

**UNWINED Wine Club March 2009 Release
California Zinfandels and a Gewurztraminer**

Zinfandel

Zinfandel is the second most widely planted red wine grape in California and more Zinfandel is grown in California than in any other region in the world.

A study of plant DNA done by the University of California in Davis, suggests that Zinfandel and its Italian genetic clone, Primitivo, are clones of the Croatian grape Crljenak. It is believed that Zinfandel was brought to New York in 1820, originating from cuttings from the Imperial Austrian plant species collection. It became a popular table grape in the Northeast and by the mid-1850's, it was planted in California where it has since thrived under ideal growing conditions.



Zinfandel Food Pairings

Zinfandel is sometimes referred to as “spicy” wine because of its intense cassis and black pepper flavors. It pairs best with bold flavored foods such as grilled steak, lamb, gorgonzola cheese, and dark chocolate. Lighter Zinfandels also pair well with rich, creamy pastas, grilled or rotisserie chicken and baked Italian dishes like lasagna and cannelloni. Zinfandel's berry flavors go well with berry fruits and also provide a nice contrast to salt, which is why Zinfandels work well with saltier dishes. Be careful pairing these wines with really spicy dishes because the “heat” of these dishes may not go well with the high alcohol content found in many California Zinfandels.

Zinfandel wines are made in many different styles consisting of myriad flavors. Wines can range from light and fruity to concentrated with ultra-intense pepper and jam. Zinfandel grapes are also used to make tart, intriguing roses; soft, simple and sweet blushes; unique sparklers; dessert and fortified wines; and, of course, the popular “White Zinfandel.”

Zinfandel vines love the warm valleys that are near the coast. As such, this varietal grows extremely well in the Dry Creek Valley, the hills surrounding the Napa and Sonoma Valleys, as well as Mendocino County and Paso Robles. “Old Vine” vineyards of Zinfandel (typically at least 30 years old) can also be found in Amador County in the Sierra Foothills.

Gewurztraminer

Gewurztraminer is a white grape grown predominantly in France, Germany, the U.S., Australia and New Zealand, where the climate leans to the cooler side enabling the flavors to concentrate.

Gewurztraminer can be made in a dry or sweet style and is generally best drunk young. Typical flavors include: honey, pumpkin spice, cinnamon, apricot, pear, and rose.

These wines tend to pair well with Asian dishes and zesty-flavored fare like BBQ or chicken wings. The flavor and aromas often include rose, pear, citrus, spice and mineral.

Wine Selections (the numbers indicate suggested tasting order)

Flight Club

Red Only and Alternating

1. Christian Lazo 2006 Zinfandel, Paso Robles
2. Galleron 2000 Zinfandel, Aves Vineyard, Napa Valley
3. Aimee Sunseri, 2005 Zinfandel, Napa Valley

Select Club

Red/White

1. Zmor 2006 Gewurztraminer, RRV
2. Galleron 2000 Zinfandel, Aves Vineyard, Napa Valley

All Reds

1. Christian Lazo 2006 Zinfandel, Paso Robles
2. Galleron 2000 Zinfandel, Aves Vineyard, Napa Valley

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

Galleron Signature Wines 2000 Zinfandel, Aves Vineyard, St. Helena, Napa Valley



This wine is deep purple in color, with intense black cherry and raspberry fruit that tumble out of the glass

onto your palate. Spice notes of cinnamon and nutmeg accentuate the bold fruit flavors. This medium to full-bodied Zinfandel is forward and smooth with integrated tannins that harmoniously blend with the velvety mouth-feel and enduring finish.

The historic Aves vineyard is located in the heart of the St. Helena Appellation and was originally planted with Zinfandel grapes in the late 1890's. The vineyard is "dry-farmed" (no irrigation is used,) dependent fully upon Mother Nature to provide what is needed to produce grapes for this full-bodied Zinfandel.

Varietal: 100% Zinfandel

Appellation: Napa Valley

Winemaker: Gary Galleron

Website: www.galleronwine.com

Cases produced: 285

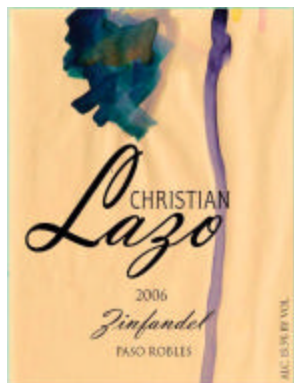
Maturity: Ready to drink now or next 3-5 years

Food Pairing: Grilled steak, cheese, dark chocolate

Price: \$28.95

Club Price: \$26.06

Christian Lazo Winery 2006 Zinfandel, Paso Robles



This wine is a bold rendition of Zinfandel, loaded with flavors of dark cherries, raspberries, dates, vanilla, fudge and butterscotch.

Partners Steve Christian and Lupe Lazo got into the winemaking business in 2002 when they purchased a long-neglected vineyard and started growing Zinfandel. After making every known mistake in farming they learned how to grow excellent Zinfandel grapes and started producing award-winning wines.

Varietal: 100% Zinfandel

Appellation: Christian Lazo vineyards, Paso Robles, San Luis Obispo County, California

Winemaker: Steve Christian and Lupe Lazo

Website: www.christianlazowines.com

Case production: 450

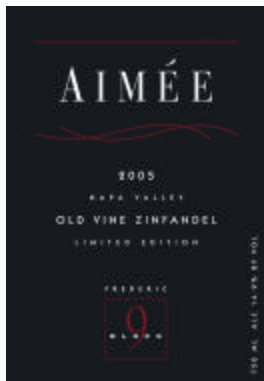
Maturity: Ready to drink now or through 2015

Food Pairing: Smoky BBQ meats and tomato dishes

Price: \$22.95

Club Price: \$20.66

Sunseri Wine Company 2005 “Aimée” Old Vine Zindandel, Napa Valley



This wine has an intense nose of prune and dark cherry followed by a soft smooth palate of pepper, prune, jam, and dark cherries. It is balanced and complex with a long soft finish.

Aimee Sunseri is the winemaker at New Clairvaux vineyard on the grounds of the Abbey of

New Clairvaux a community of Cistercian (a.k.a. “Trappist”) monks founded in 1955 in northern California. Aimee is a fifth generation winemaker who has been with New Clairvaux since their first plantings in 2000.

Varietal: 100% Zinfandel

Appellation: Napa Valley, Frederic’s Block 9

Winemaker: Aimée Sunseri

Case production: 65

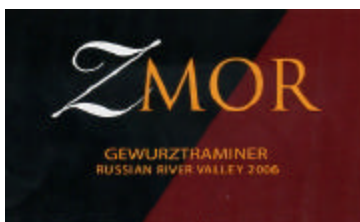
Food Pairing: Grilled lamb, gorgonzola cheese and baked Italian dishes

Price: \$34.95

Club Price: \$31.46

Zmor Winery

2006 Dry Gewurztraminer, Russian River Valley



This barrel-fermented wine is brimming with lush apricot, litchee, fig, apple, citrus and spice flavors. It is a stunning expression of how good Russian River wines can be.

Zmor Gewurztraminer is a collaboration between Daniel Moore of Lynmar winery and Jeff Morgan of Solo Rosa. Jeff is also a former wine writer for Wine Spectator magazine. The grapes for this wine were sourced predominantly from the famous Martinelli and Sara Lee vineyards in the Russian River Valley.

Varietal: 100% Gewurztraminer

Appellation: Russian River Valley

Winemaker: Daniel Moore & Jeff Morgan

Website: www.zmorwinery.com

Case production: 500

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

Food Pairing: Grilled tuna with diced vegetables and Gazpacho. Asian dishes

Price: \$25.95

Club Price: \$23.36