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CITY VINEYARD

FINE WINE • CRAFT BEER • GOURMET FOOD

Silver Club January 2025

Chateau Maison Noble St. Martin 2019 Bordeaux Superieur St. Martin du Puy, Gironde, France

About the wine: Château Maison Noble began its history as a feudal castle built in the 14th century. The feudal era is long gone, but Château Maison Noble has managed to preserve the appearance and the magnificent cedars that are the pride of the estate and adorn the facade of the main building. They have kept the essentials, without which continuing Château Maison Noble would not have been possible... preserving their vineyards as well as the centuries-old tradition of harvesting and producing excellent Bordeaux wines. For Château Maison Noble, wine production is not only a tribute to tradition. They cultivate 280 of vineyards that are in 9 neighboring villages, producing wines that have received many prestigious awards in France and around the world. The winery team practices sustainable winemaking, to reduce the environmental impact, to create harmony between the terroir, man, and the environment. This “right bank” Bordeaux is 60% Merlot, 30% Cabernet Sauvignon and 10% Cabernet Franc.

About the Region: The Right Bank of Bordeaux is a wine region known for its Merlot-dominant blends and smaller, boutique wineries. Some of the appellations in the Right Bank include: Pomerol, Saint Emilion, Haut-Medoc. The Right Bank's wines are often blended with Cabernet Franc, which adds complexity, structure, and aromatic qualities. The Right Bank's climate is slightly warmer and more temperate than the Left Bank, which allows Merlot to ripen fully. The Right Bank's soils are clay, limestone, and iron-rich, which creates a distinction between the wines of the region. Bordeaux right bank wines are known for their approachable and softer tannins, making them more accessible at a younger age compared to some left bank wines.

Tasting Notes: Lighter red in color with purple hues, this is a “softer” Bordeaux than you might expect. The nose has notes of crushed strawberries, vanilla, and slightly spicy notes. The palate is smooth, with balanced ripe tannins. This is a fruity wine, with nice freshness at the finish. Don't be afraid to hold on to this one for a while!

Food Pairing: : Right Bank Bordeaux pairs with Beef Tenderloin, Roast Goose, Duck Breast, Roast Pork, and Flank Steak. Now that's a flexible bottle! But don't always think meat! Bordeaux wines can pair beautifully with vegetarian dishes. Think roasted root vegetables, mushroom tarts, or eggplant parmesan. Don't limit yourself to any particular food choice... choose anything!

Indigenous Selections 2022 Sicilia Nero d' Avola IGT Saleni, Sicily, Italy

About the wine: Founded in 2006 by winemaker Giorgio Rivetti, wine importer Indigenous Selections represents a collection of hand-selected wineries crafting fine and authentic representations of what Italy has to offer. As a winemaker, Rivetti truly understands the stories of each of the products they represent. This 100% Nero d'Avola comes from 18-year-old vines planted on a Southern exposure in Saleni, Sicily. Three months on lees during the production process provides some unexpected body!

About the Region: The most well-known indigenous grape in Sicily is Nero d'Avola. Some interesting grapes cultivated in Sicily are Frappato, Nerello Mascalese, Grillo, and others. In the Saleni area, varietal wines must contain at least 85% of the variety in question, up to 15% may be other varieties.

Tasting Notes: Ruby red in color, with dark black cherry, ripe plum, and blackberries on the nose, the palate's medley of juicy dark cherry, fresh flowers, and tobacco makes for an interesting, if not different presentation of an Italian wine. We think you'll love it!

Food Pairing: Your reviewer will be honest with you here... not sure we've ever enjoyed Nero d' Avola with a meal! We're going to think big, then! Tomato soup, Margherita Pizza, Asian grilled octopus...

Famille Mauro 2019 A' l'abri du Monde Cotes de Duras Villeneuve-de-Duras, Garonne, France

About the wine: À l'abri du Monde, which translates to "Shelter from the World," blends 70% Sauvignon Blanc and 30% Sauvignon Gris from upper-hill parcels of poor limestone-heavy soil. Corine Mauro and her partner Didier own 75 acres of vines on slopes overlooking the town of Duras, 25 of which are classified as Côtes de Duras. They are thoughtful stewards of a unique place who have mastered the philosophy of turning that place's fruit into something distinctive and delicious.

About the region: Situated 40 miles east of the city of Bordeaux, the Côtes de Duras is something of an in-between appellation: aligned with Bordeaux in its dominant grape varieties and soil composition, but with steeper slopes and more extreme seasons are reminiscent of France closer to the Pyrenees. Some have called the region, "Little Tuscany"! Varietals typical of Duras: for the whites, Sauvignon Blanc, and Sauvignon Gris, Ugni Blanc, and Chenin Blanc; and Merlot for the reds, with Cabernet Sauvignon and Cabernet Franc in smaller proportions, as well as a few miniscule plots of Malbec.

Tasting notes: Aged for nearly a year on the lees, this white brings more weight than you'd expect. Subtle peach and a squeeze of citrus come from behind a pronounced minerality that leads the fruit and delightful texture. We thought we tasted buttered popcorn on the palate. Crazy good!

Food pairing: Can you say seafood??!! We can! Sashimi, tuna tartar, Ceviche! Not in the mood for seafood? Try Asparagus risotto or chicken soup with white beans!

