

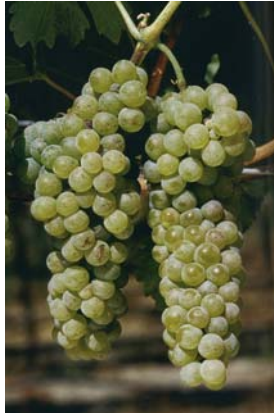
UNWINED Wine Club June 2009 Release Great Wines from Lesser-Known Varietals

All too often we find ourselves drinking the same “trusted” wines over and over again. After all, even at UNWINED, the majority of our wines are made from well-known grapes such as Chardonnay, Sauvignon, Cabernet Sauvignon, Merlot, Pinot Noir and Syrah.

There are, however, over 5,000 different varieties of wine grapes and over 24,000 different names for these varieties. Of these 5,000 varieties, only 150 are planted in commercially significant amounts. This month the UNWINED Wine Club has selected wines made from these “lesser-known” grapes, all of them grown in California. While these wines may be lesser-known, you will find out that they are certainly not of lesser quality.

Grenache is not well known here in the US, but it happens to be the world’s most widely planted red wine varietal. It is frequently used to make rose and most often used in red blends. In other parts of the globe, it has many names such as Carignane Rousse in parts of France, Garnacha in Spain and Cannonau in Italy.

Pinotage, a cross between Pinot Noir and Cinsault, was created in South Africa and is very popular there. The main reason for creating this hybrid was to develop a wine grape with the attractive flavors of Pinot Noir but without the difficulties of cultivation in



the South African terroir. The end of apartheid expanded the market for this grape but it is still grown by only a handful of vineyards in North America.

Charbono is a black-skinned varietal found almost exclusively in Napa Valley. There are only about 80 acres of Charbono in all of California and the acreage is shrinking. While the DNA results are not conclusive, it is thought that Charbono originates from a rare French varietal called Corbeau.

Semillon is another grape that is popular in blends in North America (often with Sauvignon Blanc) but not as popular as a stand-alone varietal. It is the major white grape grown in Bordeaux and is most famous as the varietal used in Sauternes. Acreage in California for Semillon has dropped from 2,800 acres in 1981 to approximately 1,500 today.

This selection is just a taste of what is available from lesser-known varietals. Others that you can enjoy at UNWINED include Sangiovese, Primitivo, Barbera, Nebbiolo Tempranillo, Gewurztraminer, Pinot Blanc, Viognier, Albarino, Gruner Veltliner, Marsanne, Rousanne, Muscat, Pedro Ximenez, Cabernet Franc, Carignan, Malbec, Mourvedre, Petite Sirah, Tannat, and many more. Talk to the staff at UNWINED to learn more about the wines that are made from these unique grapes!

Wine Selections (the numbers indicate suggested tasting order)

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

Flight Club

Red Only and Alternating

1. **Vino Con Brio 2005 Pinotage, Lodi**
2. **Marilyn Remark 2006 Los Ositos Grenache, Monterey County**
3. **Shypoke 2006 Charbono, Napa Valley**

Select Club

Red/White

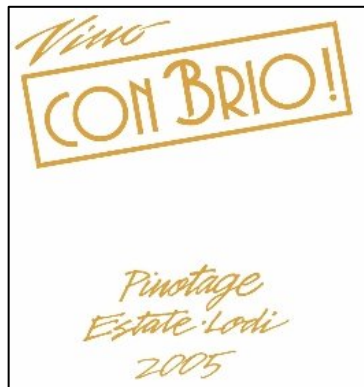
1. **Saxon Brown Wines 2007 Semillon, Alexander Valley**
2. **Marilyn Remark 2006 Los Ositos Grenache, Monterey County**

All Reds

1. **Vino Con Brio 2005 Pinotage, Lodi**
2. **Marilyn Remark 2006 Los Ositos Grenache, Monterey County**



Vino Con Brio 2005 Estate Pinotage, Lodi



The cedar, spice and blueberries pop in your mouth with hints of sage and nutmeg adding to the aroma and taste. This full bodied wine lingers with a long finish.

Pinotage is a cross between Pinot Noir and Cinsault, and is

also known as Hermitage in South Africa (thus the name Pinotage.) It was developed in 1925 because Pinot Noir is very hard to grow in South Africa.

Mike Matson planted Pinotage after he realized that the Lodi area has the same microclimate as the Cape Town area of South Africa, even the exact same heat summation tables. This vineyard is the largest Pinotage vineyard in North America. This wine scored 98 points and won Double Gold and Best in Show at the California State Fair Wine Competition.

Varietal: 100% Pinotage

Appellation: Lodi

Winemaker: Mike Matson

Website: www.vinoconbrio.com

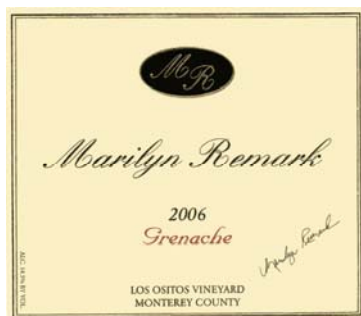
Maturity: Ready to drink now or over the next 3-5 years

Food Pairing: Wild game, duck and beef or pork roast, strong cheese

Price: \$21.95

Club Price: \$19.06

Marilyn Remark Winery 2006 Grenache, Los Ositos Vineyard, Monterey County



This Grenache is ripe with black cherry, herbs and spice. It is medium bodied with a great texture and good acidity that leads to a pleasing finish.

Joel Burnstein was originally a financial trader on the Pacific Stock Exchange but wanting a less stressful life, he left the stress of Wall Street for the stress of winemaking (at least it is outdoors!) He is a big fan of Rhone varietals and he and his soul mate, Marilyn Remark, opened Burnstein-Remark Winery to focus on Rhone wines. He says winemaking is, "a two step process: 1. Get good grapes, and 2. Don't screw it up." The dogs at the winery are Hogan and Snead. Can you guess what Joel's other passion is?

Varietal: 100% Grenache

Appellation: Los Ositos Vineyards, Monterey County

Winemaker: Joel Burnstein

Website: www.remarkwines.com

Case production: 184

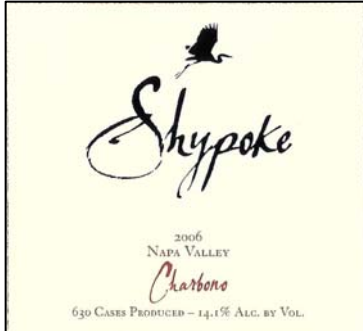
Maturity: Ready to drink now or through 2012

Food Pairing: BBQ chicken, Italian sausage, Gouda cheese

Price: \$27.95

Club Price: \$25.16

Shypoke Winery 2006 Charbono, Napa Valley



This is a vibrant, inky colored wine with aromas of black cherry, plum and pomegranate. The same dark fruits explode on the nose with chocolate, sage and tar notes. It finishes with ripe round tannins.

Charbono is a very rare grape and Shypoke's sustainably farmed 65 acres contain much of the world's remaining Charbono. DNA shows that it is the same as the rare French varietal called Corbeau from the Savoie region. Winemaker Peter Heitz and his family have been in the winemaking business on their property in Napa for over 100 years.

Varietal: 100% Charbono

Appellation: Napa Valley

Winemaker: Peter Heitz

Website: www.shypoke.com

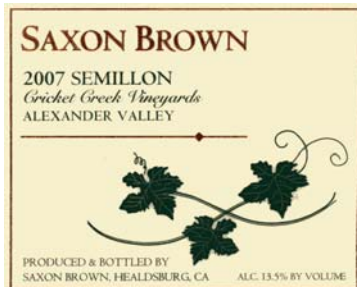
Case production: 630

Food Pairing: Smoked duck, hearty stews, smoked meats, ragu sauces, lamb chops

Price: \$34.95

Club Price: \$31.46

Saxon Brown Wines 2007 Semillon, Cricket Creek, Alexander Valley



This Semillon is bursting with white peach, citrus blossom and fig flavors, delivering a rich, slightly yeasty mouthfeel and lingering creamy finish. It has seen no oak and thus

retains its great acidity and fruity flavors.

To retain the flavors of the grape, the winemaker cold tank fermented this wine for over 90 days at 52F-55F. After fermentation, rather than aging in oak, he kept the wine on yeasts for five months to provide the soft richness.

Varietal: 100% Semillon

Appellation: Alexander Valley

Winemaker: Jeff Gaffner

Website: www.saxonbrown.com

Case production: 324

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

Food Pairing: Antipasto, gorgonzola cheese, New England clam chowder, halibut, sea bass

Price: \$21.95

Club Price: \$19.76