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CITY VINEYARD

FINE WINE • CRAFT BEER • GOURMET FOOD

Silver Club October 2025

De Andres Sisters 2023 Milenrama Rioja Blanco

Leon, Rioja, Spain

About the wine: Singular wines from Spain! The De Andres sisters make unique wines from unusual grapes from Spanish vineyards trying to create contemporary trends in the wine business. This fun white Rioja is a blend of Tempranillo Blanco and Viura... so edgy and cool! This wine is meant to be shared with friends and family on a warm fall day, or while munching on a City Vineyard charcuterie tray!

About the Region: In Spain, Rioja is synonymous with wine. The denomination of origin Rioja spreads along 130,000 acres around three different communities (La Rioja, Basque Country, and Navarre). Rioja is about serious winemaking and wine drinking, but the region is so beautiful that it is also about vacation-making. In Rioja, you will find fabulous wine museums, emblematic wineries, fantastic hotels, some of which are built on wineries, breathtaking landscapes, and ancient monuments worth visiting.

Tasting Notes: Pale yellow in color, on the nose it is soft, with fruity notes of white pear, citrus, and minerality. It also has nuances of fennel. In the mouth, it is alive, with medium body and acidity. We picked up pineapple and other tropical fruits, with unripe pear and melon. It shows a refreshing aftertaste.

Food Pairing: A white Rioja of this style, with notes of toast, citrus, and tropical fruit complement richer foods such as roast chicken, creamy pasta, and chicken tagine. Classic pairings include fried chicken, mushroom dishes, and Spanish tapas, but versatile White Rioja can also work with robust pork, full-flavored salads, and even certain desserts! So very versatile. A great specific pairing for a white Rioja is mushroom risotto. The complex, savory, and earthy flavors of a rich wild mushroom risotto work perfectly with the nutty, toasty, and vanilla notes that barrel aging imparts to the wine.

Palacio del Burgo 2022 Crianza Rioja

Alfaro, Rioja, Spain

About the wine: In the late 1980s, six Rioja farming families—Castillo Garcia, Galán Garijo, Gurría García, Marques Malumbres, Rivas Marques, and Ruiz Casas—joined forces to create Bodegas de Familia Burgo Viejo. Together, they own nearly 500 acres of vineyards lovingly cultivated with winemaking traditions and centuries-old knowledge passed down from father to son. This gives rise to a wide range of wines that combine the traditions of La Rioja. Almost the entire vineyard is owned by the winery, allowing

their staff to monitor the grapes, reducing yields for optimal quality. This wine is 90% Tempranillo and 10% Graciano!

About the Region: We won't bore you with more about how amazing Rioja is as a winemaking region and vacation region (see above wine). Just plan a trip!

Tasting Notes: This wine is bright cherry/ ruby in color, with the nose balancing dark fruits of berry, vanilla, and spice. On the palate, it is structured and silky with a long finish. A particularly good representation of Rioja with notes of tobacco, vanilla, and dark fruit.

Food Pairing: Pair a Rioja Crianza with hearty dishes featuring lamb, pork, and beef, or with tomato-based and spicy foods. It's also a great match for tapas, paella, grilled meats, and vegetables like peppers. The wine's fruit-forward flavors, acidity, and tannins balance the richness of fattier meats and complement herbal and smoky notes in dishes. Anytime I see Paella, I'm all in!

Santa Barbara Stefano Antonucci 2022 d'Alba Lacrima Pignocco Marche, Italy

About the wine: Says winemaker Stefano Antonucci, "When people ask me, "What's your secret?" I reply, "Making wine that I like first and foremost, a wine for drinkers." Lacrima is a dark-skinned grape variety native to the Marche region. The word Lacrima means teardrop in Italian and is a reference to the fact that the berries have a tendency to split, dripping juice down the outside of the bunch.

About the region: Marche (or Le Marche) is a region on the eastern side of central Italy. Marche is best known as a white wine region, although it is also home to some reds of very high quality. In terms of volume, the leading white varieties here are the ubiquitous Trebbiano (in various forms) and Verdicchio. Marche has been the home territory of the latter for more than 600 years. Marche's winemaking heritage spans thousands of years and has been influenced, among others, by the Etruscans, Romans, and Lombards. The presence of these various cultures goes a long way to explaining the breadth of viticultural tradition and wine styles in the region.

Tasting notes: Purple-hued and dark as night, the Lacrima di Morro d'Alba Pignocco lifts the glass with a bouquet that blends tropical citrus with mint leaf, violets, and dried blueberries. It's soft and round, the palate with ripe blackberries and sweet spices, all guided with zesty acidity. A coating of tannins adds balance, finishing with a tart sensation and a tinge of licorice.

Food pairing: Lacrima di Morro d'Alba pairs well with a variety of dishes, especially regional Italian cuisine, including meat sauces, cured meats, grilled meats, aged cheeses, and truffle dishes. Its aromatic profile of rose, fruit (blackberry, cherry), and subtle spice makes it versatile enough for richer dishes like lasagna and roast rabbit, but also for more delicate ones like fish stews or even on its own to appreciate its floral notes. With this wine, use the "what grows together, goes together" principle!

