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CITY VINEYARD

FINE WINE • CRAFT BEER • GOURMET FOOD

Silver Club November 2025

Rieslingfreak 2023 No. 33 Clare Valley Riesling Tanunda, Clare Vally, South Australia

About the wine: As the name would suggest, they are freaks for all things Riesling... but that doesn't make them quirky and a little nutty, they're serious about their wine-making! Every year, a whole host of different Rieslings, each with its own reason for being. This one, No. 33, is collaboration with growers in the Clare Valley, combining distinct subregional characters to create a fruit-driven style of Riesling. Sourced from vineyards in the south to the North, fruit for the No.33 is grown on a variety of soils, capturing the essence of the Clare Valley in a single Riesling. No.33 is made in a dry style with intent for immediate appeal and absolute approachability!

About the Region: The Clare Valley is a historic wine region in South Australia known for its world-class Riesling and Shiraz. Located approximately 80 miles north of Adelaide, it features over 30 cellar doors along scenic routes like the Riesling Trail, offering visitors a chance to taste wine, enjoy food, and cycle or walk between wineries. The region's climate, with cool nights, contributes to its signature light, fresh Riesling. The Clare Valley wine region is one of Australia's oldest wine regions, and lies in the Mid North of South Australia,.

Tasting Notes: We love us a good, dry Riesling, and this certainly fits the bill. On the nose, honey, with a hint of lime and green apples. The palate follows through with the honey, for sure! Add subtle hints of guava, lime, and brininess. It's zesty, acidic, and bone dry, with ABV of only 10.5%

Food Pairing: Clare Valley Riesling pairs well with seafood, spicy and aromatic Asian dishes like curries and stir-fries, and tangy cheeses. Its crisp acidity and citrus notes complement rich and salty foods, such as oysters and charcuterie, while also balancing the heat in spicy cuisine. How about this for an idea?? A particularly interesting and dynamic pairing is Vietnamese Banh Mi Sandwiches. The sandwich offers an interplay of flavors and textures that resonate with the characteristics of Clare Valley Riesling.

Masserie Dugento 2022 Negroamaro Puglia, Salento, Italy

About the wine: Masserie Dugento is a winery in the Puglia region of Italy, specifically in the Salento area. It specializes in high-quality red wines from single varietals, primarily

Negroamaro and Primitivo. The winery was established in 2005 and is known for its dedication to traditional winemaking, using old vines and stainless steel for aging to achieve fresh, fruity, and flavorful wines. The proximity to the sea provides a beneficial maritime influence that helps create a more balanced and fresh style of wine.

About the Region: The Salento wine region is in southern Italy's Puglia region, known for its hot, Mediterranean climate and reddish, iron-rich soil. It is historically significant for viticulture, with ancient Greek origins, and produces a variety of red, white, and rosé wines from indigenous grapes. Once known as "Europe's cellar" for bulk wine production, the region has shifted to higher-quality, estate-grown wines under the flexible Salento IGT designation.

Tasting Notes: On the nose... ripe blackberries, dark cherries, and plums, with subtle notes of spice, licorice, and sage. The palate... black fruit flavors (like blackberries and plum), with notes of coffee, dark chocolate, and earthy minerality. Its velvety finish is a favorite of our staff!

Food Pairing: Salento Negroamaro pairs well with rich, hearty dishes like grilled red meats, lamb, and pasta with meaty sauces. It also complements savory foods such as barbecue, game, and robust cheeses like aged cheddar or Pecorino. The wine's bold flavors stand up to and balance these types of dishes. A great Montana winter BBQ wine!

Bodegas Familia Chavarri 2019 Larchago Rioja Crianza Lapuebla de Labarca, Rioja, Spain

About the wine: Since its origin, the Chávarri family has been linked to the land and wine...the oldest winery in Rioja Alavesa, founded in 1882. Four generations of winemakers have loved and respected the land of their ancestors. This 100% Tempranillo was aged 14 months in American oak barrels, made with grapes that come from their own vineyards in Laguardia, the core of Rioja Alavesa.

About the region: Rioja Alavesa is the smallest sub-region in Rioja, located between the Ebro River and the imposing rocky mass of Sierra Cantabria. It is well known for its red and white wines. Today, Rioja Alavesa is home to over 200 wineries, with growers cultivating approximately 30,000 acres. Unique bioclimatic conditions, rich culture and medieval architecture, a variety of historical and modern wineries, and a thousand-year-old unique wine-making technique give Rioja Alavesa wines worldwide recognition.

Tasting notes: On the nose...aromas of ripe red and wild berries, spices, and subtle notes of toasted oak. On the palate, JUICY, with flavors of plum, blackberry, and cherry, balanced by a smooth finish with elegant, sweet tannins. It's medium-bodied and really drinkable. Pure deliciousness!

Food pairing: Rioja Crianza pairs well with rich, rustic, and spicy foods, such as roasted or grilled lamb and pork, tapas, and Spanish dishes with tomatoes. It also complements dishes like shepherd's pie, stews, and grilled meats. For lighter fare, consider spicy dishes or grilled/roasted vegetables, while aged hard cheeses like Manchego are a great accompaniment. A great, unique dish to pair with a Rioja Crianza is Beef and Chorizo Empanadas. The savory beef and spicy chorizo complement the wine's rustic and fruity flavors.

