

EST. 2000

# CITY VINEYARD

---

FINE WINE • CRAFT BEER • GOURMET FOOD

## Silver Club February 2025

### **Ovum Wines\_2022 Syrah**

**Naches Heights AVA, Washington (Ovum Wines is from Newberg, OR)**

**About the wine:** Founded in 2011, Ovum was founded in hopes of producing Oregon wines that are honest reflections of time and place. Their low intervention production methods are a commitment to letting the vintage and vineyard shine, not the vintner. Fruit comes first. All of their wines are produced using the same processes...Native ferments, no subtractions or additions, except for SO2 – and all of this is done in neutral barrels of acacia and oak, as well as cement egg and Austrian cask.

**About the Region:** The Naches Heights AVA is located on a million-year-old lava flow above the Missoula Floods, with andesite bedrock. Its elevation and proximity to the Cascades make it cooler and wetter than much of the Columbia Valley. The appellation is situated between the small towns of Naches, from which it gets its name, and Tieton. These towns are northwest of the city of Yakima, in the foothills of the Cascade Mountains. Naches Heights is a new grape growing region, with its first plantings in 2002. All of these vineyards are farmed either organically, biodynamically, or salmon-safe, with some a combination.

**Tasting Notes:** Weird, we couldn't find a single review of this wine from the pros, so you're just going to have to trust us on this one! Bold dark fruit (think blackberries), with more tannins than you might expect from Washington Syrah. There's a hint of spice and funk as well! We got fruit, mushroom, and herbs on the nose.

**Food Pairing:** Your friendly writer loves Washington Syrah, so I know what I'm talking about here! Left to my own devices, it might be my first choice! BBQ, BBQ, and more BBQ... charred or with sauce. Oh, and Netflix!

### **Domaine La Berthete 2022 les Pierrugues Cotes Du Rhone Camaret-sur-Algues, Rhone Valley, France**

**About the wine:** Pascal Maillet and his wife Marie-Pierre purchased the estate, which dates to 1950, in 1993. Soon after college, they decided to change their lives drastically and venture into wine production. They have since increased their vineyards and invested in innovative technology to become one of the top handcrafted producers in Côtes-du-Rhône. They farm sustainably and harvest all vines by hand. This CDR is a

blend of 50% Grenache, 25% Syrah, 20% Carignan, and 5% Cinsault.

**About the Region:** This is the region of France's most user-friendly wines. Côtes du Rhône is south-east France's warmer, richer, spicier answer to the dry austerity of Bordeaux. The wines of the southern Rhône are France's most alcoholic, with 14-15% by no means uncommon for its most famous appellation, Châteauneuf-du-Pape! Perhaps it is the openly fruity character of the Grenache grape, which dominates here, that makes us love Cotes Du Rhone wines. Perhaps it's because the southern Rhône is the gateway to Provence, a land of sunshine and Impressionist landscapes.

**Tasting Notes:** Knockout aromas of black cherry and cassis join dark spices and black olive on the nose. An intense palate of balanced fruity, spicy, and meaty characteristics, and a body that says slow down, sip and savor.

**Food Pairing:** Where to start? Lamb, ribs, burgers, pulled pork... Cotes Du Rhone can be paired with multitudes of dishes! Number 1 on our list... grilled burger with Gruyere, mushrooms, and a poblano pepper. Delicious!

## **Caravinsérail 2023 Elicio Rolle IGP Méditerranée Southern Rhone, France**

**About the wine:** Elicio's producer, Caravinsérail, is a wine story. The name recalls the caravansary of the desert, a place for travelers to rest, meet, and relax in a friendly atmosphere. This wine, made by Xavier Logette at the winery, is one of the purest expressions of Vermentino you'll find.

**About the region:** Two Southern Rhone wines this month... that will save some research into the region! Southern Rhône WHITE wines are full-bodied, aromatic wines made from a variety of grapes grown in the Rhône Valley. The white wines of the southern Rhône are usually blends made from Marsanne, Roussanne, Grenache Blanc, Clairette, Picpoul and Bourboulenc and Viogner as well. The wines are often blended, but single varietals, like this 100% Rolle (Vermentino) are also produced.

**Tasting notes:** The clear pale-yellow color sets up anticipation for the briny, herbal, citrus, and tropical fruit nose. Those same flavors explode on the full-bodied palate as olive oil, floral, and juicy fruit flavors are completed with pleasant acidity and a teeny little salty tang. We thought so many assorted flavors as we tasted it... peach, melon, lemon, pineapple, almond, white flowers. Tell us what you think!

**Food pairing:** This is a great all-occasion wine, especially with raw shellfish, Mediterranean-style seafood dishes, pungent and Southeast Asian dishes. Don't like raw shellfish, you say? How about fried clams? Pasta with lemon cream sauce and shrimp? Steamed clams in a curry butter sauce? Seared scallops? This is such a versatile wine... try grilled artichoke hearts. Or maybe the CV Burrata salad!

