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# CITY VINEYARD

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FINE WINE • CRAFT BEER • GOURMET FOOD

## Gold Club March 2025

### **Pyren Vineyards 2022 Earthscape Cabernet Franc Warrenmang, Victoria, Australia**

**About the wine:** Planted in 1999, an isolated patch of earth surrounded by state forest, farmland, and the ever-changing sky, the Pyren is planted with Shiraz, Cabernet Sauvignon, Sauvignon Blanc, Cabernet Franc, Malbec, and Petit Verdot. The wine-makers' style is to meld the expression of very high quality, low yielding vines, producing fruit of the highest quality with integrity and artistic freedom. The use of organic farming methods (though uncertified) and minimal intervention winemaking techniques underscores their dedication to preserving the natural integrity of the wines. This 100% Cabernet Franc is a beautiful expression of the winemaker's desire to share the land from which it comes with those who enjoy it!

**About the Region:** The Pyrenees wine area, located in Western Victoria, is only two hours' drive from Melbourne. The dominant wine region is known for its superb wines and is centered on prolific mountain ranges. The Pyrenees region shares its name with the French wine region between France and Spain because early French settlers saw a likeness in the craggy mountain range with the French Pyrenees. The first vines were planted in 1858, but the region was re-established in 1960 when Remy Martin, a French brandy maker, opened a small winery near Avoca. With its various microclimates and loamy sands, the Pyrenees wine area is suitable for vines creating earthy flavors in wines. The region is home to notable wineries, the majority of which are family-run. The major grape varieties of the Pyrenees wine region are Cabernet Sauvignon and Sauvignon Blanc. Other grape varieties grown in the region are Chardonnay, Shiraz, Merlot, Nebbiolo, Cabernet Franc, Viognier, Pinot Noir, Pinot Gris, and Riesling.

**Tasting Notes:** A fancy Somm-type said, "Raspberry fruit continues on the palate, together with strawberry, cacao, and white pepper. Tannin is subtle and integrated, weaving through fruit and lightly toasted oak." We thought this was fantastic, with typical Cab Franc perfumed nose upon opening, low to medium acidity, and silky tannins with a smidge of oak. Typical green style cabernet notes on the finish. Really elegant! Medium ruby in color, with aromas of violet, blueberry, red plum, herbs, and raspberry jam. We think you'll love the fresh red fruits. This wine is a fresh and approachable

style of Cab Franc, ready to drink now, and at 13.5% ABV, you'll want to finish the bottle!

**Food Pairing:** The herbal/green peppercorn notes of Cab Franc lend themselves to roast green vegetables, such as mushrooms and asparagus. Generally, because of the lighter body of Cabernet Franc, we'd avoid pairing with heavy meats... think a hearty New York steak. However, it pairs beautifully with meats lighter in color, such as roast lamb, duck, or goose. A few menu selections, you ask? Stuff poblano peppers with goat cheese and wrap with bacon! Or maybe a hearty beef stew with potatoes and carrots. Turn it into a breakfast wine with honey-glazed ham with scalloped potatoes! Now you're talkin'!!