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CITY VINEYARD

FINE WINE • CRAFT BEER • GOURMET FOOD

Silver Club January 2026

Cocito Ezio 2023 Ben Turno' Langhe Bianco

Neive, Piedmont, Italy

About the wine: Ezio Cocito comes from a family of farmers and admits to having two passions in life: horses and Nebbiolo. This special wine, his Ben Turnò, means "bentornato" (or "welcome back"), and refers to two events in the winery's (and Ezio Cocito's personal) story: the reacquisition of a portion of vineyard previously leased to another vintner and the return of Ezio Cocito's only daughter from a long period abroad. It is a blend of 3 aromatic grapes: 90% Arneis, 10% Sylvaner and Chardonnay. Some of the luster typical of the Arneis variety comes through, while the Sylvaner and Chardonnay add fruitiness, herbal notes, and minerality.

About the Region: Framed to the northwest by the rocks of the Alps and in the south by the slopes of the Apennine mountains, Piedmont's terrain lends itself to varied and diverse wine growing. Producing wine as early as the 6th century, this distinct wine region has been recognized for its bold and tannic reds for centuries. Piedmont experiences the climatic temperature swings so crucial to the development of good wine grapes, from the dry reds in the south to the crisp, lighter bodied white in the north.

Tasting Notes: Langhe Bianco is a very pretty, aromatic wine. Apricot, mint, green apple, jasmine, and light tropical inflections grace this distinctive white. It really is beautifully done! There's plenty of minerality here, with the right amount of acidity, and a long, creamy finish that we loved!

Food Pairing: Piedmont's Arneis, a fresh Italian white with notes of apple, citrus, and almond, shines with light proteins, seafood, creamy pasta, and aromatic herbs; try it with grilled shrimp, chicken with herbs, risotto, vegetable dishes, burrata, mild curries, or even spicy salads, as its versatility complements both delicate flavors and richer sauces. For your writer... I'll take Ceviche!!

Milenrama 2024 Tempranillo

Autol, Rioja, Spain

About the wine: Milenrama is a value-focused Spanish wine project from Rioja, led by winemaker Ruth de Andrés, aiming to produce good, honest, inexpensive everyday wines, featuring clean and fruity Tempranillo (red) and Viura/Tempranillo Blanco (white) varietals, known for their excellent quality for price, with unoaked Joven (young) styles and lightly oaked Crianza options, all emphasizing fresh fruit and terroir expression. The goal, "Vinos buenos, bonitos y baratos" (good, beautiful, and inexpensive wines)!

Milenrama offers exceptional value, delivering authentic Rioja character in a modern, approachable style. This 100% Tempranillo is fermented in concrete and stainless steel.

About the Region: In Spain, Rioja is synonymous with wine. 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, wineries, and fantastic hotels, some of which are built on wineries, breathtaking landscapes, and ancient monuments worth visiting.

Tasting Notes: Deep red in color, the Milenrama Rioja Joven 2024 is a fresh, fruity, and unoaked, offering notes of blackberry, redcurrant, licorice, and a juicy profile with bright acidity and a clean finish, designed as an affordable, good-value everyday Spanish wine, perfect for enjoying young. We tasted it alongside a Rioja Reserva, and it held its own!

Food Pairing: Young, fruity, and light, pairs wonderfully with Spanish tapas, grilled meats like pork and lamb, chorizo, tomato-based dishes, and even spicier foods like Thai satay skewers, thanks to its fruitiness handling robust flavors and spice. Think grilled sausages, chicken, or simple stews, where its fresh character shines. I'm trying Chorizo al Vino Tinto (Chorizo in Red Wine)!

Gilbert 2023 Allobroges (GSM)

Yakima, Washington

About the wine: At Gilbert Cellars, they've been busy reimagining what a winery can be! They think it should feel spirited and a little bit tipsy. They make wines that pair with all things fun and find joy in being a part of gorgeous Yakima Valley, where they've long been stewards of the land. They say, "you shouldn't drink alone" and try to share that spirit. The Allobroges GSM, at 50% Grenache, 35% Syrah, and 15% Mourvèdre, is a great start!

About the region: The Yakima Valley AVA is Washington's oldest federally approved grape-growing region. It is home to almost a third of the state's planted acreage. Yakima Valley is one of the few appellations in the state where white varieties are more planted than red, led by Chardonnay and Riesling. The Yakima Valley is notable for having cooler areas toward the foothills of the Cascade Mountains. It also has blazingly hot areas by the center of the Columbia Basin.

Tasting notes: A Rhône-style red blend offers a mix of dark fruit (blackberry, cherry) and savory notes like black pepper, rosemary, and black olive, with underlying spice, earth, and sometimes floral hints, creating a juicy, medium-bodied wine with smooth tannins and bright acidity. Delicious!

Food pairing: Yakima Valley GSM wines, known for their balanced acidity, fruitiness, spice, and moderate tannins, pair exceptionally well with rich, savory, and grilled meats, as well as hearty Mediterranean and mushroom dishes. This is a perfect pairing for Montana winters paired with meaty chili, including wild game! How about Blackberry-Glazed BBQ Ribs: The blackberry notes in the wine harmonize with fruit-forward barbecue sauces, while the Syrah component handles the smoke and char.

