

UNWINED Wine Club July 2008 Release

Local Wineries – Only an hour or so away!

San Jose is in the heart of a major wine making area with many excellent boutique wineries within an hour or so away!



All wines in this release are from wineries that are within 50 miles of UNWINED and produce high quality wines representative of this region. The primary appellations surrounding San Jose include Santa Cruz Mountains, Santa Clara Valley, San Benito County, Livermore Valley and the northern portion of Monterey.

Santa Cruz Mountains – There are many boutique wineries found along both sides the ridge of the Santa Cruz Mountains. More than fifty wineries operate here. Elevation, location (being on the cooler Santa Cruz side of the ridge vs. the warmer Santa Clara side), ocean winds and fog all affect the microclimates of Santa Cruz Mountains.

Livermore Valley – Winemaking began here when an English sailor, Robert Livermore, jumped ship in 1844 and planted the first vineyards. Livermore Valley, one of the first designated appellations based on its unique gravel-based soils and marine winds drawn into the valley every afternoon, has more than 40 wineries.

Santa Clara Valley - The “Valley of Heart’s Delight” has a long rich history of viticultural dating back to the Gold Rush era. Urban sprawl has forced most of the valley’s wine industry to migrate to its southern extremes near Gilroy but there are still 22 wineries in this appellation. The valley is largely protected from the influence of the Pacific Ocean.

San Benito – Long the home of industry giant Almaden, San Benito shook when this winery sold out in the late 1980’s. Small boutique wineries have taken its place and there are over 300 acres planted now. The climate is moderate, cooled by the Pacific Ocean breezes that penetrate through the mountain ranges.

Monterey – Most of this massive AVA lies south of Salinas in the fertile Salinas Valley. A few Monterey wineries lie within the 50 mile radius from UNWINED, in the area a few miles south of Salinas. This area has a moderate climate with fog cooling the air in the morning and a midday blast of air, keeping daytime temperatures in the 70’s.

Many of the wineries are offering special deals to UNWINED customers visiting them.

Wine Selections (the numbers indicate suggested tasting order)

Flight Club

All Whites

1. 2006 Viognier, Marilyn Remark Winery, Monterey County
2. 2006 Chardonnay, Six Strings Winery, Santa Lucia Highlands
3. 2007 “La Sirena” White Blend, Sones Winery, Santa Cruz Mountains

All Reds

1. 2005 Pinot Noir, Gatos Locos, Santa Cruz Mountains
2. 2005 Mouvedre, Livermore Valley Cellars (LVC), Livermore Valley
3. 2005 Merlot, Sycamore Creek, Santa Clara Valley

Select Club

Red/White

1. 2007 “La Sirena” White Blend, Sones Winery, Santa Cruz Mountains
2. 2005 Pinot Noir, Gatos Locos, Santa Cruz Mountains

All Reds

1. 2005 Pinot Noir, Gatos Locos, Santa Cruz Mountains
2. 2005 Mouvedre, Livermore Valley Cellars (LVC), Livermore Valley

Marilyn Remark Winery

2007 Viognier – Arroyo Seco, Monterey County, California



This wine has true varietal character with aromas of rose petal, spice and peach with accents of green apples and vanilla. On the palate there are lush fruit flavors of peach, citrus

and orange peel with many spices. It has balanced acidity and a long finish. This wine is stainless steel fermented and aged in French oak barrels for 6 months..

Marilyn Remark and her husband/winemaker Joel Burnstein are now in their third year as a winery in Monterey's Santa Lucia Highlands appellation. They focus on Rhone varietals. Their philosophy in wine making is a two step process, "1. Get great grapes, 2. Don't screw it up."

Varietal: 100% Viognier

Appellation: Loma Pacific Vineyard, Arroyo Seco, Monterey County, California

Winemaker: Joel Burnstein

Website: www.remarkwines.com

Cases produced: 172

Maturity: Ready to drink now or next 1-2 years

Food Pairing: Cream-sauce Pasta, roasted fowl

Price: \$27.95

Club Price: \$25.16

Six Strings Winery

2006 Chardonnay, Santa Lucia Highlands, California



This Chardonnay has a lemon gold color. The nose presents an apple and citrus aroma with a touch of vanilla bean. The rich creamy mouthfeel along with the continuation of the apple and citrus on the palate leaves you wanting to taste more.

It has a nice balance of acidity and a medium length finish. This wine received a bronze medal at the 2008 San Francisco Chronicle Wine Competition.

Both founders, Iain Crabb and Gary Cornick are guitarists who share a passion for making excellent wines in small lots that are inspired by great music. They state, "for us, the combination of an excellent wine and the sound of a well-played guitar culminates in a wine tasting experience that is unlike any other." That sounds like a wine for UNWINED!

Varietal: 100% Chardonnay

Appellation: Olsen Ranch Vineyard, Santa Lucia Highlands, Monterey County, California

Winemaker: Gary Cornick and Iain Crabb

Website: www.sixstringswinery.com

Case production: 220

Maturity: Ready to drink now or through 2009

Food Pairing: Seafood, Salmon

Price: \$27.95

Club Price: \$25.16

Musical Note: *Drinks best while listening to a well-played acoustic guitar*

Sones Cellars

2007 "La Sirena" White Wine Blend, Monterey County, California



This light lemon-gold colored wine is very aromatic with citrus, and tropical fruits. The palate is full of flavors of citrus, lemon, tropical fruits and herbal qualities.

Michael Sones is the Winemaker at Bargetto Family Winery in Soquel. The Sones Cellars blend is his pride and joy, focusing on a small number of varietals with limited

production all produced by Michael, his wife Lois and daughter Michaela.

The Sones' figurehead of Minerva on the label is representative that they met while Michael and Lois were working on the Carla Costa cruise ship in the 80's.

Varietal: 45% Pinot Gris, 45% Viognier, 10% Sauvignon Blanc

Appellation: Monterey County, California

Winemaker: Michael and Lois Sones

Website: www.sonescellars.com

Case production: 250

Food Pairing: Spicy Asian foods

Price: \$23.95

Club Price: \$21.56

Gatos Locos of Vine Hill

2005 Pinot Noir, Santa Cruz Mountains, California



This is a wine that is full of black cherry, strawberry jam and a hint of white pepper on the nose. The palate carries on the same flavor qualities and is well balanced with a beautiful long finish.

This is a blend of Pinot Noir grapes from the Santa Cruz appellation. Grapes

from the north provide the white pepper spice while those from the south deliver big berry flavors. All is blended into one bottle for a well balanced quality wine.

The Gatos Locos (Crazy Cats) label is produced by a local Santa Cruz artist. Pinot Noir is the winery's focus and the wine is inspired by the interesting people of Santa Cruz and their fresh perspective.

Varietal: 100% Pinot Noir

Appellation: Santa Cruz Mountains, California

Winemaker: Sal Godinez

Website: www.gatoslocosofvinehill.com

Case production: 655

Maturity: Ready to drink now or next 6-10 years

Food Pairing: Light meats, pork, fowl

Price: \$32.95

Club Price: \$29.66

Livermore Valley Cellars (LVC)
2005 Mourvedre, Livermore Valley, California



flavors with a variety of spices. It has a medium long finish.

LVC is located in the southern area of the Livermore Valley appellation, surrounded by new housing developments. Like many small wineries LVC depends on volunteer and wine enthusiasts help. LVC's motto is "Wine with Character ... Made by Characters" .

Mouvedre is a Rhone varietal, not often found in single varietal U.S. wines. The LVC Mourvedre has a palate with full body and rich taste of cherry

Varietal: 100% Mourvedre

Appellation: Livermore Valley, California

Winemaker: Tim Sauer

Website: www.lvcwines.com

Case production: 125

Maturity: Ready to drink now or over next 2-4 years

Food Pairing: Steak, Filet Mignon

Price: \$21.95

Club Price: \$19.76

Sycamore Creek
2005 Merlot, Santa Clara Valley, California



smooth. This is a big and meaty Merlot. It is aged for 20 months in 50% new French and American oak barrels.

Located in the Uvas Valley (uva is "grape" in Spanish), the Sycamore Creek property has been planted in grapes since the early 1900's. Sycamore Creek Vineyards was purchased by Bill and Carolyn Holt in 2005 and is dedicated to producing high quality, full-flavored wines.

This fine Merlot presents a pleasant, yet intensive, aromas of plum, caramel and chocolate. On the palate that same plummy flavor comes through along with caramel, currant, chocolate, cinnamon, currant and leather. The finish is long and

Varietal: 100% Merlot

Appellation: Santa Clara Valley, California

Winemaker: Ted Medeiros

Website: www.sycamorecreekvineyards.com

Cases produced: 184

Maturity: Ready to drink now or over next 5-7 years

Food Pairing: Rib eye and grilled meats

Price: \$26.95

Club Price: \$24.56