

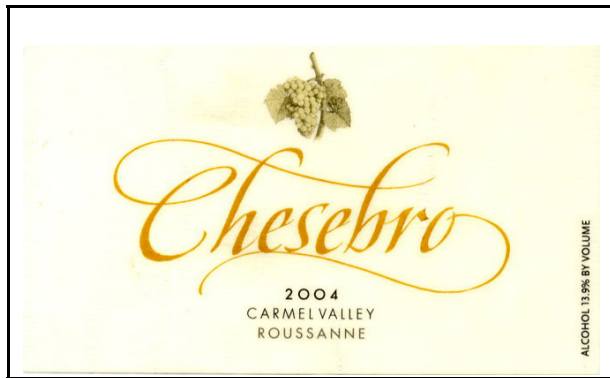
# UNWINED

## WINE BAR & SHOP



### Chesebro

2004 Roussanne, Carmel Valley



**Varietal:** 90% Roussanne,  
5% Sauvignon Blanc Musque,  
5% Vermentino

**Winemaker:** Mark Chesebro

**Alcohol:** 13.9%

**Cases Produced:** 85

**Appellation:** Carmel Valley

#### The Wine

Bright yet softly textured, this Roussanne offers aromas of red apples, honeysuckle and citrus; a round and creamy mouthfeel with flavors of honeydew and cantaloupe melons, hints of citrus, beeswax, and subtle minerality. Small amounts of Vermentino and Sauvignon Blanc Musque add citrus and melon flavors adding to the wine's overall complexity.

#### The Vineyard

The entire Chesebro home ranch in Carmel Valley is located only 5 miles from the Pacific Ocean yet 25 miles into the Carmel Valley. The vineyard is a gentle bowl shaped bench situated at 1500 feet elevation whose vines experience later than normal budding. No pesticides or herbicides are used and all fruit is hand-harvested in several passes.

#### The Winemaking

The winemaker's approach begins with planting the best varieties for a given vineyard site, and then producing the best possible wines from that fruit, without imprinting a winemaking style onto the terroir expression of the vineyard. This wine was fermented in neutral oak and stainless steel and not allowed to undergo malolactic fermentation.

#### Food Pairing

Seafood and especially shellfish  
Vegetables

**List Price: \$ 23.95**

**Wine Club Member Price: \$ 21.55**

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### Mann Cellars

2004 Mann Syrah, Mannstand Vineyards, Santa Clara Valley



**Varietal:** Syrah

**Winemaker:** Mike Mann

**Alcohol:** 14.5%

**Cases Produced:** 285

**Appellation:** Santa Clara Valley

#### The Wine

This wine has a deep ruby color and a flamboyant nose of cherry and red fruits with a touch of oak. On the palate, the wine exudes cherry, blackberry, licorice and vanilla flavors and a sumptuous mouthfeel. It has a long oaky finish.

#### The Vineyards

Mannstand Vineyards was established in 1981 and is located at the base of the Diablo Range on the east side of the Santa Clara Valley. Afternoon breezes emanating from Monterey Bay moderate the valley temperatures and extend the growing season, which is ideal for maturing classic red wines. An expansive trellis system (Geneva Double Curtain) and extensive leaf pulling ensure that each grape bunch is bathed in sunlight and fully ripened.

#### The Winemaking

Mann Cellars winemaking philosophy is to produce highly extracted wines employing small lot fermentations and aging in new French and American oak. The grapes for this wine were cold soaked and the juice aged 'sur lie' to promote a rich mouth feel.

#### Food Pairings

Grilled or braised beef  
Dark berry sauces

**List Price:** \$ 23.95

**Wine Club Member Price:** \$ 21.56

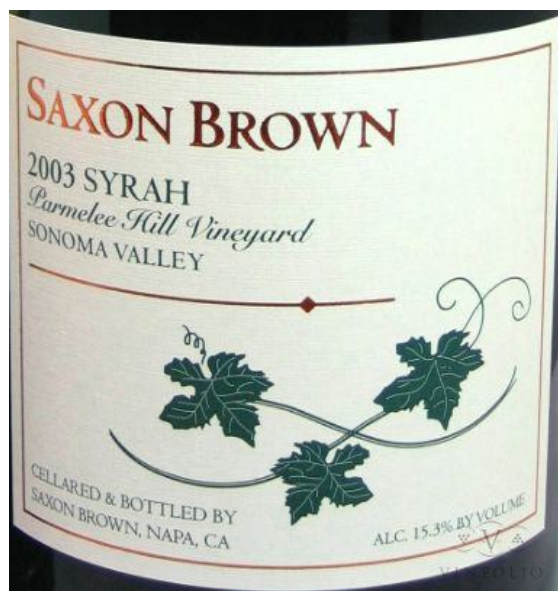
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WINE BAR & SHOP



## Saxon Brown Wines

2003 Syrah, Parmelee Hill, Camp Block, Sonoma Valley



**Varietal:** Syrah

**Winemaker:** Jeff Gafner

**Alcohol:** 15.3%

**Cases Produced:** 275

**Appellation:** Sonoma Valley

### The Wine

This Syrah is dark and dense and exudes vivid aromatics. The aromas include violets, concentrated black cherry, mocha, cigar tobacco, brown spice, blackberry and refined oak. The palate is very rich and well structured with similar flavors as the aromas. The finish is long and lush. Anthony Dias Blue has rated this wine 92 points.

### The Vineyards

The Parmelee Hill vineyard was planted in 1996 in southwest Sonoma Valley. All the fruit for this wine comes from the "Camp" block, a 1.5 acre parcel that sits on the edge of a hill near the family's camp site. Here, the Durell clone is planted on S04 rootstock in clay loam soils.

### The Winemaking

Saxon-Brown emphasizes gentle handling and slow fermentation, followed by lengthy aging to promote wines of elegance and longevity. The grapes went through cold soak extraction for three days, fermented with "low rate" yeast for a slow fermentation and then pressed after 14 days. It was then put into new and one-year-old French oak barrels. After malolactic fermentation, the wine was racked off the lees and returned back to the same barrels for an additional 10 months of aging.

### Food Pairing

Scallops, Shish kebab  
Berry dishes

**List Price: \$ 31.95**

**Wine Club Member Price: \$ 28.75**

# UNWINED

## WINE BAR & SHOP



### Chateau Haut-Blanville 2002 Coteaux Du Languedoc Grande Cuvée



**Varietal:** 85% Syrah plus Mourvedre, Grenache and Carignan

**Alcohol:** 13.5%

**Cases Produced:** 2900 (a small percentage is imported into the USA)

**Appellation:** Languedoc, France

#### The Wine

This wine has a very complex nose consisting of white pepper, red cherry and raspberry, very typical aromas of the wines grown in the Languedoc region. On the palate, the wine is concentrated with ample acidity and smooth supple tannins. The dark red fruit flavors are very pronounced, especially raspberries and cassis. The finish is long and elegant with licorice notes.

#### The Vineyards

Blanville's vineyards are situated within the "Coteaux du Languedoc – Gres de Montpellier" and "Vins de Pays de la Vicomté d'Aumelas" appellations. These areas cover three different terroirs on the outskirts of Saint-Pargoire, all of which enjoy a large variation in soils, sunlight exposure and surroundings.

#### The Winemaking

The winemaker puts this wine through a long primary fermentation followed by malolactic fermentation in the barrels. It was aged in 30% new French oak barrels for 12 months and then 6 months in stainless tanks. The wine was aged 6 months in the bottle before release.

#### Food Pairing

Beef filet prepared with a red sauce  
Grilled lamb or any game dish

**List Price: \$ 30.95**

**Wine Club Member Price: \$ 27.85**