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CITY VINEYARD

FINE WINE • CRAFT BEER • GOURMET FOOD

Silver Club December 2024

Domaine d' Andezon 2022 Cotes-du-Rhone Southern Rhone, France

About the wine: Les Vignerons d'Estézargues is a co-operative in the small town of Estézargues which is located near Avignon. All over France the co-ops play an important role in the production and sale of wine. They receive grapes from members and then make wine from them in large batches from many different vineyards blended. Starting in 1995, the ten different growers in this co-op began to vinify their wine separately and make single cuvées from their best plots. On the heels of the single cuvée project, Les Vignerons d'Estézargues began to practice natural winemaking – one of the only co-ops in the world to do so. This CDR is primarily Syrah, combined with about 10% Grenache.

About the Region: Viticulture as we know it arrived in Southern France with the Greeks in the 4th century BC. But it was the Romans who really established the vineyards and reputation of the area using the Rhône as their highway through France (and planting a few vineyards along the way). The zone follows the course of the Rhône River southwards for 125 miles (200km) from Saint-Cyr-sur-le-Rhône to Avignon. A small proportion of the appellation's wines are white. However, the classic Côtes du Rhône wine is a fruity, middleweight red blend based on Grenache, Syrah and Mourvèdre.

Tasting Notes: A heavier-bodied Cotes-du-Rhone, think more blue and black fruit than the traditional raspberry on the nose and the palate. There is a little “barnyard” on the nose, and earthiness on the palate. This is a beautifully balanced CDR, with just the right amounts of fruit, acid, and tannins.

Food Pairing: Cotes-du-Rhone was the wild, wild west of France! Farming and hunting provided for the masses. These wines are meant to elevate meals, so pair them with simple, comfort food dishes like burgers, roast chicken, and grilled meats. Hot tip.... Burger with Gruyere and mushrooms.

McPrice Myers 2022 Bull by the Horns Cabernet Sauvignon San Lucas, Paso Robles Region, California

About the wine: The McPrice Myers team takes a playful approach to its exceptional

Hard Working Wines series, creating bold, balanced wines that never compromise on quality. Designed for weeknight dinner pairings and special celebrations alike, these value-driven wines are made with carefully sourced grapes and attention to detail. As the winemaker has said, “How do you make great Cabernet for an affordable price? the answer is ...Bull by the Horns.”

About the Region: Paso Robles Wine Country is centrally located between San Francisco and Los Angeles along California’s Central Coast. As California’s fastest growing wine region and largest geographic appellation, the territory encompasses more than 40,000 vineyard acres and more than 200 wineries. Paso Robles is a unique wine region blessed with optimal growing conditions for producing premium and ultra-premium wines. More than 60 wine grape varieties are grown in Paso Robles, ranging from Cabernet Sauvignon and Merlot to Syrah, Viognier and Roussanne, to Zinfandel, the area’s heritage wine varietal.

Tasting Notes: Reviewer Jeb Dunnuck said, “Ridiculously good drinking at a great price!” We agree! Get ready for big, red fruit, with a hint of cola. We also picked up a bit of black pepper and vanilla. Whatever, we loved it!

Food Pairing: Traditionally, we think big, red meats with our Cab Sauv’s... but think differently with Paso Robles Cabs. They tend to be softer than Napa Cabs. How about Grilled sausages with polenta and tapenade? Or maybe a Ribeye steak with mushrooms and blue cheese!

Rinaldi Vini 2023 Eramare Cortese Ricaldone, Piemonte, Italy

About the wine: Rinaldi Vini is based in Ricaldone, on the hills of Alto Monferrato near the city of Acqui Terme. It is in the center of one of the most prestigious areas of south Piedmont, where wines are precious and celebrated all over the world. The owners try to take care of the details that seem less important, for example the labels (original, colorful, and representative of the wine they represent), or the colors that they pair to our wines, colors that want to tie to the emotions that you will feel tasting them. From their cellar, they only want wines that are remembered. This wine is 100% Cortese... think Gavi!

About the region: The Piedmont wine region is in northwest Italy, at the base of the Alps, known for its full-bodied, complex wines, including Barolo and Barbaresco. Approximately 11,000 acres of Piedmont’s 15,000 square miles are vineyards. Piemontese wine makes up 5% of Italy’s national production and almost 18% of the country’s total exports. Most of the region’s wine comes from small vineyards in which the growers also make the wine.

Tasting notes: Minerality, brine, fruit... this wine has it all! Hints of honey, apple, and stone fruits. Absolutely delicious! Is light bodied, but don’t think light on the palate. So very refreshing and rewarding!

Food pairing: This is right in this writer’s wheelhouse...Mussels, Oysters, Sushi, Grilled prawns... dear Lord! Our favorite, and we’ve said it before, seafood Paella!

