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Silver Club August 2024

Lubanzi 2023 Sauvignon Blanc **Cape Town, South Africa**

About the wine: Lubanzi started in 2014 as two friends searching for an opportunity to make a difference in the world. While living in South Africa as exchange students, they set off on a 20-hour bus ride along South Africa's southern coast, a remote part of the country, for a long backpacking expedition. On the second day, a wandering dog called Lubanzi joined the adventure. He stuck with them throughout the journey - for 6 days & 100 miles - until he disappeared in the middle of the night on the final morning. From this beginning, they launched a business that to help share the magnetism of a country and a people and deliver some seriously top-notch wines in the process. We know you love the story, and hope you love the wines of Lubanzi!

About the Region: The Western Cape is home to the vast majority of the South African wine industry, and the country's two most famous wine regions, Stellenbosch and Paarl. Cape Town serves as the epicenter of the Cape Winelands; a mountainous, diverse area in the south-western corner of the continent. A variety of wines are produced here: Shiraz and Pinotage (indigenous to South Africa), elegant, age-worthy Cabernet Sauvignon and Bordeaux Blends, Burgundy-style Pinot Noir and Chardonnay, and cool-climate Sauvignon Blanc. The wines from this region rival many of those made in the old and new world.

Tasting Notes: Produced from grapes grown in shale soils, this wine is created using a unique blend of Sauvignon Blanc & 30-day skin-contact colombard. This totally quaffable wine serves breezy, tropical notes with big guava & passion fruit on the palate. We pick up a hint of stone fruit and, maybe even banana????!!!

Food Pairing: Ethnic cuisines such as Greek and Mexican food and other fresh-tasting dishes with avocados, tomatoes, green onions, olives, and sharp cheeses like feta. Can you say Greek Salad????!!! It pairs with garlicky prawns, grilled squid and oysters and cheeses flavored with garlic and herbs, such as Boursin. Lord, that sounds good!!

Lubanzi 2023 Cinsault **Cape Town, South Africa**

About the wine: A little more about Lubanzi... Charlie Brain and Walker Brown, desire

for Lubanzi to be a “young, innovative, forward-thinking, and socially responsible wine company built on the concepts of collaboration & exploration, with a ‘locally run, globally minded’ mantra.” They source organically grown grapes and use minimal intervention in their wines. This lovely wine, their 2023 100% Cinsault, is considered the Pinot Noir of the Swartland! Cinsault has become a favorite red of South Africa’s wine country.

About the Region: Literally meaning "the black land," Swartland takes its name from the endangered, indigenous "renosterbos" (translating to rhino bush), which used to be plentiful enough to turn the entire landscape a dark color certain during times of year. The district attracts the most adventurous and least interventionist winemakers, making robust and full-bodied reds as well as fortified wines. The topography is varied, and vineyards can be found on steep mountain foothills or on gently folding hillsides.

Tasting Notes: Light in color and low in tannins, on the nose this wine opens up with noticeable floral notes. On the palate, it’s really quite soft, with flavors of ripe black cherry, strawberry, and a light touch of mint (personally, I’m thinking lamb, right!?) As one reviewer said, “Rich, creamy, and delicious. Brilliant!”

Food Pairing: So many choices! A perfect summer BBQ-on-the-deck food wine. Burgers with sauteed mushrooms, steak salad, or any grilled game. Think Moroccan foods as well... tagine, kibbeh, shakshuka, and falafel. And now for the curveball---- Escargot! There, we said it!

Poor Boy 2020 Red Wine Calatayud Calatayud Region, Spain

About the wine: “Hey, let’s do something together. What about putting wine in used Pappy barrels?” And so began the relationship between Poor Boy founder Dan Philips and Bourbon producer Julian Van Winkle. From the delivery of old Van Winkle Bourbon barrels comes the Poor Boy Red Wine. The length of time in Van Winkle barrels varies depending on many variables and is a subjective decision of the winemakers. They want the wine to have bourbon influence but still maintain integrity as a fine wine. This interesting wine is a 50/50 blend of Grenache and Tempranillo.

About the region: Poor Boy red blend comes from the Calatayud wine region in the southwest of the Aragon, northern Spain. It experiences some of the greatest growing conditions in Spain, resulting in exceptional, high-end wines. It was the 2nd century BC when viticulture first emerged in the area. The Romans were the first settlers who cultivated vines in this area, making it one of the oldest wine regions in Europe.

Tasting notes: Medium deep red color touched with violet. Aromatic nose with intense intermixed layers of red and black fruits, with creamy notes with a spicy hint. Soft, big, elegant mouth feel. Full body with balance, and a long finish, carrying intense ripe fruit and complex flavors. You may catch a very subtle hint of the bourbon barrels!

Food pairing: Who doesn’t love Spanish wines? And what goes with Spanish wines? Spanish foods! Grilled meats (see the summer BBQ theme?), roasted green veggies, and one of our favorites, Paella! Tapas, of course, and if it’s cheese you’re pairing, think Manchego!!

