairs very well with Pecorino cheese! Who knew??!! Pecorino wines also go beautifully with fish and shellfish (summer grilling's new best friend), and those dry soft herbal notes found in some bottles make them a natural match for complex, wintry flavors. Bottle to bottle, as ever, find what you like and run with it.