

UNWINED Wine Club July 2007 Release

Red Wine Bordeaux Blends and Chardonnay

Bordeaux-Style Blends



Most American wines are labeled with the grape variety that comprises at least 75% of that wine. However, many winemakers believe this minimum varietal requirement does not necessarily result in the highest quality wine. They point to Bordeaux in France as an example of a region where excellent wines are produced using several different varietals blended together.

In the U.S., Bordeaux blends are often called “Meritage,” (pronounced just like the word “heritage”) an invented word that is a combination of the words “merit” and “heritage.” The word Meritage is used to identify Bordeaux-style blends that represent the highest form of the winemaker’s art and blending.



A red wine Bordeaux blend is made from a combination of two or more Bordeaux varietals which can include Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec, Petit Verdot, St. Macaire, Gros Verdot and Carmenere. In general, no single variety may make up more than 90% of that blend.

Chardonnay

The Chardonnay grape is one of the happiest of all combinations: the grower loves to grow it; the winemaker loves to fashion it; and we all love to drink it! The end result is that, without question, Chardonnay is the single most sought after varietal in the world today.

The delicacy of the Chardonnay grape enables it to absorb the influences of both the vinification techniques and the appellation of origin. The grape contributes aromas and flavors that can include fruits (apple, pear, peach, apricot), citrus (lemon, lime and orange), tropical fruits (pineapple, banana, kiwi, mango), and flowers. The wine-making process can add aromas and flavors from malolactic (butter, cream and hazelnut); from oak (vanilla, coconut, oak, smoke, toast and yeast); and the terroir, or vineyard conditions, can contribute flint, mineral and mint.

Wine Selections (the numbers indicate suggested tasting order)

Flight Club

All Whites

1. Marimar Estate 2006 Chardonnay
2. Dutton Estate 2005 Chardonnay
3. Mon Lis 2005 Chardonnay

All Reds

1. Chateau Sainte-Marie 2005 Bordeaux
2. S. P. Drummer 2002 Red Table Wine
3. Calafia Cellars 2004 Red Table Wine

Select Club

Red/White

1. Dutton Estate 2005 Chardonnay
2. S. P. Drummer 2002 Red Table Wine

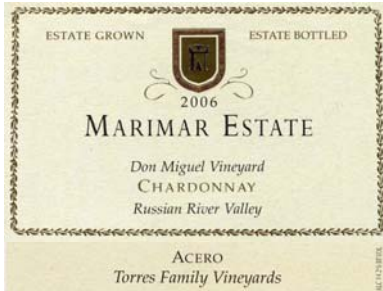
All Reds

1. Chateau Sainte-Marie 2005 Bordeaux
2. S. P. Drummer 2002 Red Table Wine



Marimar Estate

2006 “Acero” Chardonnay, Don Miguel Vineyard, Russian River Valley, Green Valley, Sonoma County, California



This wine's aroma exudes floral notes of honeysuckle and jasmine, combined with unique tropical flavors of guava and white peach. On the palate

lemon cream and spicy notes add complexity to the mouthfeel, ending with a dry, mineral finish and mouthwatering freshness.

“Acero” is Spanish for steel and refers to the fact that this wine was made without using oak barrels. Specially selected for fruit intensity and aromatics, the grapes were fermented in stainless steel to capture the purity of the flavors. After completing malolactic fermentation, the wine was kept in the tank until bottling in the spring.

The organically-grown Don Miguel Vineyard is located in Green Valley, the coolest and foggiest region of the Russian River Valley. The European-style high density planting results in low yields, greater flavor concentration and elegant aromas.

Varietal: Chardonnay

Winemaker: Marimar Torres

Appellation: Russian River Valley, Green Valley, Sonoma

Maturity: Ready to drink now or next 3 years

Food Pairing: Caribbean cuisine

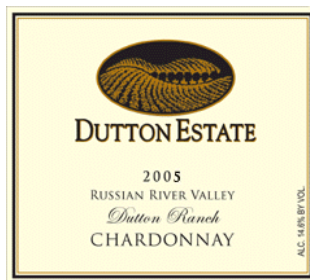
List Price: \$29.95

Club Member Price: \$26.96

Marimar Torres states, "My brother Miguel came in 1986 and advised me to plant the vines very close to the ground like in Europe, to achieve greater concentration in the grapes, and to plant rootstocks resistant to phylloxera. I named the vineyard 'Don Miguel' in honor of my father."

Dutton Estate

2005 “Dutton Ranch” Chardonnay, Russian River Valley, Green Valley, Sonoma County



Wine Enthusiast gave this wine 93 points and states, “The wine bursts with peach, pineapple, green apple, lime and apricot fruit.” This wine has a full body and a long finish. On the palate, it

has full fruit ripeness with creaminess and delightful mineral subtleties.

The grapes came from the Dutton Ranch vineyard. The juice was put through malolactic fermentation and then aged in French oak barrels chosen by the winemaker to emphasize the fruit and vineyard characteristics of the wine.

Varietal: Chardonnay

Winemaker: Mat Gustafson

Appellation: Russian River Valley, Green Valley, Sonoma

Maturity: Ready to drink now or over next couple years

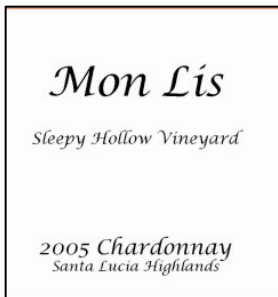
Food Pairing: Oysters, chicken or pork in cream sauce

List Price: \$ 23.95

Wine Club Member Price: \$ 21.56

Mon Lis

2005 Chardonnay, Sleepy Hollow Vineyard, Santa Lucia Highlands, Monterey County



This wine has wonderful aromas of apple, citrus and grapefruit. The palate is fruit forward and balanced with a smooth round mouthfeel and a long rich finish.

Mon Lis produces wine in a Burgundian style beginning with the use of Burgundian yeast, a slow, cool and dry fermentation, then partial malolactic fermentation. The juice was aged for seven months in French oak barrels, one third of which were new Sequin Moreau Burgundy Grand Cru Medium barrels.

Many vintners believe that the Sleepy Hollow Vineyard has many Burgundian attributes. As such, both Chardonnay and Pinot Noir, the grapes of Burgundy, are grown there.

Varietal: Chardonnay

Winemaker: Frank Mittricker

Appellation: Santa Lucia Highlands, Monterey County

Cases produced: 370

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

Food Pairing: Crab cakes, oysters, cream sauces on chicken, pork or shrimp

List Price: \$32.95

Club Member Price: \$29.66

Chateau Sainte-Marie

2005 Bordeaux Superieur, "Vieilles Vignes," France



This wine has a beautiful crimson color and strong red fruit flavors with a touch of spice on the nose. It is well balanced with ripe tannins and formidable structure.

Chateau Sainte-Marie is a family-owned property located in the

Entre deux Mers region in the heart of Bordeaux. The vineyards are on the highest elevation in the appellation. The grapes were hand-picked from vines over 35 years old. ("Vieilles Vignes" means "Old Vines.") The grapes were cool fermented, skin macerated, then aged in stainless steel and lightly fined and filtered prior to bottling.

Varietals: 54% Merlot, 28% Cabernet Sauvignon, 18% Cabernet Franc

Winemaker: Gilles Dupuch

Appellation: Entre deux Mers, Bordeaux, France

Maturity: Ready to drink now or next 5-6 years. Decant and let sit for 15 minutes prior to serving.

Food Pairing: Red meat, Camembert cheese

List Price: \$18.95

Club Member Price: \$17.06

S. P. Drummer
2002 Sonoma County Red Wine, Sonoma County



This wine's aromatics are intense with notes of ripe black plums, and its palate's core exudes flavors of black stone fruits,

especially Santa Rosa plum. Coupled with balanced acidity and mouth-coating tannins, the wine has a rich mouthfeel and a long finish. The winemaker's goal was to harmoniously blend cool climate Merlot with the aromatic component of Cabernet Franc and the textural components of Cabernet Sauvignon.

The grapes from the three vineyards providing fruit for this wine were fermented separately in open top tanks and then aged in a high percentage of new French oak.

Varietal: 50% Merlot (Sonoma Carneros)
40% Cabernet Sauvignon (Sonoma Valley)
10% Cabernet Franc (Napa Valley)

Winemaker: Scott Peterson

Appellation: Sonoma County

Cases produced: 440

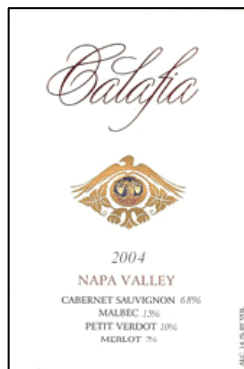
Maturity: Ready to drink now or over next 4-6 years. Decant and let sit for 30 minutes prior to serving.

Food Pairing: Leg of lamb, T-bone steak

List Price: \$32.95
Club Member Price: \$29.66



Calafia Cellars
2004 Red Table Wine, Napa County



This wine exudes deep and concentrated aromas of blackberry, loganberry, and clove, with a second layer of pepper, nutmeg and cassis. Flavors also include dark chocolate, spice and nuances of oak and toast. This wine exhibits depth, concentration, fine-grain tannins and is seamless from beginning to end.

Cabernet Sauvignon provides the structure and base characteristics for this wine. Malbec provides the concentrated blackberry, spice and pepper flavors. Merlot contributes the cherry, fruit-forward characteristic. The estate Petit Verdot provides dark color and enhances the long rich finish.

Varietal: 68% Cabernet Sauvignon, 15% Malbec, 10% Petit Verdot, 7% Merlot

Winemaker: Randle Johnson

Appellation: St. Helena, Mt. Veeder, Napa

Cases produced: 350

Maturity: Ready to drink now and the intense berry and fruit indicates this wine will increase in elegance for the next 4-5 years. Decant and let sit 30 minutes prior to serving

Food Pairing: Game birds, veal, ham, lamb

Price: \$45.95
List Price: \$41.36