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Gold Club June 2026

No Girls 2021 Double Lucky 8 **Milton-Freewater, Oregon**

About the wine: The 2021 No Girls Get Lucky—officially Double Lucky #8—is one of the most approachable wines in the No Girls lineup. Produced by No Girls Wines in Washington's Walla Walla Valley, this Rhône-inspired blend of Grenache, Syrah, and Tempranillo offers ripe fruit, freshness, and savory complexity. The 2021 vintage earned strong critical acclaim, with scores reaching the mid-90s. No Girls is part of the renowned Walla Walla wine family founded by Christophe Baron and led by winemaker Elizabeth Bourcier. Its distinctive name comes from the former Walla Walla brothel that houses the winery, where a hand-painted "No Girls" sign remained after authorities shut it down. Few wine labels come with a backstory quite this memorable. It can be difficult to impossible to schedule a tasting at the winery or to acquire wines without joining the Cayuse Winery Wine Club. We're lucky to have this one!!

About the Region: Double Lucky sources fruit from the acclaimed Walla Walla Valley, which spans Washington and Oregon. Warm days promote ripeness, while cool nights preserve acidity, helping the region produce reds that are both powerful and refined. Many No Girls vineyards sit near the famed Rocks District, known for its cobblestone soils and savory character. Wines from this area often show herbs, olives, smoked meats, earthy minerals, and vibrant fruit—less fruit bomb, more fruit with character.

Tasting Notes: The 2021 Double Lucky opens with aromas of red currants, wild blackberry, peppery spice, bay leaf, herbs, and roasted citrus peel. The palate is medium- to full-bodied, with polished tannins, bright acidity, and flavors of pomegranate, raspberry, smoky paprika, and savory herbs. Its appeal lies in its balance: Grenache brings juicy red fruit, Syrah adds spice and savory depth, and Tempranillo contributes structure and earthy complexity. The result is a wine that feels both polished and relaxed—like someone equally comfortable in hiking boots or a tuxedo. The finish lingers with dried thyme, warm earth, pepper, and a subtle blood-orange lift that invites another sip.

Food Pairing: Double Lucky pairs beautifully with savory, spice-driven dishes. Grilled lamb chops with rosemary, wood-fired sausages, smoked brisket, and herb-crusted pork tenderloin are all natural matches.

For something different, try duck tacos with cherry salsa, mushroom risotto, or a gourmet burger topped with caramelized onions and blue cheese. The wine's acidity and spice complement rich, flavorful foods with ease.

Feeling adventurous? Pair it with a wood-fired pepperoni pizza. Fine wine and pizza may seem unconventional, but so is naming a winery after an old brothel sign—and both work remarkably well.