

## UNWINED Wine Club May 2007 Release Wines of South America

Wine and winemaking has a longer history in South America than anywhere else in the New World. Vines were planted by Pizarro just after the Spanish defeated the Incas in 1534. The planting of vines quickly spread from Peru to Chile and Argentina. Today, Argentina is the fifth largest wine producer in the world. Chilean wines are also well known in the international markets and even Uruguay is producing some fine wines made from the Tannat grape.

Argentina's wine regions are widely dispersed but



are almost entirely confined to the western strip of the country that borders the foothills of the Andes mountains.

The summers are hot and the air is dry and particularly unpolluted. What little rainfall there is occurs mainly in the summer months. More prevalent are potentially dangerous hail storms which have been known to damage large swatches of vineyards. Irrigation is provided by the runoff from the snow covered Andes. Elevation of the major wine growing areas of Mendoza and Salta range from 2,000 to 5,000 feet, making these regions' vineyards some of the highest in the world.

The predominant red wine varietal of Argentina is Malbec, which has achieved a greatness not found in its native France. The second most popular red varietal is Bonarda, followed by Cabernet Sauvignon and Syrah. White wine varietals include Torrontes, a light floral wine, and Chardonnay.

Chile is a long narrow country with extensive deserts in the north, Antarctic regions to the south,



towering Andes peaks to the east and the Pacific Ocean to the west. In between is the lush "Valle Central", the main agricultural region of Chile. This area is fed by the runoff from the Andes and cooled by the brisk winds originating from the Humboldt Current out of Antarctica. Vines were brought into

Chile before phylloxera destroyed vineyards elsewhere in the world and the area's rough geography has prevented phylloxera from getting to Chile, thus much of the crop is on vinifera root stock.

The main red wine varietals of Chile are Cabernet Sauvignon, Carmenere and Merlot. The main white wine varietals are Sauvignon Blanc and Chardonnay.

---

### Wine Club Selections (the numbers indicate suggested tasting order)

#### Flight Club - Red Only and Alternating

1. La Posta del vinatero, 2004 Bonarda, Mendoza, Argentina
2. Monte Cinco 2003 Malbec, Mendoza, Argentina
3. BenMarco 2004 "Expresivo", Mendoza, Argentina

#### Select Club - Red Only

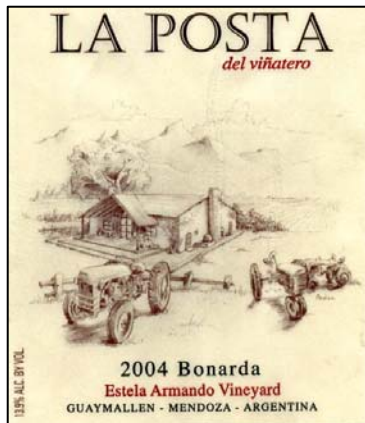
1. La Posta del vinatero, 2004 Bonarda, Mendoza, Argentina
2. Monte Cinco 2003 Malbec, Mendoza, Argentina

#### Select Club - Red & White

1. Lurton Hacienda Araucano, 2006 Sauvignon Blanc, Valle Central, Chile
2. BenMarco 2004 "Expresivo" 2004, Mendoza, Argentina



## La Posta del vinatero 2004 Bonarda, Mendoza, Argentina



This wine has an intense ruby color and exudes bright aromas of fresh red and black raspberries and smoky oak. The flavor of freshly crushed raspberries is echoed on the palate, along with notes of white pepper, dark chocolate and

sandalwood.

The Armando family arrived in Mendoza from the Piedmont area of Italy in 1887 and started this Argentine wine business. The combination of unique soil, old vines (42 years), and very little irrigation creates grapes of intense flavor and very high quality. Vineyard elevation is 2,300 feet.

**Varietals:** 100% Bonarda

**Vineyard:** Estela Armando Vineyard

**Cases Produced:** 1200

**Appellation:** Mendoza Valley, Argentina

**Maturity:** Ready to drink now through 2008

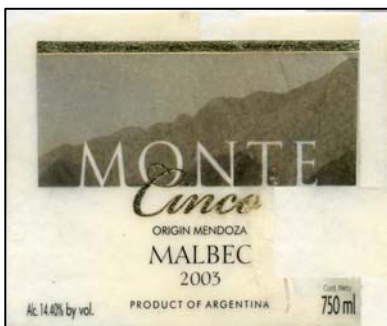
**Food Pairing:** Steak, BBQ

**Ratings:** 87 points Wine Spectator

**List Price:** \$ 17.95

**Club Member Price:** \$ 16.16

## Monte Cinco 2003 Malbec, Mendoza, Argentina



This wine has an intense purple color and a complex aroma of mature red fruits, spices, chocolate and vanilla. An extremely long delicious finish completes this

excellent example of the Malbec varietal.

Monte Cinco was established in the early 1900's by Don Pedron Bertona, who immigrated from the Piedmont area of Italy, and it is operated today by his grandchildren. The grapes for this Malbec were picked by hand in mid-April and carefully selected to undergo cold temperature fermentation for four days, then aged in American and French oak barrels.

**Varietal:** 100% Malbec

**Winemaker:** Arturo Bertona

**Cases Produced:** 318

**Appellation:** Mendoza Valley, Argentina

**Maturity:** Ready to drink now or keep 4-6 years

**Ratings:** 91 points Wine Enthusiast

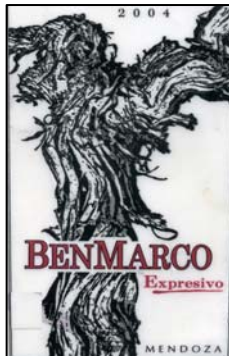
**Food Pairing:** Tapas, spicy foods, Thai and Mexican cuisines

**List Price:** \$ 34.95

**Club Member Price:** \$ 31.46



## BenMarco 2004 "Expresivo", Mendoza, Argentina



This wine has aromas of red currants, red and black cherries, mild smokiness and sweet vanilla oak. The palate includes layers of currant fruit, dense black cherry and notes of brown spice including cocoa, nutmeg, dark chocolate and sandalwood. This wine has perfect balance and great concentration and is loaded with fine, ripe tannins.

BenMarco means "Son of Marcos" in Hebrew. The winemaker, Pedro Marchesky, produces his wines as a homage to his father, Marcos, who taught him how to lovingly plant and tend the vineyards. The grapevine illustrated on the label is modeled after the wide-trellised vines that Pedro has planted on the borders of his own vineyards.

**Varietal:** 50% Malbec, 20% Cabernet Sauvignon, 15% Syrah, 10% Bonarda, 5% Merlot

**Winemaker:** Pedro Marchesky

**Cases Produced:** 1000

**Appellation:** Mendoza Valley, Argentina

**Maturity:** Ready to drink now and even better with 10 - 15 years of cellaring

**Ratings:** 90 points Wine Spectator

**Food Pairing:** Grilled steak, roasted pork loin, veal, medium strong cheeses and most cream sauces

**List Price:** \$ 38.95

**Wine Club Member Price:** \$ 35.06

## Lurton Hacienda Araucano 2006 Sauvignon Blanc, Valle Central, Chile



found in the wine's aroma.

This wine has superb aromatic intensity coupled with an impressive range of tropical fruits including lychee, pineapple and mangoes. The palate presents good body with firm acidity and flavors similar to that

Every year, the winery selects the best plots of Sauvignon Blanc from the main regions of Chile including the Casablanca, Curico and Central Valleys. This mixture of grapes from different regions results in a wine that is complex and original.

The grapes were carefully hand-picked to keep the bunches intact before they were pressed. The juice was aged on the lees and regularly stirred for 3-4 months, adding to the wine's depth and complexity.

**Varietal:** 100% Sauvignon Blanc

**Winemaker:** Francois Lurton

**Appellation:** Central Valley, Chile

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

**Food Pairing:** Spring rolls, mussels in white wine, filet of sole

**List Price:** \$ 12.95

**Wine Club Member Price:** \$ 11.66

### Unique Gift Ideas for Father's Day (Sunday, June 17<sup>th</sup>)

UNWINED has a wide variety of gifts for that special Dad. Here are just a few examples:

1. Wine Gift Baskets. Stop by UNWINED and work with our experienced staff to design your own personalized wine basket full of things that a Dad loves!
2. Give Dad the gift that "keeps on giving:" A subscription to the UNWINED Wine Club! You can choose a subscription that lasts for just one month or up to one full year and beyond.
3. Other ideas:
  - Port, Champagne, Cabernet Sauvignon and other fine wines
  - Crystal decanters and drying stands
  - Bottle openers and aeration funnels
  - Gourmet food items
  - UNWINED logo T's, Sweatshirts, and Hats
  - Gift Certificates

**Does Dad live far away? Let us mail any of the above items for you!**

---

### Wine Education Tip: Food & Wine Pairing Simplified

One of the most common questions asked at any wine tasting is: "What food goes with this wine?" Food and wine pairing does not have to be a complicated affair. Keep it simple! Here are some important steps:

- ◆ Pair "great with great," and "humble with humble." A hot turkey sandwich doesn't need a pricey merlot, but an expensive rib roast may be perfect for a Napa Cabernet.
  - ◆ Match "delicate with delicate" and "robust with robust." Bold spicy dishes require bold, spicy, big-flavored wines, which is why Zinfandels are terrific with many Mexican dishes.
  - ◆ Decide if you wish to match or contrast a flavor. While both lobster and chardonnay are opulent, rich and creamy, delicious matches also happen when you go in the opposite direction, such as pairing the lobster with a crisp, tingling Champagne.
  - ◆ Be flexible! The popular Chardonnay often is too toasty and too high in alcohol for many foods, yet a Sauvignon Blanc or Riesling with cleansing acidity will compel you to take a bite of food and a sip of wine, one after the other, over and over again.
  - ◆ Dishes with fruit in them or that have a fruit component such as pork with sautéed apples or duck with figs, often pair beautifully with very fruity wines such as Gewürztraminer, Muscat, Viognier or Riesling.
  - ◆ Saltiness in food is a great contrast to acidity in wine. Asian dishes with soy sauce pair well with high acid wines like German Rieslings and Sauvignon Blanc.
  - ◆ High-fat foods usually pair well with equally rich, intense, structured wines. Thus a rich California Cabernet pairs well with a grilled steak.
- 

### Summer is approaching. Is your wine safe?

Last summer, quite a few Bay Area residents lost their wine collections to spoilage because of the extreme heat and a lack of proper storage. If you haven't yet purchased a temperature controlled storage cabinet, UNWINED can help you find the right unit to meet your needs. We can supply you with a wine cabinet that provides the proper environment for the aging of your wines. These cabinets are available in a variety of furniture styles with various windows, doors, and finishes as well as a range of racking options. Delivery time is 6 – 8 weeks, so don't wait too long to place your order if you need one for the hot summer months.

