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Vignobles Pueyo 2021 Blanc Orchis Semillon Bordeaux, France

About the wine: The Vignobles Pueyo "Orchis" is a white wine produced by Christophe Pueyo in the Vin de France region, specifically from a parcel planted 20 years ago just outside Saint-Émilion in Bordeaux. Christophe Pueyo is the fifth-generation winemaker at his family's estate, and since taking over the management from his father and uncle in 2010, he has become a key figure in the "modern revival" of natural winemaking in Saint-Émilion. This wine is part of Christophe Pueyo's effort to create pure, energetic expressions of Bordeaux terroir that deviate from standard commercial styles. Most of his wines, including Orchis, are bottled without fining or filtration to preserve their natural texture.

About the Region: Vin de France (VDF) is a national, rather than regional, designation for wines produced anywhere in France that do not follow specific AOC or IGP regional rules. Created in 2009 to replace *vin de table*, this category allows winemakers to source grapes nationwide, blend across regions, and innovate outside traditional regulations, offering high-value, modern, and often natural wines. Used by producers looking for freedom of expression, including high-end producers making non-conformist, premium wines, or natural winemakers, as well as for consistent, affordable, everyday wines, like this lovely Semillon!

Tasting Notes: 100% Semillon, it is known for its tangy acidity and minerality, which provides a refreshing balance to its natural richness, highlighted by medium-bodied weight, and sensuous notes including mandarin orange, vanilla bean, and tree fruits like apple and pear.

Food Pairing: With 12 months of oak aging, it pairs best with dishes that match its medium body and textured "waxy" mouthfeel. It's a classic partner for oysters, grilled scallops, or buttery lobster. The richness of the Sémillon complements the meatiness of fuller-bodied fish, like halibut or sea bass. I had Semillon with a spicy Green Curry last weekend!

De Forville 2023 Barbera Barbaresco, Italy

About the wine: The DeForville family emigrated to Piedmont from Belgium in 1848 and established themselves in the village of Barbaresco, just south of Turin in 1860. Here, the family was instantly engaged in growing the Nebbiolo grape under the direction of Gioacchino De Forville and are now fifth generation producers in Barbaresco. In the early part of the twentieth century, the DeForvilles sold their wine in bulk directly to restaurants and to retailers who then bottled the wine. In 1940 the estate bottled its first wine and now their entire production is bottled at the estate with annual output averaging 100,000 bottles. In the winery you can feel the spirit of the past and that of the present, enhancing the features of the noble and fine Barbaresco.

About the Region: The Barbaresco wine region is a prestigious DOCG located in the Piedmont region of northwestern Italy. Often called the "Queen of Wines" to neighbor Barolo's "King," it is celebrated for producing elegant, powerful red wines made exclusively from 100% Nebbiolo grapes. Production is centered around three main villages: Barbaresco, Neive, and Treiso. The Barbaresco zone is also

home to the "everyday" reds of Piedmont, which are often enjoyed while the Barbaresco DOCG bottles are still aging in the cellar. Known as the region's "workhorse," Barbera produces deep ruby wines with bright cherry flavors and high acidity, but very soft tannins. Producers like De Forville make highly regarded versions within the Barbaresco commune.

Tasting Notes: The wine features deep ruby-red colors and a nose of blackberries, cherries, and jam, often accented by spicy or toasted notes from aging. On the palate, it is full and round with "electric" acidity and soft tannins. produced in the village of Barbaresco. It is widely regarded as a high-value "everyday" wine that balances vibrant fruitiness with the high acidity typical of the Barbera grape.

Food Pairing: Barbera, a favorite among wine enthusiasts because its high acidity and low tannins make it one of the most versatile "food wines" in existence. While you might think typical Italian food pairings, and trust me on this one, try Pork Belly Bao Buns or Korean Chicken Wings. It's such a versatile wine; try also Balsamic Glazed Salmon!

Anita and Hans Nittnaus 2020 Blauer Zweigelt Burgenland, Austria

About the wine: Third-generation Hans Nittnaus and his wife Anita helm the winery his grandfather Johann began in 1927. After taking over in the aftermath of a well-publicized diethylene glycol scandal which damaged Austrian wine's reputation abroad, Hans was determined to claw out some respect for the wines of his homeland. He focused on Blaufrankisch and Zweigelt-varieties whose deep sense of place distinguish them from the pack. Hans & Anita are regarded today not only as influential pioneers of contemporary Burgenland's dynamic wine scene, but as among the greatest growers in all of Austria.

About the region: located on Austria's eastern border with Hungary, is the country's premier red and noble sweet wine region, characterized by a warm, Pannonian climate and Lake Neusiedl. The region experiences hot, dry summers, while the shallow Lake Neusiedl provides the humidity necessary for Botrytis cinerea (noble rot) in autumn, which is crucial for sweet wine production. Burgenland is a popular tourist destination, particularly for its "Wine Architecture" and proximity to Vienna. The region offers cycling paths through vineyards and is a UNESCO World Heritage site.

Tasting notes: A fruit-forward, organic Austrian red wine from the Burgenland region, it is known for being "complex yet quaffable," this wine is vibrant ruby in color and a flavor profile rich in red cherry, plum, and spice. It's a medium-bodied, approachable wine that balances juicy fruit with refreshing acidity. One reviewer noted that it had "old library" wine notes!!! Think leather, tobacco, and pencil... weird sounding, but delicious!

Food: It is a versatile, fruit-forward Austrian red, making it ideal for pairing with grilled meats, charcuterie, and pasta with tomato-based sauces. Because it is a lighter red, it would pair beautifully in the fall with roast duck or goose. If you want something truly casual, we might suggest serving it alongside a loaded BLT on crusty bread. The wine acts like a "refreshing juice" that balances the salty bacon and creamy mayo. What a great idea!!!

Special promotion for Wine Club Members **Only** this month... Special "Porch Pounder" samplings with our friends Jeff & Jason from Briggs Distributing! 2 nights in May... May 8th & 22nd from 3-6PM. We'll see you there!!!

We'll be rotating these Wine Club Members **Only** specials monthly, so be sure to sign up for our email list at www.cityvineyardwine.com to receive the early heads up!

