

EST. 2000

CITY VINEYARD

FINE WINE • CRAFT BEER • GOURMET FOOD

Silver Club October 2024

Tacchino 2017 Gusti Barbera Del Monferrato Piedmont, Italy

About the wine: For more than three generations, the Tacchino Family has produced wines that are well-known for their quality. In Piemonte's Alto Monferrato, prestigious lands, rich in tradition, flows the production of Barbera del Monferrato, which is the most precious pearls of the company. The project "Gusti" was born with the intention of creating packaging that communicates the properties of the wines. This 100% Barbera del Monferrato is a juicy and traditional Italian-style Barbera.

About the Region: The Monferrato wine region lies below the River Po in the south-east corner of Piedmont, in northwestern Italy, and received its own DOC in 1994. It is also home to various other DOC and DOCG appellations, including those of Asti province. The area is rich in history, both in winemaking (many estates date back to the 19th Century) and general terms. It boasts numerous castles, churches, and medieval villages. Often described as the Burgundy of Italy, Monferrato is one of Italy's most notable wine districts and one of the world's most well-known Italian wine areas, particularly for red and sparkling wines.

Tasting Notes: With its beautiful dark ruby color, you'll want to dive in right away! But wait..., and enjoy the earthy, smoky red fruits on the nose. It's really quite something. On the palate, you'll notice bright, fresh fruits, with medium acidity, along with hints tartness that you might find in unripe raspberries.

Food Pairing: Barbera loves garlic, tomato, and olives!! When pairing with Italian wines, always consider the foods of the region that it comes from. In Piedmont, the locals tend to drink it with the first courses of a meal - particularly pasta dishes - but it works well with hearty main courses. It's also generally less expensive which makes it a more affordable option for everyday drinking.

Vini La Quercia 2022 Aglianico Puglia Puglia, Italy

About the wine: Four young colleagues, working in the same winery, and with a passion for wine in their DNA, founded La Quercia in the late 1990's. Today, La Quercia is a winery that extends over 1500 acres of vineyards and approximately 13 acres of olive

groves. The winemaker, Antonio Lamona, has said, “I would rather forgo an entire vintage than put man-made pesticides in my soil,” which means of course, that the vineyards are entirely organic. The farm is entirely self-sustaining: they produce their own salami, bread, vegetables, olive oil, and cheese. Unfortunately (or fortunately), you won't find a decent dance club within 100 miles!

About the Region: When you think of Puglia, think the Italian boot and coastline! Art, culture, and history meet, whether in the olive groves with their centuries-old trees or in the villages with the cobbled streets, lush backyards, and huge city gates. If every region should have a color Puglia would take blue and green. If you want fruit-forward, ripe, Italian red wine for a good price, look no further than Puglia. Some of the best values in Italian wine come from this sunny, dry region. Most Puglia wine is red, full-bodied and will pair well with a wide variety of foods.

Tasting Notes: Aglianico is a grape that is known for being tannic and sometimes light. La Quercia makes an Aglianico that is a bright and fruity version of the grape. It has a big heavy dried fruit nose and is a great summertime substitute for things like Cabernet Sauvignon, Petite Sirah, and Zinfandel. This lovely little thing has a medium body, with dark fruit, leather, and notes of cocoa and baking spice! Personally, we're thinking Zin or Syrah!!

Food Pairing: Are you ready for this??? Osso Buco! Brisket! Duck Confit! Rabbit Stew (yep, we said it)! Aged Cheddar Cheese! Had enough?? How about Lasagna with savory cashew cream? We're out!!

Botani 2022 Moscatel Old Vines Malaga, Spain

About the wine: Muscat of Alexandria is the oldest clone worldwide of the Muscat varietal. It is the original Muscat, which was cultivated extensively around Alexandria, Egypt and one of the world's only remaining “ancient” (genetically uncrossed) grape varieties. The vineyards of Málaga are perhaps the most extreme and dangerous in Europe, due to the slate soils, and inclines up to 70°. The extremely low yielding vines of Moscatel are hand harvested starting on the 1st of August, making it the earliest harvest in Europe, ensuring balance of sugar and acid for an elegant **dry** white wine.

About the region: Malaga is the largest wine-producing region in Andalucia, southern Spain. Malaga has unique style of wine with soil types, grape selection, and production methods that put it on the map for visitors from all over the world. It is one of the major tourist destinations in Spain. Malaga wines are usually a fortified dessert wine with a brownish copper color that's made from sun-dried, muscatel and Pedro Ximenez grapes and is sweet, floral, and perfect for sipping.

Tasting notes: Sweet? Not this baby! You'll love the minerality, combined with notes of tree fruits (think dried apricots), apple, and you might even pick up a little *tang* of effervescence!

Food pairing: Asian foods... cashew chicken, ginger shrimp, all the good stuff! We might even try it with desserts... apple crumble with caramel, or maybe pecan pie! We encourage you to experiment.

