

UNWINED Wine Club January 2009 Release

Wine from Sustainably Farmed Grapes

There are many definitions but what they all have in common is that sustainable farming means:

- Strong environmental health
- Positive and viable return on investment
- Friendly farming practices that nurture the human community

Twenty years ago a Napa Valley vineyard was supposed to look as clean as a pool table with not a blade of grass, not a weed, just knobby vines. The only way to achieve that was to taint the soil with rodent poison, spraying potent herbicides to kill unwanted foliage and applying powerful insecticides to vanquish the bug world

Today many vineyard managers partner with owls, hawks, bats and other wildlife to cultivate their vineyards and use cover crops and avoid use of insecticides, chemical fertilizers and rodent poisons.

Feathered Friends at Work

Erecting nesting boxes for owls and perch poles attract owls and raptors such as hawks that provide 24-hour patrol (hawks feed during the day, owls at night) that effectively keep the rodent population under control.



Bats and Birds

Vines like any agricultural crop are under attack by insects day and night. By erecting bat boxes, a vineyard can attract up to 1000 bats. Bats are big eaters, consuming anywhere between 15 and 25 percent of their weight per night as they cruise over the vineyards each night. Songbird houses throughout the vineyards attract insect eating birds such as swallows and bluebirds for day and night protection.

Cover Crops

Another key part of farming sustainably is the use of cover crops. Today cover crops such as clover, vetch, oats and other vegetation create a lively habitat for the good bugs that eat the bad bugs. Specifically spiders and ladybugs naturally prey on vine-blighting insects such as leafhoppers and sharpshooters. The cover crops also control erosion and choke back the weeds that are not wanted. They also control the vigor of the vine and enrich the soil with nitrogen and other nutrients at the end of their lifecycle.

Wine Selections (the numbers indicate suggested tasting order)

Flight Club

All Whites

1. 2007 Chenin Blanc, Vouvray, Vigneau-Chevreau, Loire Valley, France
2. 2007 Pinot Grigio, Benessere Vineyards, Napa Valley
3. 2006 Chardonnay, Adastra Wines, Napa Valley

All Reds

1. 2005 Cabernet Sauvignon/Syrah blend, "Ode" from DARA, Central Coast California
2. 2004 Syrah, Cherry Ridge Vineyards, Dutton Estate, Sonoma County
3. 2005 Meritage, "Cuvee Chelsea", Crist Family Vineyards, Carmel Valley

Select Club

Red/White

1. 2006 Chardonnay, Adastra Wines, Napa Valley
2. 2005 Cabernet Sauvignon/Syrah blend, "Ode" from DARA, Santa Maria Valley

All Reds

1. 2004 Syrah, Cherry Ridge Vineyards, Dutton Estate, Sonoma County
2. 2005 Cabernet Sauvignon/Syrah blend, "Ode" from DARA, Santa Maria Valley

Datasheets on these wines can be found on-line at www.UNWINEDshop.com



Domaine Vigneau-Chevreau 2007 Vouvray, "Cuvee Silex" Sec, Chenin Blanc, Loire Valley, France



This is a very dry, intense wine with lots of grapefruit on the nose and the palate. Presents a tangy and medium acid flavors.

The Silex in the name refers to the flinty soil that is mixed with limestone and clay presenting a slightly smoky nose.

The vineyards of Domaine Vigneau-Chevreau are famed biodynamically, the most disciplined form of organic culture that include the natural harnessing of universal forces, scheduling specific vineyard tasks according to the lunar calendar and use of homeopathic preparations on both the wines and in the soil

Varietal: 100% Chenin Blanc

Appellation: Loire Valley, Touraine, France

Winemaker: Jean-Michel Vigneau

Website: www.jeffwilburn.com

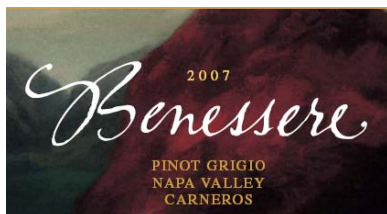
Maturity: Ready to drink now or next 1-2 years

Food Pairing: Grilled tuna, trout, Fruit salad

Price: \$25.95

Club Price: \$23.36

Benessere Vineyards 2007 Pinot Grigio, Carneros Napa County, California



This Pinot Gris has fresh fruit characteristics that give way to a mouth-coating finish. At first you get the taste of

grapefruit followed by tropical fruits including pineapple, white peach and mango. It has a clean, crisp taste with a lot of ripeness and balance and a touch of minerality.

The grapes for this wine come from two sustainably farmed vineyards in the Carneros region of Napa. This is the coolest part of Napa located on the edge of the San Francisco Bay.

The grapes were hand-picked on four cool and foggy mornings and hand-selected and placed in the press for whole cluster pressing. It was allowed to age gracefully on the "lees" in neutral French oak barrels.

Varietal: 100% Pinot Grigio

Appellation: Carneros, Napa County, California

Winemaker: Chris Dearden

Website: www.benesserevineyards.com

Case production: 250

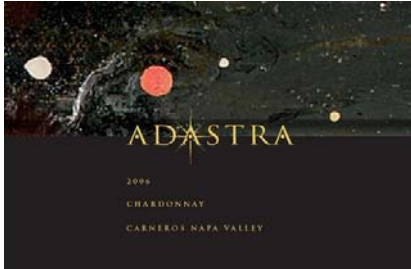
Maturity: Ready to drink now or through 2009

Food Pairing: Artisan cheeses, crab cakes, halibut and chicken breast

Price: \$27.95

Club Price: \$25.16

Adastra Vineyards 2006 Chardonnay, Napa Valley



Light white gold in color, this wine has the aroma of citrus blossom, apple, pear, mineral and talc. The palate follows with these

flavors combining a vibrant brightness with substantial mouthfeel

This wine is produced using organically certified grapes, certified by CCOF (California Certified Organic Farmers). They are barrel fermented and aged for 10 months in 100% French oak barrels (50% new) and stirred on the lees.

The Adastra estate formally raised Angus cattle but when they got tired of chasing cows they developed the land into vineyard.

Varietal: 100% Chardonnay

Appellation: Carneros, Napa Valley

Winemaker: Chris Thorpe

Website: www.adastrawines.com

Case production: 569

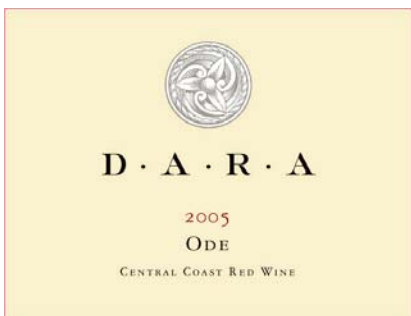
Food Pairing: Grilled shrimp, Seafood and white meats

Price: \$34.95

Club Price: \$31.46

DARA

2005 Red Wine Blend, "Ode", Central Coast, California



This fine red wine has great texture with pretty fruit characters and great balance. The flavors of dark fruit combined with an assortment

of spices softly unfold in the mouth with layers of complexity.

DARA is collaboration between husband and wife, Gary Burk and Teresa Gasca-Burk. Their goal is to produce rich high quality wines. Gary Burk is also the winemaker for Costa de Oro winery.

Varietal: 65% Syrah, 25% Cabernet Sauvignon, 10% Petite Sirah

Appellation: Syrah – Santa Maria Valley and Paso Robles, Cabernet Sauvignon and Petite Sirah – Santa Barbara Highlands

Winemaker: Gary Burk

Case production: 250

Maturity: Ready to drink now or next 3-4 years

Food Pairing: Grilled lamb chops, Stir-fried Beef

Price: \$24.95

Club Price: \$22.46



Dutton Estates

2004 Syrah, "Cherry Ridge", Green Valley, Russian River Valley, California



This Syrah has spicy floral and herbal aromas with scents of blackberry, blueberry, cocoa and mint. The full-bodied wine and forward opulent flavor of dark berries coats the palate while suggesting mouthwatering flavors of bittersweet

chocolate and espresso.

The grapes for this Syrah are from a sustainable farmed, east facing vineyard and is in one of the coolest sections of the Green valley.

Varietal: 100% Syrah

Appellation: Green Valley, Russian River Valley, Sonoma County

Winemaker: Mat Gustafson

Website: www.sebastopolvineyards.com

Case production: 219

Maturity: Ready to drink now or over next 2-4 years

Food Pairing: Rib eye and grilled meats

Price: \$29.95

Club Price: \$26.96

Crist Family Vineyard

2005 Meritage, "Cuvee Chelsea" Carmel Valley, Monterey County



This fine Bordeaux blend of Cabernet Sauvignon and Merlot is ripe and concentrated with plum, dark fruit, cassis, cocoa and spice that firm up on a long finish.

This wine is produced from grapes grown sustainably on the rocky slope of

Carmel Valley. They are hand pruned and hand picked by the Crist Family. Then in the winery they are hand crafted and aged in French oak for two years.

Varietal: 50% Cabernet Sauvignon, 50% Merlot

Appellation: Carmel Valley, Monterey County

Winemaker: Scott Crist

Website: www.cristfamilyvineyard.com

Case production: 48

Maturity: Ready to drink now or over next 3-4 years

Food Pairing: Grilled lamb chops, Stir-fried Beef

Price: \$32.95

Club Price: \$29.66