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# CITY VINEYARD

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FINE WINE • CRAFT BEER • GOURMET FOOD

## Silver Club March 2026

### **Terres Blondes 2023 Sauvignon Blanc Touraine, Loire Valley, France**

**About the wine:** Terres Blondes represents the French way of enjoying wine – and life – with outstanding varietal bottlings from around the country. Terres Blondes is a collaboration with local producers who we trust to make honest, delicious varietal wines that reflect their origins. From the Touraine, this Sauvignon Blanc highlights this region's ability to produce bright, quaffable bottlings that transition seamlessly from happy hour to the dinner table. This exceptional location encourages vines that flourish with biological diversity and produce grapes that show excellent maturity.

**About the Region:** The Touraine wine region, located in the heart of France's Loire Valley surrounding Tours, is an AOC-certified area known for vibrant, high-value, and diverse wines. It produces primarily Sauvignon Blanc, Chenin Blanc, Cabernet Franc, and Gamay across 12,000+ acres of chalky, flinty soils. Famous for crisp whites and light reds, it is a key subregion within the "Garden of France" bordered by Anjou and Sancerre. The region features a mix of oceanic and continental climates, with vineyard sites on slopes near the Loire and Cher rivers. Located around the city of Tours, the region is accessible from Paris via train and is known for its many chateaus!

**Tasting Notes:** Light-to-medium bodied with a clean, crisp finish, the nose is of fresh citrus and green fruit (think pear). On the palate, zesty and bright with notes of green apple and glazed pineapple. French Sauv Blancs tend to be much lighter and with brighter fruit than your typical New Zealand Sauv Blanc!

**Food Pairing:** A bright and zesty Loire Valley wine, pairs best with fresh, acidic, and herbal dishes. Ideal matches include fresh seafood (oysters, ceviche), goat cheese, salads with vinaigrette, green vegetables like asparagus or broccoli, and chicken. A great dish to pair might be Smoked Salmon and Cucumber Crostini with Lemon-Herbed Crème Fraiche!

### **Cantine Maudado 2024 Barone Di Bernaj Nerello Mascalese Villafranca Tirrena, Sicily, Italy**

**About the wine:** The foundations of Madaudo's production philosophy for nearly seventy years have been extracting the highest quality from the fertile lands of Sicily, highlighting the vineyards' unique characteristics, interpreting them, and expressing them through diverse production techniques, from steel to wood, from autoclave fermentation to bottle fermentation, to fully enhance the personality of each grape variety. This soft drinking

wine is 100% Nerello Mascalese, and has shown a close genetic relationship with Sangiovese, and is grown mainly on the northeastern side of Sicily.

**About the Region:** Sicily, Italy's largest wine region, boasts over 65 native grape varieties, featuring prominent areas like Mount Etna for volcanic, high-acid reds and whites (Nerello Mascalese, Carricante), Vittoria for fragrant, light-bodied reds (Frappato, Nero d'Avola), and Marsala in the west for fortified wines. Interest in outdoor activities is high, with 32% of tourists engaging in hiking or trekking, particularly around Mount Etna!

**Tasting Notes:** Deep red in color with garnet highlights, its intense aromas feature bright cherry, dark plum, warm spices, herbs, and vanilla. The wine has been described as elegant, easy-drinking, and refined with soft and persistent tannins. We thought it had some rustic, earthy notes.

**Food Pairing:** This Nerello Mascalese is a light-to-medium-bodied Sicilian red with high acidity and moderate tannins, making it highly food-friendly. It is best paired with tomato-based pasta, pork, grilled oily fish (sardines, swordfish), earthy mushroom dishes, and mature cheeses. For a lighter option, try aged pecorino with fig jam!!

## **Chateau Virevalois 2019 Bordeaux Caves De Rauzan, Bordeaux, France**

**About the wine:** Château Virevalois is a sustainably certified winery in France's Entre-Deux-Mers region of Bordeaux, run by the Ballan family since 1937. The estate produces both red (Merlot/Cabernet) and white (Sauvignon Blanc) wines, known for their clay-limestone terroir, crisp mineral notes, and affordability. The property spans 160 acres, situated between the Garonne and Dordogne rivers, providing a favorable climate for grape ripening. This Right-Bank Bordeaux blend is 60% Merlot, 30% Cab Sauv, and 10% Cab Franc.

**About the region:** The Right Bank of Bordeaux, located north of the Dordogne and Gironde rivers, is renowned for producing Merlot-dominant red wines that are often softer, plusher, and more fruit-forward than their Left Bank counterparts. Key areas include Saint-Émilion and Pomerol, characterized by clay and limestone soils, offering, silky, elegant wines. Unlike the gravel-dominant, Cabernet-heavy Left Bank, the Right Bank's cooler, clay-rich soil is better suited for the quicker-ripening Merlot. While Left Bank wines are known for firm structure and long aging, Right Bank wines are often celebrated for their immediate approachability.

**Tasting notes:** With aromas of redcurrants, black cherries, plums, and toasted spice, this medium-bodied, juicy, and ripe with soft, polished tannins, delivers a light, crunchy palate featuring red fruits, olive, cocoa, and smoke! Whatever, we love it!

**Food pairing:** Merlot dominant, it pairs perfectly with roasted or grilled meats like beef and lamb, venison, hearty stews, casseroles, and firm/aged cheeses. This 2019 vintage is characterized by a "savory and classic" profile, making it a versatile choice for rich, savory foods. Your writers specific pairing... BBQ pulled pork sandwiches!

