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Silver Club November 2024

Domaine Romy 2022 Les Pierres Dorees Beaujolais La Chapelle-De-Guinchay, Beaujolais, France

About the wine: Domaine Romy is a property of 20 hectares in the “Pierres Dorées” area in the south of Beaujolais. The Romys are 10th generation winemakers tied to the land. They cultivate their vines in a natural manner, strictly adhering to Terra Vitis requirements – their main objective is to maintain the biological balance of the vines and soil with as little human intervention as possible. This 100% Gamay Noir Beaujolais is made with centuries old Burgundian methods of winemaking.

About the Region: The “Pierres Dorées”, or “Golden Stones,” is a magnificent region located about 40 kilometers northwest from Lyon. The specific terroir of the “little Tuscany”, as people call this region, offers a Pinot Noir and Gamay of an incredible aromatic complexity when vinified with Burgundian style. The region is a land characterized by its villages built from yellow ochre stones that reflect the sunlight. This stone is omnipresent, and has been used to build houses, castles, churches, washhouses, wells, and low walls, all of which abound this hilly landscape.

Tasting Notes: There is lovely weight to this Beaujolais. The mouth feel is round and juicy with flavors of raspberries and redcurrants. The bright, ripe fruits are followed with a delicate touch of pepper. As one reviewer said, “BAM! Juicy deliciousness!!”

Food Pairing: How about this for pairing variety?? Lighter fare, such as Hamburgers, Turkey Sandwiches, Chicken Wings, Lazy Brunch Buffets, Picnic staples, Pad Tai and Hot dogs on a bun (with or without ketchup, but we’d stay away from yellow mustard). Want to try something new with Beaujolais? Think Korean BBQ!

Familia Bonfanti 2023 Malbec Joven Perdriel, Lujan de Cuyo, Argentina

About the wine: “Wine is time.” Under this motto, the winery's mission is to produce high-quality wine from the combination of soil, climate, technology and, of course, the passion and knowledge of four generations of wine makers. Founder Roberto Bonfanti dedicated himself from an early age to the cultural work of the vineyards, following the customs of his parents and grandparents who came from Italy in 1915. The grapes are manually harvested, the bunches selected by hand, and, after thirty days of vatting, the

grapes are destemmed and pressed, and for a year the wines are stored in French barrels, ready to be delivered to your table!

About the Region: One of the major (and historical) subregions of Lujan de Cuyo, Perdriel is home to several of Argentina's big-name wineries. 13 miles south of the Argentinian city of Mendoza, at the foot of the Andes Mountains, Perdriel is home to some of Mendoza's oldest vineyards, predominantly planted to the Malbec and Cabernet Sauvignon grape varieties. Within the context of typically full-bodied Mendoza red wines, the Malbecs from Perdriel often show comparative subtlety and refinement and a hallmark aroma of violets. Along with the Malbec and Cabernet Sauvignon-based red wines, some rich, fruit-driven white wines are made in the region from Chardonnay and Semillon.

Tasting Notes: Deep ruby in the glass, this is a departure from the inky, often chocolatey styles of Malbec that dominate wine lovers' perceptions these days. Aromas of black and purple fruits mingle with notes of violet, juniper, crushed stones, and graphite carry over to the juicy, medium-bodied palate. The notorious Malbec tannins feel very soft here. A distinctive style of Malbec, to be sure. You may also pick up subtle palate notes of baking spice and tobacco. Enjoy!!

Food Pairing: Well, first and foremost meats... grilled meats. Think BBQ beef ribs with sauce. Malbec can also handle fattier, fleshier fish too! Try teriyaki salmon or grilled swordfish with mango sauce. To finish, try chocolate *truffles*...an absolute winner!!

Thistledown Wines 2023 Gorgeous Grenache Blanc Ottoway, South Australia

About the wine: Thistledown was founded in 2010 by two Masters of Wine, Giles Cooke and Fergal Tynan, whose vision was to craft wines of precision, elegance, and energy. Wines that not only faithfully expressed the sites from which the fruit was grown but challenged the accepted norms of Australian wine at the time. Thistledown crafts elegant and detailed Grenache and Chardonnay from the Adelaide Hills and Eden Valley, and contemporary style Shiraz from McLaren Vale, Eden Valley, and Barossa. They've assembled a collection of some of the best Grenache vineyards in Australia and have become an authority on Australian Grenache.

About the region: South Australia has 18 wine regions and is officially a Great Wine Capital of the World - alongside the likes of Bordeaux, Napa Valley, and Rioja. South Australia is a varietal playground thanks to an array of terroirs—from coasts with cool breezes, to rolling hills and rich red soil. Life's too short to drink bad wine—so say G'Day to South Australia's top-notch vineyards!

Tasting notes: Bright, tangy citrus laced fruit with hints of honeysuckle and lemon balm. Floral notes, citrus notes, tree fruit notes! You want notes, we've got notes! This fantastic white has it all.... Body, acid, and fruit. Enjoy!

Food pairing: The natural spice flavors of Grenache Blanc work well with richer white meats, and it can be paired with generously flavorful cuisines, like North African, Spanish, or Indian. Go for satay chicken, spiced pork shoulder or tagine!

