UNWINED Wine Club March 2010 Release

Monterey County Wines

Start with superb soils, mix in a generous amount of warm sunshine with a sprinkle of cool ocean breezes, then extend the growing season by as much as 60 days more than other regions. The result is Monterey County, the perfect place to grow grapes for complex and balanced wines that can reach their full potential.

Monterey County has a range of growing conditions or "terroirs" (which in French means a "sense of place".) Wines from Monterey vineyards tend to exhibit intense varietal characteristics.

Even though the Spanish missionaries first planted wine grapes in the county over 200 years ago, the area was "discovered" in the 1960's when vintners found that the climate and soils of Monterey were very similar to those found in Napa, Sonoma, Burgundy and Bordeaux.

A wide range of varietals are grown in the county, but Chardonnay is the most popular, accounting for nearly 40% of the acreage planted. The northern county includes vineyards of Chardonnay, Pinot Noir, Pinot Blanc and Riesling. The warmer southern areas are populated by vineyards of Cabernet Sauvignon, Merlot and Zinfandel.

Monterey's unique climate is key to the ripening of the grapes. It has a shorter frost season and fewer unseasonable rains. As air warms in the southern part of the county and rises, it draws in the cool Pacific Ocean air from the Monterey Bay through the northern part of the appellation. The resultant drop in temperature preserves the acidity in the grapes and the strong breezes help prevent mildew and rot.

Due to the lack of frosts, bud break in Monterey County is 2 weeks earlier than other areas. The cool growing season stretches the Fall harvest season out 2 weeks longer than in other regions. This longer growing season and longer hang time helps provide even ripening.

Sub-appellations in Monterey County include Carmel Valley, Santa Lucia Highlands, Arroyo Seco and Chalone in the north. The southern portion of the county includes San Bernabe, San Lucas, Hames Valley and the San Antonio Valley.

Wine Selections (the numbers indicate suggested tasting order)

Individual datasheets for these wines can be found on-line at www.UNWINEDshop.com

Flight Club

All Reds

1. **La Rochelle 2006 Pinot Noir, Santa Lucia Highlands**
2. **Graff Family Vineyards 2006 "Consensus" Rhone Blend, Chalone**
3. **Cambiata Winery 2006 Tannat, Monterey**

Red/White

1. **Wrath 2008 "Destruction Level" Sauvignon Blanc, Monterey**
2. **La Rochelle 2006 Pinot Noir, Santa Lucia Highlands**
3. **Graff Family Vineyards 2006 "Consensus" Blend Rhone, Chalone**

Select Club

All Reds

1. **La Rochelle 2006 Pinot Noir, Santa Lucia Highlands**
2. **Graff Family Vineyards 2006 "Consensus" Rhone Blend, Chalone**

Red/White

1. **Wrath 2008 "Destruction Level" Sauvignon Blanc, Monterey**
2. **La Rochelle 2006 Pinot Noir, Santa Lucia Highlands**

UNWINED
WINE BAR & SHOP

Wrath Wines

2008 "Destruction Level" Sauvignon Blanc, Monterey County

This wine has an intense nose with aromas of grapefruit and light smoke, and a tropical fruit character. The flavors are rich with grapefruit, tropical fruits, grassiness and minerality. There is a significant amount of acidity that results in the brightness that one would expect from such a wine.

In antiquity, the wrath of a victorious army often left cities burnt to the ground, the charred remains of a once great civilization. Thousands of years later, these types of events show up in the archeological record as a dark carbon-filled stratum, or "destruction level." The subtle smoky quality of this wine, which was aged in 30 percent new oak, is an ode to the smoke-filled smell of victory that greeted the victorious generals of the past.

Varietal: 97% Sauvignon Blanc, 3% Chardonnay

Appellation: Monterey County, near Santa Lucia Highlands

Winemaker: Sabrine Rodems

Website: www.wrathwines.com

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

Food Pairing: Artichoke dip, veggie dishes, fragrant salads

Price: $23.95

Club Price: $21.56

La Rochelle Wines

2006 Pinot Noir, Santa Lucia Highlands

This Santa Lucia Highlands Pinot Noir is a complex, mouth-filling wine with abundant dark fruits and aromas of dark cherry, mushroom, soy and forest floor. In the mouth, one can savor the dark cherry, raspberry, pomegranate and rich round tannins. The finish goes on forever.

La Rochelle Wines specializes in Pinot Noir, producing many vineyard specific and appellation specific selections. This Santa Lucia Highlands wine is produced with grapes from several premium vineyards in the AVA including Sleepy Hollow, Sarmento and Paraiso.

Varietal: 100% Pinot Noir

Appellation: Santa Lucia Highlands, Monterey

Winemaker: Steven Kent Mirassou

Website: www.lrwines.com

Maturity: Ready to drink now or through 2013

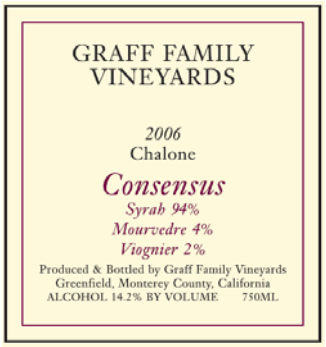
Food Pairing: Poultry, beef, creamy dishes. Pinot Noir pairs well with many dishes

Price: $34.95

Club Price: $31.46

UNWINED
WINE BAR & SHOP

Graff Family Vineyards
2006 “Consensus” Rhone Blend, Chalone



This is an elegant, yet powerful, wine with intense aromas of cherry, spice, black pepper and black-berry. There is an abundance of plum and overripe cherry flavors but plenty of spices to enhance the wine’s character.

The Syrah in this Rhone Valley Blend gives the wine backbone and a dark, smoky character and smoky, peppery qualities. The Mourvedre provides the mid-palate with plums and overripe black cherry notes, and the Viognier delivers the brightness and fruitiness.

Varietal: 94% Syrah, 4% Mourvedre, 2% Viognier

Appellation: Chalone, Monterey

Winemaker: Dan Karlsen

Cases produced: 500

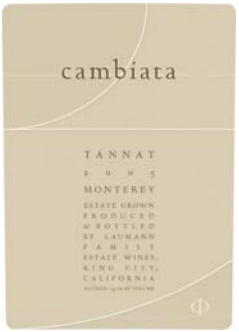
Website: www.woodward-graffwinefoundation.org/wines_con.html

Food Pairing: Smoked or wood-roasted, braised meats

Price: $21.95

Club Price: $19.76

Cambiata Winery
2005 Tannat, Rocosa Loma Vineyard, Monterey



This full-bodied wine is made from the relatively unknown and scarce Tannat grape that is originally from southwest France. Aromas include dark berries, leather and spice. On the palate, there is strong dark berry flavors and herbal qualities. This wine has more acidity and is far drier than Cabernet Sauvignon and, therefore, is a better match with food.

Cambiata Winery specializes in wines made from the lesser know varietals, focusing on Albarino (for white wine) and Tannat. Both have unique flavors and pair beautifully with food.

The Tannat is sourced from a vineyard located in the heart of the Santa Lucia Highlands with rocky soils, cool ocean breezes and sunny afternoons that enable a longer growing season and riper fruit.

Varietal: 100% Tannat

Appellation: Santa Lucia Highlands, Monterey County

Winemaker: Eric Laumann

Website: www.cambiatawinery.com

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

Food Pairing: Grilled steak, chops

Price: $26.95

Club Price: $24.26