

UNWINED

WINE BAR & SHOP



Dutton Estate Winery

2005 Sauvignon Blanc, Cohen Vineyard, Russian River Valley



Varietal: Sauvignon Blanc

Winemaker: Mat Gustafson

Alcohol: 14.2%

Cases Produced: 353

Appellation: Russian River Valley,
Green Valley

The Wine

This excellent Sauvignon Blanc shows off this grape at its finest. Light straw in color, the nose is fresh and clean, reminiscent of fresh thyme and ripe apricots with a dusting of powdered sugar. On the palate this medium bodied wine encompasses those same striking flavors leading to a long and lingering finish of kiwi and lime.

The Vineyards

Dutton Ranch farms over 80 unique, separate vineyards located in the coolest areas of the Russian River Valley, primarily in the sub-appellation known as Green Valley. The Cohen Vineyard is one of the oldest vineyards cared for by Dutton Ranch and was planted in the early 1970's.

The Winemaking

The winemaker gently whole-cluster presses the grapes. The juice is cold settled and then transferred into stainless steel tanks and slowly fermented at one brix per day to retain the fresh fruity character of the wine.

Food Pairing

Shellfish
Seafood
Chevre Cheese

List Price: \$21.95

Wine Club Member Price: \$19.76



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Torbreck – The Steading 2003 Red Blend, Barossa Valley, Australia



Varietals: Grenache 60%
Shiraz 20%
Mataro (Mourvedre) 20%

Winemaker: Dave Powell

Alcohol: 14.7%

Appellation: Barossa Valley,
Australia

List Price: \$35.95

Wine Club Member Price: \$32.36

The Wine

The nose provides you a wonderful mixture of blackberry, licorice, spices and some cedar oak. The palate is elegant and the flavors of black cherry and raspberry with a mixture of spices build in your mouth with the proper balance of acids and tannins. The long excellent finish shows the power of this fine wine.

The Vineyards

The Barossa Valley is the heart of the premium grape growing area of South Australia, east of Adelaide. These grapes are from some of the oldest vines in the country and this wine is an ode to these old vines. The Grenache vines are 60 years old.

The Winemaking

The grapes are crushed, fermented, gently pressed and matured in seasoned oak casks for 18 months before bottling without filtration. The grapes come from 45 different parcels and are all fermented and matured separately, then individually assessed prior to the final blend.

Food Pairing

Lamb
Pork loin
Brie on crackers

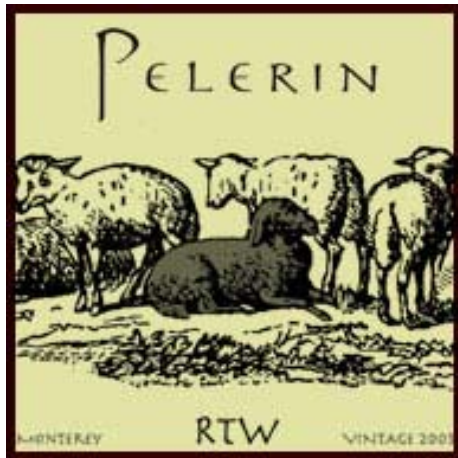


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Pelerin "RTW" Red Table Wine 2004 Red Blend, Monterey



Varietals: Zinfandel 51%
Syrah 38%
Pinot Noir 11%

Winemaker: Chris Weldemann

Alcohol: 14.9%

Cases Produced: 120

Appellation: Monterey, Santa Lucia Highlands

The Wine

This blend of Zinfandel, Syrah and Pinot Noir produces a nose of spicy berry aroma with youthful dark fruit flavors including lightly smoked blueberry and a hint of caramel, thyme and drying tannin.

The Vineyards

These grapes come from the organically farmed Mesa del Sol Vineyards, deep in the Arroyo Seco Canyon south of the Santa Lucia Highlands. This microclimate is ideal for heat-loving varietals such as Zinfandel.

The Winemaking

RTW is aged for a year in 100% three year old French oak barrels. This wine is neither fined nor filtered to maximize taste and aroma. The winemaker describes his style as focusing on textural balance and complexity while creating intense and dramatic wines.

Food Pairing

Steak
Cajun
BBQ

List Price: \$19.95

Wine Club Member Price: \$17.96

PELERIN WINES

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Clos Tita Gironde 2003 Red Blend, Santa Cruz Mountains



Varietals: Cabernet Sauvignon 67%
Merlot 33%

Winemaker: Dave Estrada

Alcohol: 14.7%

Cases Produced: 100

Appellation: Santa Cruz Mountains

The Wine

While this wine is still young, it displays a stout Bordeaux character with a nose reminiscent of leather, cedar and dark cherry. On the palate there is a strong cherry and pepper flavor framed by very firm but pleasurable tannins. This wine will appeal to the connoisseurs of well-structured wine and it is intended to be consumed with full-flavored foods.

The Vineyards

The Guldemann and Couch-Montalvo vineyards in Saratoga supply the Cabernet Sauvignon and the Horton vineyard in Los Altos provides the Merlot. These fine vineyards nestled in the Santa Cruz Mountains are ideally situated for growing these Bordeaux varietals.

The Winemaking

This blend spent 2 years in 50% new French oak barrels. This winemaker has a deep appreciation for Old World style wines and looks to Bordeaux for his inspiration.

Food Pairing

Prime Rib with horseradish
Yorkshire pudding

List Price: \$27.95

Wine Club Member Price: \$25.16



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