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Silver Club February 2026

Union Sacre 2023 Meli Melo Edelzwicker

Paso Robles, California

About the wine: Union Sacré Winery believes in putting things aside—ego, expectations, differences—and coming together to make something meaningful. It's a winery built not on perfection, but a shared belief that wine should bring joy and remind us not to take things too seriously. Winemaker Xavier Arnaudin was born and raised in France and started his career not in the cellar, but in the kitchen! Edelzwicker is an Alsatian wine term taken from the German words "edel" (noble) and "zwicker" (blend). This blend is unique to Alsatian winemaking and only includes noble varietals: 33% Pinot Blanc, 30% Pinot Gris, 20% Sylvaner, 10% Riesling, and 7% Gewürztraminer.

About the Region: Paso Robles is a premier, rapidly growing wine region in California's Central Coast, located in northern San Luis Obispo County between LA and San Francisco. Renowned for its bold Cabernet Sauvignon, Rhône-style blends, and Zinfandel, the area features 11 sub-AVAs, diverse soils, and a dramatic temperature swing of 35-50°F. It's California's largest geographic wine region, covering over 614,000 acres, with over 41,000 acres planted with vines. It's home to over 200 wineries ranging from small, family-owned producers to larger, recognized names.

Tasting Notes: Notes of tangerine, peach, melon, and lily on the nose, it's light-bodied but structured, with acidity, featuring flavors of grapefruit, apricot, and green apple. It is slightly textured with a savory feel. There's honey-like feel to it! So refreshing!!!

Food Pairing: A crisp and dry white blend, Edelzwicker complements charcuterie boards, seafood platters, quiche, white meats, and light salads. It is ideal as an aperitif. If you're brave, oysters, mussels, sea food in puff pastry, and salt & pepper squid!

Wilhelm Walch 2022 Prendo Schiava

Tramin, Alto Adige, Italy

About the wine: Wilhelm Walch winery lies in a traditional wine village in Alto Adige, the northernmost Italian wine-producing region. Founded in 1869, it has remained in the hands of the founders, who have decisively influenced the development of Alto Adige wine culture. The quality of the wines testifies to expertise in the cellar and meticulous work in the steep vineyards at the feet of the Dolomites. This wine is 100% Schiava, known under the synonyms Trollinger in Germany and Vernatsch in South Tyrol.

About the Region: Alto Adige, or Südtirol, is Italy's northernmost wine region in the Alps, renowned for high-altitude, aromatic white wines and elegant reds. With over 300

days of sunshine and steep, high-elevation vineyards (600-3200 ft), it produces top-tier Pinot Grigio, Gewürztraminer, and Pinot Blanc, alongside reds like Lagrein and Schiava. Bordering Austria and Switzerland, this region is a blend of Alpine and Mediterranean climates and is one of Italy's smallest regions. Due to its history as part of Austria until after World War I, the region is officially bilingual (German and Italian).

Tasting Notes: Bright ruby in color with a hint of cherry on the nose. On the palate, it is elegant due to naturally mild acidity and tannins with a pleasant bitter almond flavor on the finish. An elegant, fruity red wine with good lengthy finish.

Food Pairing: Schiava is a light-bodied, high-acid, and low-tannin Northern Italian red wine that pairs best with lightly smoked meats, alpine cheeses, mushroom dishes, and charcuterie. Its fruity, almond-noted profile excels with roasted poultry, pork belly, and Asian dishes featuring basil or ginger. I'm thinking Korean Pork-belly Tacos!!

Colleleva 2023 Rosso Piceno Marche, Italy

About the wine: The vineyards of Colleleva (*Colle* "hill," and *si Leva*, "rises") lie on the heights of the Marche: about halfway between the Apennine mountains and the coastline of the Adriatic Sea. Colleleva is a small producer of reasonably priced wines, producing only 12,500 cases annually. The Rosso Piceno is a staff favorite for sure, a blend of 80% Montepulciano and 20% Sangiovese.

About the region: The Marche region is famous for crisp white wines like **Verdicchio** and unique reds like **Rosso Conero** and **Lacrima di Morro d'Alba**, this area is a top-tier producer of Italian wine, blending maritime and mountain influences for a diverse, high-quality terroir. The region has 5 DOCGs and 15 DOCs producing a high volume of quality wine. Marche's winemaking heritage spans thousands of years and has been influenced, among others, by the Etruscans, Romans, and Lombards!

Tasting notes: A vibrant, unoaked red blend of Montepulciano and Sangiovese from Italy's Marche region, noted for its juicy, fresh fruit profile. It offers intense aromas and flavors of red/black berries, plums, and cherries with herbal, spicy nuances. It is a smooth, medium-bodied wine with bright acidity and soft tannins. We call this one an affordable "weekday warrior" style, perfect for immediate consumption!

Food pairing: This is an ideal food wine with bright red fruit, savory notes, and smooth tannins. It is best paired with tomato-based pasta, pizza, roasted meats, braises, and charcuterie. It can also be served with a slight chill, although you know how I feel about chilled reds. An interesting and specific dish to pair with **Colleleva Rosso Piceno** is **Vincisgrassi**, a traditional, rustic lasagna from the Le Marche region of Italy (look it up)!

Great News for Wine Club Members! We love our members, and we'll be having special discounted items available for Club Members only. Make sure you update your phone numbers and emails to get the info. For February: Sutter Buttes Pasta Sauce and all wine tools will be 20% off for Club Members only. Club Members will have first shot at reserving spots for all CV events and wine tastings!

