

UNWINED Wine Club June 2010 Release

California Wines made from Spanish and Portuguese Varietals

We all have had our share of Chardonnay, Cabernet Sauvignon, and other “classic” wines. But have you ever tried the intense berry, earthy and leathery flavors of a **Tempranillo**, the black currant and blackberry flavors of a **Garnacha**, or the beautiful aromatics and tropical fruit flavors of **Verdelho**? All too often consumers focus the bulk of their attention on the popular “classics” while missing out on the special joy that can be found in wines made from these lesser-known varietals.



Domestic producers of wines from these grapes tend to be concentrated in the Western U.S. with wineries located throughout California, Oregon, Washington, Arizona and Texas.

Even though the Southwestern U.S.A. was originally settled by the Spanish, wine producers in Spain were reluctant to let their precious grapes be transported to the New World. Thus the winemakers in the Southwest were left to make wines with grapes indigenous to the land. It was not until recently that U.S. winemakers discovered the unique character of Iberian (Spanish and Portuguese) varietals and started planting and producing wines from these grapes.

Spanish and Portuguese varietals grown in the U.S. include a wide range of both white wine and red wine grapes, some which should be very familiar. The white grapes include Albarino, Garnacha Blanca, Macabeo, Malvasia, Torrontes, Verdelho and Viura. The red grapes include: Garnacha, Graciano, Mataro (a.k.a. Monastrell, Mourvedre), Sousao, Tempranillo (a.k.a. Tinta Roriz), Tinta Cao, Touriga Francesca, and Touriga Nacional. In addition, there are many more varietals that are planted in very small quantities in the U.S.

While the original “Spanish Trail” ran from Santa Fe to Los Angeles, the “Nuevo Spanish Trail” connects producers of Spanish wines throughout the Southwest. The number of wineries producing these wines is growing every year. Many belong to **TAPAS (Tempranillo Advocates Producers and Amigos Society)**, an organization that is dedicated to the wines made from grape varietals indigenous to the Iberian Peninsula that are now grown in North America.

Wine Selections (the numbers indicate suggested tasting order)

Flight Club

Red Only

1. Hatcher Winery 2007 Mourvedre, Calaveras County
2. Odisea Wine Company 2007 “Temporary Insanity” Tempranillo, Clement Hills
3. Michael Martella Wines 2007 “Fiddletown” Grenache, Amador County

Red/White

1. Quinta Cruz Wines 2009 Verdelho, Lodi
2. Hatcher Winery 2007 Mourvedre, Calaveras County
3. Michael Martella Wines 2007 “Fiddletown” Grenache, Amador County

Select Club

All Reds

1. Hatcher Winery 2007 Mourvedre, Calaveras County
2. Michael Martella Wines 2007 “Fiddletown” Grenache, Amador County

Red/White

1. Quinta Cruz Wines, 2009 Verdelho, Lodi
2. Michael Martella Wines 2007 “Fiddletown” Grenache, Amador County

Datasheets for these wines can be found on our website at: www.unwinedshop.com



Quinta Cruz Wines 2009 Verdelho, Lodi



This wine has aromas and flavors of ripe peaches, white nectarines, apricots, honeydew melon, lemon peel and a floral accent. The acidity is bright and lively which

enables it to go well with many foods.

Verdelho probably originated in Sicily but came to the Iberian peninsula in the 15th or 16th century. It is the dominant grape in Madeira wines and is found in the Douro Valley of Portugal. Lodi is a perfect place to grow Verdelho given its warm daytime temperatures and the cooling effects of the delta.

Quinta Cruz is the Spanish and Portuguese varietal label of the another local wine producer, the Santa Cruz Mountains Vineyards.

Varietal: 100% Verdelho

Appellation: Silvaspoons Vineyard, Alta Mesa, Lodi

Winemaker: Jeff Emery

Cases produced: 216

Website:

www.santacruzmountainvineyard.com/quintacruz.html

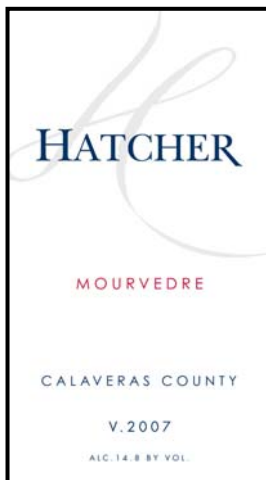
Maturity: Ready to drink now or through 2012

Food Pairing: Tapas and Asian cuisine

Price: \$19.95

Club Price: \$17.96

Hatcher Winery 2007 Mourvedre, Calaveras County



This wine has a dark red color with a black cherry aroma mixed with Tootsie Roll, rhubarb notes and hints of white pepper. On the palate, the black cherry is paired with plum and pluot flavors and a pleasant earthiness that one would expect from Mourvedre.

Mourvedre was introduced to Catalonia in Spain by the Phoenicians. While it is called Mourvedre in France and the U.S., it is also

known as Mataro in Portugal and Monastrell in Spain.

Varietal: 100% Mourvedre

Appellation: Calaveras County

Winemaker: Matthew Hatcher

Cases produced: 234

Website: www.hatcherwinery.com

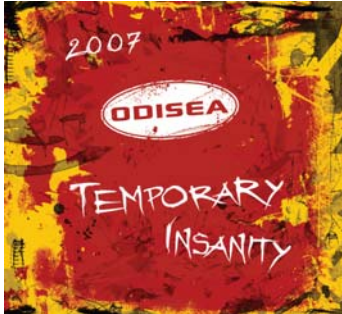
Maturity: Ready to drink now or next 3-5 years

Food Pairing: BBQ steak, hamburgers, summer dishes

Price: \$25.95

Club Price: \$23.36

Odisea Wine Company 2007 “Temporary Insanity” Tempranillo, Clements Hills



This wine has a dark, ruby color and a nose of juicy black cherry fruit with a touch of violet, mineral, white pepper and toasty oak. On the palate these same flavors come through with touches of vanilla and spice that linger through a long finish.

When the winemakers were looking for the right fruit for this wine, they thought they found what they were looking for at the Lewis Vineyard. However, their consultant said that he could not possibly work with another varietal especially in such a small lot. Shortly thereafter, they got a call from him saying that he had just visited the vineyard and bought two tons of the Tempranillo on the spot. The winemakers called this a case of “Temporary Insanity!”

Odisea (O-di-say-a) is derived from the word “Odyssey, meaning a long wandering and eventful journey.

Varietal: 90% Tempranillo, 5% Grenache, 5% Mourvedre

Appellation: Clements Hills (Sierra Nevada foothills)

Winemaker: Adam Webb & Mike Kuenz

Cases produced: 188

Website: www.odiseawineco.com

Maturity: Ready to drink now or through 2014

Food Pairing: London broil, prime rib, ribs, tri-tip

Price: \$25.95

Club Price: \$23.36

Michael Martella Wines 2007 “Fiddletown” Grenache, Amador County



This wine is made from almost 100% Grenache which is unusual. It has a dark garnet color and is amazingly rich in body, flavors and texture. Aromas include toffee, prune, dark fruit, floral and spice. Flavors include cola, coffee, dark dried fruits and a wonderful savory umami quality.

Michael Martella has been the winemaker for Thomas Fogerty winery since it was founded in 1981. He makes small amounts of wines at that facility for his own label, sourcing fruit from the best vineyards throughout the state.

Varietal: 98% Grenache, 2% Petite Sirah

Appellation: Oleta Vineyard, Fiddletown, Amador County

Winemaker: Michael Martella

Cases produced: 135

Website: www.michaelmartella.com

Food Pairing: Meats and poultry or a cheese platter with figs and honey

Price: \$27.95

Club Price: \$25.16