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Silver Club December 2025

Masseria Frattasi 2024 Falanghina Del Sannio Taburno

Bonea, Italy

About the wine: At the foot of the Magnum Taburnum by Virgil in the Aeneid, Masseria Frattasi is a building of the 18th century, perfectly preserved by the owners, family Clemente. Taburno derives from Taurin, in Minoan dialect means “mountain crossed by ravines and canyons.” The people of Crete brought the vines in the first Greek colonization 3000 years ago. The Clemente family started the area’s wine renaissance. They made Falanghina known, the oldest white grape variety in Europe, in all markets. The wine labels are the work of Giustiniani, the famous 18th century ceramist, with the colors of the Neapolitan tradition. This lovely wine is 100% Falanghina, harvested from 45-year-old vines.

About the Region: Taburno is a wine country located in the Campania region of southern Italy. It is known for its Aglianico del Taburno DOCG, a full-bodied red wine, as well as white wines like Falanghina and Greco. The volcanic soil and microclimate create conditions for these wines, which have a history stretching back more than 2500 years ago. Today, wineries like Masseria Frattasi play a key role, vinifying grapes from across the region's 13 municipalities on Mount Taburno.

Tasting Notes: The Masseria Frattasi Taburno tasting notes describe a crisp, straw-yellow white wine with floral and fruit aromas like pear, apple, and citrus, complemented by herbal notes. It is characterized by a fresh palate, with a medium body, bright acidity, and a long finish. Some describe hints of fig or honey.

Food Pairing: Falanghina pairs well with seafood, pasta dishes, and fresh vegetables, particularly those from Mediterranean or Italian cuisine. Classic pairings include grilled shrimp, shellfish, and white fish, while other matches are pasta with light tomato or white sauces, roasted vegetables, and certain cheeses like mozzarella or feta. A unique pairing that highlights the wine beyond traditional Italian seafood is Vietnamese Spring Rolls or a Thai Green Curry.

Terres Blondes 2023 Cabernet Sauvignon

Clapiers, Pays d’Oc, France

About the wine: "Terres Blondes" is not a single winery, but a brand name for wines imported from different producers in France from the Loire Valley and Languedoc regions. The wines include multiple red and white varieties. The Cabernet Sauvignon comes from Cabardès, a 250 acre estate located north of Carcassonne, at the foot of

Montagne Noire with soils suited to wine growing. Between the Atlantic Ocean and the Mediterranean, it offers Cabardès the possibility to combine Bordeaux grapes (Merlot, Cabernet Sauvignon and Cabernet Franc) with Mediterranean ones (Syrah and Grenache).

About the Region: The Cabardès wine region is a small, French appellation in the Languedoc-Roussillon area known for its red and rosé wines. It is unique for blending both Atlantic (Bordeaux) and Mediterranean grapes due to its climate. This blend creates distinctive wines with a balance of structure and aromatic subtlety. While the name has medieval origins, the official AOC status was only granted in February 1999.

Tasting Notes: Terres Blondes Cabernet Sauvignon offers a round, fleshy body with notes of juicy black currant, plum, and hints of green pepper and spice. It is balanced by bright acidity and soft tannins, creating an easy-drinking style. If there was such a thing, this would be a Cab Sauv porch pounder!

Food Pairing: Pair a Languedoc Cabernet Sauvignon with rich dishes like grilled or roasted red meats, hearty stews, and dishes with tomato-based sauces, as the wine's tannins will cut through the fat. You can also pair it with vegetarian options like mushroom-based dishes or roasted vegetables, and mature cheeses such as aged cheddar or gouda. How about creamy roasted mushroom risotto? Num!!!

Mas De Valeriote 2021 Pays Des Bouches Du Rhone Arles, France

About the wine: Though far from being fundamentalist about it, the Michels produce a number of cuvées with no added sulfur dioxide, and “Beauduc”—pure Marselan, a crossing of Grenache and Cabernet Sauvignon particularly suited to the climate of the south of France—is an example of their skills in that regard. First bred in 1961 near the French town of Marseillan, the vine is grown mostly in the Languedoc wine region with some plantings in the Northern Coast of California. It has also become very popular in China. The grape usually produces a medium body red wine.

About the region: The Camargue is a French wetland region known for its unique "Sable de Camargue" wines, produced from sandy soils that are particularly well-suited to certain grape varieties like Grenache. This area, located in the Rhône delta, is also part of the larger Languedoc-Roussillon region and is known for its distinctive wines, especially rosés. Key characteristics include sandy soils, a Mediterranean climate with a cooling wind, and production methods that allow for slow, even ripening of the grapes.

Tasting notes: Mas de Valériote's *Terre de Camargue* red wine features tasting notes of dark and red fruits (like cherry, raspberry), with savory notes of licorice, fennel, and spices. It is described as having a juicy and fruity attack, mellow tannins, and a fresh, silky finish with hints of toast, tobacco, or earth. It is a balanced, easy-drinking wine.

Food pairing: Marselan pairs beautifully with slow-cooked dishes and rich sauces, think lentil stew! We looked this one up, and, oh, boy!!! A Mediterranean-inspired option that pairs well with the herbal and dark fruit notes of Marselan, consider hearty Chili Crisp Sausage Ragu Pappardelle.

