

UNWINED Wine Club April 2007 Release

A Sample of Wines from Mendocino and Lake Counties

Mendocino County

The Mendocino County appellation is situated north of Sonoma County. Due to its remote location, the county's reputation as a grape and wine-producing region has been slow to develop. Today, Mendocino County is the world leader in organically grown grapes with over 25% of the total vineyard acreage certified organic.

The wine growing areas of Mendocino County are located primarily in the widely planted Ukiah valleys along the Russian River, consisting mainly of the Redwood Valley and Potter Valley appellations. These areas are home to Mediterranean red varieties such as Zinfandel, Syrah, Petite Sirah and Grenache. The Anderson Valley is home to some of America's most sought-after Alsatian white wines and elegant Pinot Noirs.

Lake County

Lake County has been growing premium wine grapes since the mid-19th century when people recognized that the varied soils and microclimates of the region would result in wines of exceptional

quality. The common factor in Lake County's diverse terroir is the moderating influence of Clear Lake, the largest natural lake in California. Warm days and very cool nighttime temperatures let the grapes develop moderate sugars with sufficient acidity. Protected by the low summer humidity of Lake County, grapes susceptible to botrytis also adapt well in this environment.



area was slow to recover as vineyards were torn out and replaced by pear and walnut orchards. From less than 100 vineyard acres in 1965, Lake County has grown to over 8,800 acres today, making it one of the wine industries fastest growing regions. Sauvignon Blanc, one of the major grapes to distinguish itself during the recovery, is now being supplanted by a new generation of red wine varieties. For example, Petite Sirah from this area is considered amongst the best in its class.

Wine Selections (the numbers indicate suggested tasting order)

Flight Club

All Whites

1. 2005 Lolonis Fumé Blanc
2. 2005 McFadden Pinot Gris
3. 2004 Handley Chardonnay
4. 2006 Husch Gewurztraminer

All Reds

1. 2003 Toulouse Vineyard Pinot Noir
2. 2004 Fife Zinfandel
3. 2004 Marr Petite Sirah

Select Club

Red/White

1. 2005 McFadden Pinot Gris
2. 2003 Toulouse Vineyard Pinot Noir

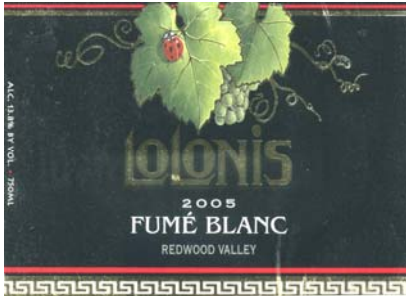
All Reds

1. 2003 Toulouse Vineyard Pinot Noir
2. 2004 Fife Zinfandel

NOTE: Due to some great buys, we are able to offer 4 wines for our Flight Club-Alternating Club Members this month

Lolonis Vineyards

2005 Fumé Blanc, Redwood Valley, Mendocino County



This wine has hints of grass and minerals and a generous fruit expression predominated by citrus fruit and honeydew melon. There is also a subtle tropical

fruit expression of pineapple. The finish is very clean with an almost crisp acidity.

Varietal: Sauvignon Blanc

Winemaker: Lori Knapp

Appellation: Redwood Valley, Mendocino

Maturity: Ready to drink now thru 2010

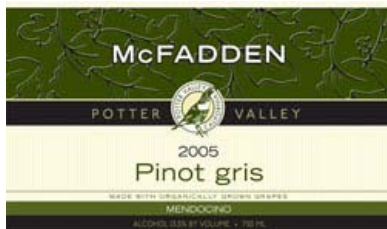
Food Pairing: Seafood, poultry

List Price: \$14.95

Wine Club Member Price: \$13.46

McFadden Vineyard

2005 Pinot Gris, Potter Valley, Mendocino County



Made in the classic Alsatian style from fully ripened grapes, this Pinot Gris is redolent of pear and apple, with a floral bouquet

and a rich mellow finish. It is made with organically grown grapes.

McFadden Farm is known for its organic herbs as well as grapes. Most of its organically farmed grapes are white wine varieties.

Varietal: Pinot Gris

Appellation: Potter Valley

Cases Produced: 498

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

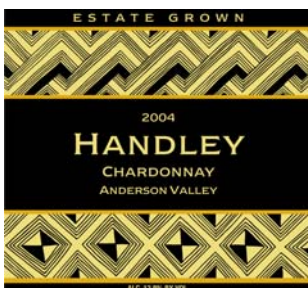
Food Pairing: Pasta, Pesto, Shrimp

List Price: \$20.95

Wine Club Member Price: \$18.86

Handley Cellars

2004 Estate Chardonnay, Anderson Valley, Mendocino County



This wine exhibits many of the characteristics of baked apple, mineral, and pear with elegance and balance. It also has tropical overtones with hints of tangerine and pineapple.

The wine was subjected to a balanced oak regime, fermenting and aging in a combination of new and neutral barrels and puncheons.

Varietal: Chardonnay

Winemaker: Milla Handley

Appellation: Anderson Valley

Maturity: Ready to drink now thru 2012

Food Pairing: Complex rich buttery foods, creamy cheeses, crab quiche

List Price: \$23.95

Wine Club Member Price: \$21.56

Husch Vineyards

2006 Gewurztraminer, Anderson Valley, Mendocino County



This wine exudes subtle aromas of citrus and spice along with a green tea note. In the mouth, the wine offers rich tropical fruit flavor, apricots, along with a spicy component and a zesty finish.

Varietal: Gewurztraminer

Winemaker: Brad Holstine

Appellation: Anderson Valley, Mendocino

Maturity: Ready to drink now or over the next 2 years

Food Pairing: Asian food, turkey dinner

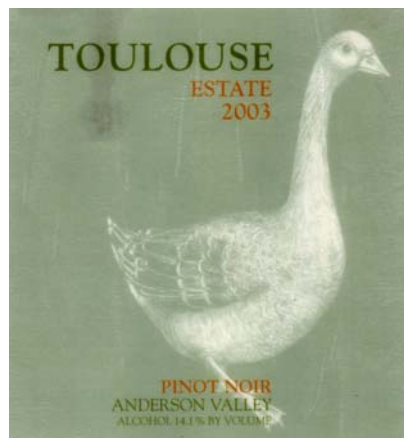
List Price: \$16.95

Wine Club Member Price: \$15.26

Husch Vineyards is a small, family-owned and operated winery. It is the oldest winery in Anderson Valley. The grapes are from a combination of old and young vines, some of which date back to 1968.

Toulouse Vineyards

2003 Estate Pinot Noir, Anderson Valley, Mendocino County



This elegant and balanced Anderson Valley Pinot Noir has a medium cherry color, and an aroma of ripe cherries, bright notes of strawberry and pomegranate, licorice and cedar. The palate is fruit forward from

the beginning to the end, full of bright ripe fruit and anise, with a slight presence of tannins. The finish is smooth without any bitterness.

The Toulouse Vineyard produces some of the most sought-after grapes in Anderson Valley and its fruit has been used in many award-winning wines. This 2003 Estate Pinot Noir was awarded 91 points by Wine News.

Varietal: Pinot Noir

Winemaker: Vern Boltz

Appellation: Anderson Valley

Maturity: Ready to drink now or over the next 4-5 years

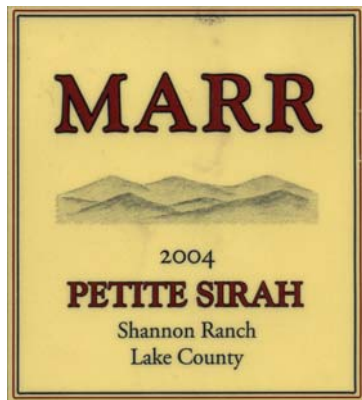
Food Pairing: Cherry fruits, dried cranberries, blood oranges, seasoned lamb, game meats, brine-washed cheeses

List Price: \$38.95

Wine Club Member Price: \$35.06

Marr Cellars

2004 Petite Sirah, Shannon Ranch, High Valley, Lake County



This Petite Sirah features scents of ripe dark fruit over a background of sweet smokehouse aromas. The palate is full, seductively rich and jammy. The finish is expansive and lengthy, featuring soft, chalky tannins.

The Shannon Ranch vineyard has late spring frosts, very hot, dry summers and the potential for early fall rains. The high altitude of the vineyard experiences cool nights during the hot summer growing season, resulting in grapes with great structure and prominent fruit acids.

Varietal: Petite Sirah

Winemaker: Bob Marr

Appellation: High Valley

Cases produced: 100

Maturity: Ready to drink now or over the next 4-6 years

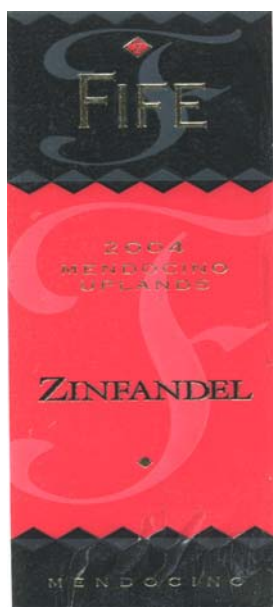
Food Pairing: Leg of lamb, T-bone steak

List Price: \$27.95

Wine Club Member Price: \$25.16

Fife Vineyards

2004 “Mendocino Uplands” Zinfandel, Redwood Valley, Mendocino County



On the palate, the flavors of strawberry compote come forward to define this Zinfandel. Petite Sirah and Carignane add structure and tannin along with wild berry zest and spice. With its soft entry, luscious fruit and spice flavors, this blend is a versatile companion to a variety of cuisines.

The “Uplands” refer to the many hillsides and benchland sites around Lake Mendocino which are home to many cherished small blocks of old red vines.

Varietals: 82% Zinfandel, 13% Carignane, 5% Petite Sirah

Winemaker: Dennis Fife

Appellation: Redwood Valley

Maturity: Ready to drink now and the intense berry and fruit indicate this wine will increase in elegance for the next 4-5 years

Food Pairing: Game birds, veal, ham, lamb

List Price: \$20.95

Wine Club Member Price: \$18.86