

## UNWINED Wine Club February 2007 Release “Beyond the Classics”

In the wine world there are nine grape varieties that are considered “classics.” These varieties have been used to make wine of considerable quality, over a long period of time and in many different locations. The classic white grapes are Chardonnay, Chenin Blanc, Riesling, Sauvignon Blanc and Semillon. The classic red grapes are Cabernet Sauvignon, Merlot, Pinot Noir and Syrah.



But what about the grapes not considered classics? There are over 24,000 names for varieties of wine grapes. These names represent approximately 5,000 truly different varieties, since most varieties have numerous names depending on where they are grown. Of these 5,000 varieties, only 150 are planted in commercially significant

amounts. This month the UNWINED Wine Club is presenting a selection of wines made from a few of the “non-classic” grapes. These varieties are all grown in California with varying amounts of acreage. As you will see from this sample, these lesser-known varieties certainly are not of lesser quality.

Often a variety is not considered a classic simply because the grape only grows well in a limited area. Nebbiolo is an example of such a non-classic grape. The thick fog in the hills of the Piedmont area of Italy helps this grape produce the fine, rich, powerful Barolo and Barbaresco wines. Yet, Nebbiolo has failed to result in the same high quality wines elsewhere. Many of the Italian grapes fall into this category as they only grow well in the Italian soil and climate, or “terroir.” Another example of a non-classic variety is Graciano, a richly colored, perfumed grape that used to be widely grown in the Rioja region of Spain. Unfortunately, its low yields and high maintenance have not made it commercially successful and, therefore, it has fallen out of favor.

While the Wine Club could not present all 150 non-classic varieties in this release, we encourage you to experience the non-classics that we have available at the shop, including Sangiovese, Zinfandel, Barbera, Tempranillo, Gewurztraminer, Pinot Blanc, Viognier, Albarino, Grenache, Gruner Veltliner, Marsanne, Roussanne, Muscat, Pedro Ximenez, Carignan, Carmenere, Malbec, Mourvedre, Petite Sirah, Tannat, and many more. Talk to the staff at UNWINED to learn about these varieties that go **beyond the classics!**

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### Wine Club Selections (the numbers indicate suggested tasting order)

#### Flight Club - “Red Only” and “Alternating”

1. Bokisch 2004 Tempranillo, Lodi
2. Stepping Stone by Cornerstone, 2004 Cabernet Franc, Napa Valley
3. DeRose 2005 Negrette, Cienega Valley, San Benito County

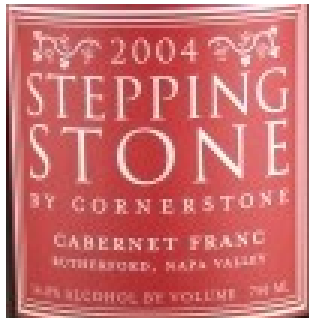
#### Select Club --“Red Only”

1. Bokisch 2004 Tempranillo, Lodi
2. Stepping Stone by Cornerstone, 2004 Cabernet Franc, Napa Valley

#### Select Club - “Red and White”

1. Lorca 2005 Pinot Blanc, Santa Lucia Highlands, Monterey
2. DeRose 2005 Negrette, Cienega Valley, San Benito County

## Stepping Stone by Cornerstone 2004 Cabernet Franc, Rutherford, Napa Valley



Cabernet Franc is a Bordeaux varietal that has less tannin and acid than Cabernet Sauvignon and is often blended with Cabernet Sauvignon to enable wines with a more substantial mid-palate.

Conversely, Celia Masyczek, formerly the winemaker at Staglin Family, added a small amount of Cabernet Sauvignon to this Cabernet Franc to add depth and complexity, especially on the finish. She aged the wine in French oak for 16 months, resulting in a traditional “old-world” style wine with the concentration and integrated tannins typical of Rutherford fruit.

This wine exudes fragrant aromas of lavender and roses and, on the palate, is rich with flavors of blue-

berry, black cherry, cassis and hints of chocolate. The structured tannins help give it a long, lush, yet smooth finish.

**Varietals:** 91% Cabernet Franc, 9% Cabernet Sauvignon

**Winemaker:** Celia Masyczek

**Cases Produced:** 1124

**Appellation:** Rutherford, Napa Valley

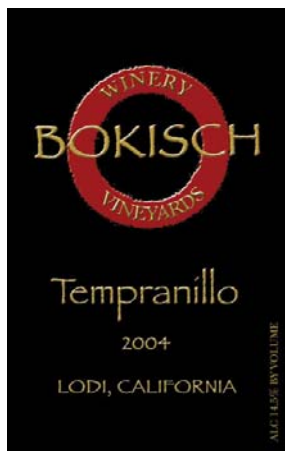
**Maturity:** Ready to drink now through 2009

**Food Pairing:** Poultry, lasagna, Middle Eastern foods, Greek cuisine, veggie pizza

**List Price:** \$ 26.95

**Club Member Price:** \$ 24.26

## Bokisch Vineyards & Winery 2004 Tempranillo, Lodi



Tempranillo is the backbone of Spanish red wines, with thick and tannic skins that add a complexity of aromas and color.

Bokisch is dedicated to producing hand-crafted Spanish varietal wines with a distinctive California style that emphasize the true varietal character of the grape.

Purple-black in color, this wine features complex aromas of ripe blackberries, cassis and hints of coffee. It is luscious and round on the palate with delicately integrated tannins and a soft finish. Black currants and raspberry flavors combine beautifully

with some clove spice and moderate acidity. As in the traditional style of a wine from the Rioja region of Spain, it is blended with a small amount of Graciano.

**Varietal:** 95% Tempranillo, 5% Graciano

**Winemaker:** Markus Bokisch

**Cases Produced:** 318

**Appellation:** Lodi

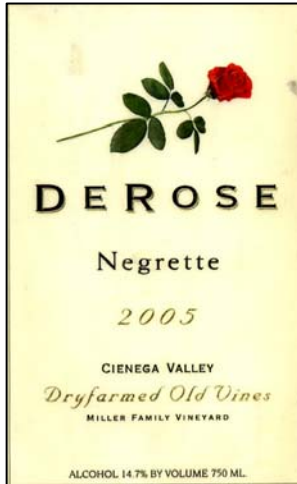
**Maturity:** Ready to drink now and best from 2011 to 2015

**Food Pairing:** Tapas, spicy foods, Thai and Mexican cuisines

**List Price:** \$ 23.95

**Club Member Price:** \$ 21.56

## DeRose Vineyards 2005 Negrette, Cienega Valley, San Benito County



Negrette is an extremely rare grape with only about 200 acres planted in its native France. Wines made from this varietal have the suppleness to be drunk young yet the potential for medium-term aging. Unfortunately, Negrette vines are very susceptible to powdery mildew, making it a challenge to cultivate and make into great wine.

fruit flavors and elegant tannins add to its medium long finish.

**Varietal:** 99% Negrette, 1% Alicante Bouchet

**Winemaker:** Pat DeRose

**Cases Produced:** 350

**Appellation:** Cienega Valley, San Benito County

**Maturity:** Ready to drink now and even better with a few years of cellaring

**Food Pairing:** Roasted beef, lamb or game served with heavy sauces

**List Price:** \$ 36.95

**Wine Club Member Price:** \$ 33.26

DeRose winery has a 10-acre planting of Negrette on its property in the Cienega Valley. These are truly "old-vines", having been planted in the 1880's.

On the nose, wild plum and earth tones burst from the glass with nuances of vanilla and spice. Rich

## Lorca Wines 2005 Pinot Blanc, Santa Lucia Highlands, Monterey



Pinot Blanc is found in various areas of Europe but tends to take a back seat to the immensely popular Pinot

white peach, cataloupe and orange rind. The finish is medium long with highlights of melon.

**Varietal:** Pinot Blanc

**Winemaker:** Jon Bolta

**Cases Produced:** 800

**Appellation:** Santa Lucia Highlands

**Maturity:** Ready to drink now or over the next couple of years

**Food Pairing:** Grilled seafood

**List Price:** \$ 18.95

**Wine Club Member Price:** \$ 17.06

Gris. California's warmer weather, particularly in Monterey county, allows Pinot Blanc to fully ripen, resulting in complex and full-bodied wines. Pinot Blancs of this style are a great alternative to Chardonnay.

Lorca wines are made by John Bolta. He is also a winemaker for Caymus Vineyards where he developed the well-known "Conundrum" white wine blend in 1989.

The color of this wine is light straw and the aromas includes honeydew melon, juicyfruit gum, orange blossom, grapefruit and a touch of minerality. This delicious, medium-bodied wine features flavors of

## Critical Conditions for Storing Wine

You have chosen your fine wines with care and now it is crucial that you age them in a stable and controlled environment.

There are five conditions that are critical to the proper storage and aging of wine:

1. The **temperature** of the storage unit should be stable between 55° and 58° F to ensure that the wine ages slowly.
2. The relative **humidity** inside the storage unit must be maintained at 50% to 70% to prevent corks from drying out and leaking.
3. **Darkness** is necessary because ultra-violet radiation from direct sunlight destroys the color and flavor of wine.
4. There should be no **vibration** within the storage unit since movement of the wine can affect the flavor and/or bouquet.
5. A bottle is best kept **on its side** or upside down, so that the cork, moist with the wine, stays swollen against the neck of the bottle.

A storage environment that addresses these conditions enables chemical reactions to occur at the appropriate rate to properly age the wine.

### Protect Your Investment!

Several of our customers lost their wine collections to spoilage during last summer's extreme heat-wave. With summer again rapidly approaching, now is the time to start looking for the proper storage to protect your wine collection.



Through American Wine Essentials, a local company that specializes in wine storage, UNWINED can find the right solution for you. We offer temperature and humidity controlled cabinets in a wide range of furniture styles, finishes, and racking options. These cabinets are customizable to your exact requirements.

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## Wine Education Tip: How Do You Aerate Wine?

What is often called “breathing” - the idea that many wines soften and open up after exposure to air – is true. However, simply pulling the cork out of a bottle and letting the bottle sit opened for a few minutes is not satisfactory. The amount of air in the tiny space of the neck of an opened bottle is simply too small relative to the volume of wine to provide a noticeable effect.



To effectively let a wine breathe, or “aerate”, you must pour it into a decanter so that it mixes with a significant amount of oxygen as it flows from the bottle. Wines allowed to breathe in this way – especially young, tannic reds, such as Cabernet Sauvignon, Merlot, Nebbiolo, and Petite Sirah – will always exhibit increased aromas, flavors and finish. White wines also will open up as a result of exposure to oxygen, though the effect will be less pronounced and it may be more important to keep a white wine chilled by leaving it in its original bottle.

Check out the selections of decanters and funnels at UNWINED.

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## What is Regular, Moderate Consumption?

“Not too much and not too little” should be your motto if you wish to benefit from the positive effects wine can have on your health. Moderate consumption is considered to be two to four glasses of wine a day and since it also depends on the individual's body weight, consumption is different for men and women. For example, after drinking the same amount of alcohol, a woman weighing 124 pounds will have a higher concentration of alcohol in her blood than a man weighing 180 pounds.

Regular intake is also very important: the recommended level of 2 to 4 glasses a day is not intended to be averaged out across a number of days. In other words, drinking no alcohol at all during the week and then consuming large quantities during the weekend is not advisable if you want to exploit the health benefits of wine. In addition, wine should be drunk with food and not on an empty stomach.