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# CITY VINEYARD

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FINE WINE • CRAFT BEER • GOURMET FOOD

## Gold Club January 2026

### **Koyle 2021 Cerro Basalto Cuartel H1 Garnacha Val de Colchagua, Chile**

**About the wine:** Viña Koyle was born from a tradition that runs in their blood: a family dedicated to wine for more than six generations, since Don Francisco Undurraga Vicuña began in 1885. They are dedicated to making wines with identity, from vineyards planted on the rocky slopes of Los Lingues, in Alto Colchagua, at the foot of the Andes mountain range. “Koyle” is the flower, the result of a job well done, the process of perfection, of life, and of beauty. Like the native Los Lingues flower, they live with the idea of creating wines of excellence, with a unique stamp of character, elegance, and purity. The first winery to export Chilean wines to the United States, they have had multiple wines represented in the annual Wine Spectator top 100! The Basalto wines are icons of Chilean winemaking. This wine is primarily Garnacha, blended with Mourvèdre, Carignan, and Syrah., aged 18 months in French oak and concrete eggs.

**About the Region:** The Colchagua Valley is Chile's iconic, world-renowned wine region in the Central Valley, famous for prestigious, full-bodied red wines like Cabernet Sauvignon, Carménère, and Syrah, thanks to its Mediterranean climate, Andes backdrop, and unique granitic/volcanic soils cooled by Pacific breezes, offering stunning scenery, historic estates, and modern wineries near Santa Cruz, making it a top destination for wine lovers. The climate includes warm, dry summers with cool nights, tempered by Pacific Ocean breezes and Andean influence. Famous for Cabernet Sauvignon, Carménère (Chile's signature grape), Syrah, Merlot, Malbec, and Bordeaux-style blends, the region also produces Chardonnay and Sauvignon Blanc, especially from coastal vineyards. The region offers a rich cultural experience with historic vineyards, modern wineries, museums, and even an observatory.

**Tasting Notes:** The pros say to “expect a complex, spicy, and fresh wine with crunchy red fruit, floral hints (rose), earthy depth (forest floor), and a long, mineral, peppery finish.” They’ve got it mostly right! We say aromas of blackberry, blackcurrant, mushrooms, dried oregano, and earth. It’s full-bodied with firm, but soft tannins. Plump and juicy with a wild, spicy finish (we think white pepper, not black). We even pick up a hint of mint! Bad news... it’s 14% ABV. Good news.... It’s 14% ABV. We love the dark crimson color in the glass... true elegance!

**Food Pairing:** Chilean Garnacha (Grenache) loves rich, flavorful dishes like grilled meats (lamb, steak, BBQ), hearty stews, roasted poultry, and pork, plus Mediterranean

fare with herbs, spices, or chorizo, and even earthy mushroom risottos or roasted root vegetables, standing up beautifully to bold flavors while its fruitiness complements spicy or savory profiles. Why does Mushroom Risotto come up in so many pairing searches? It feels like we should try this more often! One specific pairing could be **Empanadas de Pino**, baked or fried pastries filled with a mixture of ground or chopped beef, onions, spices, and sometimes a piece of hard-boiled egg and an olive. The rich, savory filling and spiced beef complement the fruity and subtly spicy notes often found in Chilean Garnacha, especially when the empanada has a sauce like a jalapeño vinaigrette. Color us willing to try!!!!