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CITY VINEYARD

FINE WINE • CRAFT BEER • GOURMET FOOD

Silver Club September 2025

Mary Taylor 2024 Sofia Brescia Veneto Frizzante Vicenze, Italy

About the wine: From the foothills of the Alps on the east side of the province of Vicenza, vineyards planted over 30 years ago bear beautiful fruit. The winery works sustainably. Grasses and flowers grow between the rows. Sofia Brescia is a name given to honor to previous generation of wine growers, many of whom were women! Frizzante wines are lightly effervescent... lighter than Prosecco, Champagne, and Crémant. Frizzante is a result of the addition of tirage – concentrated grape must be added before secondary fermentation. It's very technical... just enjoy! The grapes, Glera, and Garganega, are the grapes respectively in Prosecco and Soave.

About the Region: Veneto is a leading wine region in northeast Italy, known for producing vast quantities of wine, including names like Prosecco and Amarone. It features diverse geography, from alpine foothills near Lake Garda to warmer areas near Verona. Key grape varieties include Glera for Prosecco, Garganega for Soave, and Corvina for Valpolicella wines. Situated in northeastern Italy, bordering the Adriatic Sea and the Alps, the varied landscape influences its wines.

Tasting Notes: Citrus, Asian pear, honey, Jasmine, and brininess all grace the nose and palate of this charming frizzante. This white wine is lovely and fresh, the 'frizzante' element of the wine expresses itself as a light spritz.

Food Pairing: Pair Frizzante white wine with salty snacks like popcorn or fried foods, seafood such as sushi or shrimp, and light dishes like salads with vinaigrette or goat cheese. The wine's crisp acidity and light effervescence cut through richness and balance savory or slightly sweet flavors. Our favorites... truffle popcorn or parmesan fries!

Carm 2022 Douro Doc Almendra, Douro, Portugal

About the wine: The winemakers selected grapes of the Tinta Roriz (30%), Touriga Franca (30%) and Touriga Nacional (40%) varieties, all produced on their Estate farms, to create a balanced wine with firm tannins of Tinta Roriz, the rock rose notes, the soft tannins of Touriga Franca, and the aromas of black fruits and berries and the strong fresh floral notes of Touriga Nacional. 2021 was a soft year in terms of weather, with some rain in July and September but without peaks of high temperatures during the Summer. This allowed for slow and long maturations, making elegant and balanced

wines. It was a good year both in terms of production and quality. We think Portugal is a very underappreciated grape region!

About the Region: A historic wine region in northern Portugal, famous as the birthplace of Port and recognized as a World Heritage site for its dramatic terraced vineyards and rich wine-making history dating back thousands of years. Nestled along the Douro River and protected by mountain ranges, the region experiences a continental climate ideal for cultivating both fortified Port wines and non-fortified table wines using indigenous grapes like Touriga Nacional and Tinta Roriz. While day trips from Porto are possible, the region is huge, and an overnight stay is recommended to fully experience it.

Tasting Notes: The nose has notes of berries and black cherries balanced with hints of licorice. The aroma is enhanced by subtle notes of wood. The palate is full, showing firm tannins with a smooth and long-lasting texture. Plum, vanilla, cassis, oak, a bit of dark chocolate.

Food Pairing: A Douro DOC red pairs best with rich, hearty meat dishes, savory stews, and mature cheeses. The powerful flavor profile, with notes of dark fruit, spice, and distinct tannins, needs dishes that can stand up to its intensity. Try a dry-rubbed rack: use a spice rub of paprika, chili powder, cumin, and garlic powder, and cook the ribs low and slow over indirect heat. The smoky, peppery notes will bring out the wine's earthy and spicy undertones. I'm in!

Domaine Cazes 2023 Samsó Cinsault Nature Rivesaltes, France

About the wine: Samsó, or Cinsault, seems to have originated in Provence, from where it spread to Languedoc and Roussillon. Its bunches of large round berries, with juicy flesh and bluish-black skin, give this single-variety wine finesse, suppleness, and elegance. The vineyards cover an area of 540 acres with a diversification inspired by their hunger trying new things, but also by the many different "terroirs" that exist in the region. Some would lightly chill this Cinsault... I'm personally offended by chilled reds!

About the region: Rivesaltes is a town and wine-producing region in the Languedoc and Roussillon region in southern France, near the city of Perpignan and the Mediterranean coast. It is historically known for its sweet fortified wines, such as Muscat de Rivesaltes, made from Grenache grapes. The region has about 300 days or 2,555 hours of sunshine each year, called the sunniest in France. It is affected every third day by the Tramontane breeze from the northwest, which dries the region's grapevines.

Tasting notes: Raspberry in color, the nose has wild strawberry, a touch of leather and a hint of pepper. The palate is fresh, with notes of blackcurrant and cherry, wet grasses and warm spices. It's thirst-quenching, light, and clean.

Food pairing: Pair a Languedoc Cinsault with lighter meats like pork, chicken, or duck, as well as charcuterie, grilled or roasted vegetables, and Mediterranean dishes like ratatouille. It also complements spiced cuisines such as Thai curry and Moroccan tagine and is a classic pairing for French dishes like escargot and Boeuf Bourguignon. In Montana, consider smoked pork ribs with a tangy, fruit-forward barbecue sauce. We're in!!

