

UNWINED Wine Club March 2008 Release
The Taste of Pinot

“Pinot” is the first word of many a French grape varietal and is thought to refer to the shape of the Pinot grape bunches. Pinot is considered one of the most ancient grape varieties with no fewer than 100 different variations, the most well-known being Pinot Blanc, Pinot Gris (Grigio,) Pinot Meunier and Pinot Noir. DNA profiling has even shown that Pinot progenies include Chardonnay and Traminer.



Pinot Noir is often described as being a fickle grape to grow and difficult to deal with in the winery, therefore presenting a great challenge to the most seasoned wine-maker. When made well, Pinot Noir wines are eminently popular, evoking passion as sensually expressed by the dialogue between Miles and Maya in the 2004 movie “Sideways”. Pinot Noir’s reputation is derived in good part from the attention given the wines of the Burgundy region of France. For most of wine-making history, this two-mile-wide, thirty-mile-long stretch of hills is a region that has consistently produced the best wines from the Pinot Noir varietal.

Difficulties exist at every step of the Pinot Noir wine-making process, from propagation to bottle-aging characteristics. The same genetic instability that has resulted in so many progenies also can cause the parent vine to produce offspring that bear fruit that is nothing like the parent’s in size and shape of the berry and cluster. Frequently the offspring’s fruit will even have different aromas, flavors, and

levels of productivity. In the vineyard, the Pinot Noir vine is most susceptible to spring frosts due to its early-leaving tendency. The Sharpshooter leafhopper, which carries the infamous Pierce’s Disease, loves Pinot Noir leaves. The vines are not prolific and the lack of a canopy often leaves the berries open to be eaten by the birds. In the winery, the must is sometimes difficult to control during fermentation due to the 18 amino acids that can cause it to ferment violently, bubbling up out of the vessel and speeding the process out of control.

Great Pinot Noir is found in many areas of California. Improved site and clonal selections, better viticultural methods and techniques have resulted in superior wines from the Russian River Valley (Sonoma), Carneros (Napa and Sonoma), Anderson Valley (Mendocino), Santa Maria Valley (Santa Barbara), Edna Valley (San Luis Obispo) and the Santa Lucia Highlands (Monterey).

Great Pinot Noir creates a lasting impression on the nose and palate. Its bouquet is often one of the most complex of all varietals, with aromas of ripe-grape, red fruit and black cherry, accented by a pronounced spiciness that suggests cinnamon, sassafras, or mint. It is full-bodied and rich, but not heavy, high in alcohol, acidic or tannic. The most appealing quality of Pinot Noir may be its soft, velvety texture. When right, it is like “liquid silk,” gently caressing the palate. Pinot Noir does not last as long in the bottle as other darker red wines, reaching its peak of drinkability generally 5 – 8 years past the vintage date.

Wine Selections (the numbers indicate suggested tasting order)

Flight Club

Red Only and Alternating

1. 2006 Moobuzz Pinot Noir, Sonoma Coast
2. 2006 Dutton Estate “Karmen Isabella” Pinot Noir, Russian River Valley
3. 2006 Crū Pinot Noir, Santa Lucia Highlands

Select Club

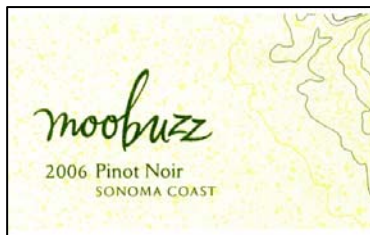
Red/White

1. 2006 Ancien Pinot Gris, Carneros
2. 2006 Crū Pinot Noir, 2006 Crū Pinot Noir, Santa Lucia Highlands

Red Only

1. 2006 Moobuzz Pinot Noir, Sonoma Coast
2. 2006 Crū Pinot Noir, 2006 Crū Pinot Noir, Santa Lucia Highlands

Moobuzz 2006 Pinot Noir, Sonoma Coast



This wine has a dark garnet color and aromas of clove, cinnamon spice, sage, white pepper, and blackberries. On the palate, there are

flavors of wild strawberry, fresh fig, molasses, dark cherries, and shitake mushroom structured around a rich mouthfeel and integrated tannins.

Moobuzz is produced from grapes from various vineyards in the Sonoma Coast area. Why Moobuzz? It is a tribute to the land of milk and honey (moo for cows, buzz for bees).

Varietal: Pinot Noir

Appellation: Sonoma Coast

Winemaker: Richard Bruno & Greg Kitchens

Cases Produced: 1200

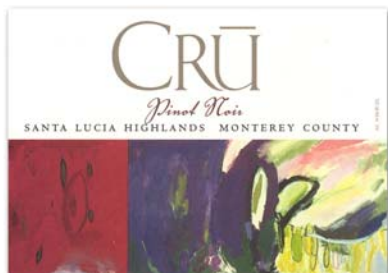
Maturity: Ready to drink now or over 2 years

Food Pairing: Beef stir-fried in oyster sauce, prosciutto, figs

Price: \$23.95

Club Price: \$21.56

Crū Winery 2006 Pinot Noir, Vigna de Monte Nero, Santa Lucia Highlands



This fine Pinot Noir provides the distinctive earthy notes found in many Burgundy reds and the fruit-forward flavors expected in a

California Pinot. On the palate, one can detect both red and black cherry, and some black plum and licorice. This wine has a good balance of fruit and texture as well as a very long finish.

Vigna de Monte Nero is adjacent to many of the more famed vineyards of the Santa Lucia Highlands such as Sleepy Hollow and Rosella's. Vigna de Monte Nero produces Pinot Noir fruit for wines that are characterized by understated elegance and balance.

Varietal: Pinot Noir

Appellation: Santa Lucia Highlands, Monterey County

Winemaker: Michael Levin

Website: <http://www.mariposawine.com/cru/>

Maturity: Ready to drink now or over next year

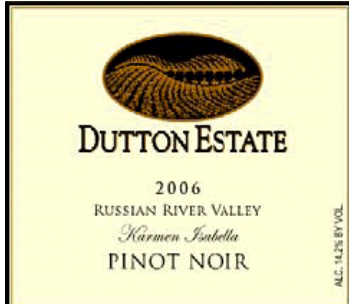
Food Pairing: Roast beef, duck, quail, lamb

Price: \$26.95

Club Price: \$24.26

Dutton Estate

2006 “Karmen Isabella” Pinot Noir, Russian River Valley



This wine has a soft garnet color and scents of light cherry and a hint of mint. There is a blend of ripe raspberry and cherry flavors on the palate and a soft and silky strawberry finish.

Dutton Ranch farms over 80 unique, separate vineyards located in the coolest areas of the Russian River Valley. The Karmen Isabella Reserve is named after the Dutton's youngest daughter and is a blend of reserve barrels. This blend shows a balance of red fruits with lush texture. The vines planted in the Gold Ridge type soil historically produce wines of this consistent character.

Varietal: Pinot Noir

Appellation: Russian River Valley, Sonoma County

Winemaker: Mat Gustafson

Website: <http://www.duttonestate.com/>

Maturity: Ready to drink now or next 2 - 3 years

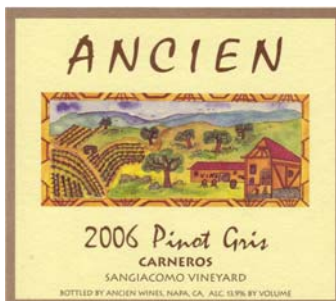
Food Pairing: Fowl and poultry dishes that incorporate soft herbs

Price: \$34.95

Club Price: \$31.46

Ancien Wines

2006 Pinot Gris, Sangiacomo Vineyard, Carneros, Napa



This delicious white wine has a wonderful balance of many flavors including lemon, tangerine, honeysuckle, melon, green apple and grapefruit. On the palate, lemon zest, spice, almond and

subtle tropical notes are accompanied by a creamy texture. Pleasant acidity, minerality, spice and key lime flavors last through the long finish.

The grapes for this wine come from the Sangiacomo family vineyard and are perfect for a Pinot Gris modeled after the richer flavored, fuller bodied, Alsatian style wines. The grapes were hand harvested at night and whole cluster-pressed to maximize extraction.

Varietal: Pinot Gris

Appellation: Carneros, Napa

Winemaker: Ken and Teresa Bernards

Website: <http://www.ancienwines.com/>

Maturity: Ready to drink now or next 18-24 months

Food Pairing: Smoked salmon, vegetable and cheese based dishes, roast chicken

Price: \$23.95

Club Price: \$21.56