

UNWINED Wine Club August 2007 Release California Zinfandels and Australian Sparkling

The wine industry has been going "green" for years. Many wineries rely on solar energy and many of your favorite wines are made from organic grapes. Starting with this Wine Club release, UNWINED is also going "green." Instead using reams of paper to print hundreds of four-page newsletters to include in each shipment, the UNWINED Club Newsletter will now be accessible via the UNWINED website at http://www.unwinedshop.com/UNWINED_Club_Newsletter_0807.pdf.

Zinfandel

Zinfandel is the second most widely planted red wine grape in California and more Zinfandel is grown in California than in any other region in the world.

University of California, Davis DNA evidence suggests that Zinfandel and its Italian genetic clone, Primitivo, is a clone of the Croatian grape Crljenak. It is believed that Zinfandel was brought to New York in 1820, originating from cuttings from the Imperial Austrian plant species collection. It became a popular table grape in the Northeast and by the mid-1850's; it was planted in California where it has since thrived under ideal growing conditions.



Zinfandel wines are made in many different styles consisting of myriad flavors. Wines can range from light and fruity to concentrated with ultra-intense pepper and jam. Zinfandel grapes are also used to make tart, intriguing roses; soft, simple and sweet blushes; unique sparklers; dessert and fortified wines; and of course the popular "White Zinfandel." The small, berry-like Zinfandel grape is tough to grow. Its clusters tighten up and ripen unevenly. That is the reason why many winemakers wait until late in the fall to pick the grapes.

Zinfandel vines love the warm valleys that are near the coast. As such, this varietal grows extremely well in Dry Creek Valley, the hills of Napa and Sonoma, as well as Mendocino County and Paso Robles. Old vine vineyards of Zinfandel can also be found in Amador County in the Sierra Foothills.

Zinfandel Food Pairings

Zinfandel is sometimes referred to as "spicy" wine because of its intense cassis and black pepper flavors. It pairs best with bold flavored foods like grilled steak, lamb, gorgonzola cheese, and dark chocolate. Lighter Zinfandels also pair well with rich, creamy pastas, grilled or rotisserie chicken and baked Italian dishes like lasagna and cannelloni.

Zinfandel's berry flavors go well with berry fruits and also provide a nice contrast to salt, which is why Zinfandels work well with saltier dishes. Be careful pairing these wines with really spicy dishes because the "heat" of these dishes may not go well with the high alcohol content found in many California Zinfandels.

Wine Selections (the numbers indicate suggested tasting order)

Flight Club – Red Only and Alternating

1. Anglim 2005 Zinfandel, St. Peter of Alcantara Vineyard, Paso Robles
2. Preston of Dry Creek 2005 Zinfandel, Dry Creek Valley, Sonoma
3. The Terraces at Quarry Vineyards 2005 Zinfandel, Rutherford, Napa Valley

Select Club – Red Only

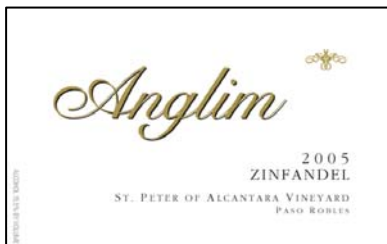
1. Anglim 2005 Zinfandel, St. Peter of Alcantara Vineyard, Paso Robles
2. Preston of Dry Creek 2005 Zinfandel, Dry Creek Valley, Sonoma

Select Club – White/Red

1. Taltarni Brut Taché Sparkling Wine, Victoria and Tasmania, Australia
2. The Terraces at Quarry Vineyards 2005 Zinfandel, Rutherford, Napa Valley

Anglim Winery

2005 Zinfandel, St. Peter of Alcantara Vineyard, Paso Robles



This wine is rich and lively, exuding bright plum, crushed raspberries and blackberries plus some cinnamon, sandalwood and

spice flavors. The wine is medium-bodied with a rich, long finish.

This is the first Zinfandel from Anglim and it is a real delight. The grapes are from a small vineyard on the west side of Paso Robles near Templeton. They were de-stemmed and whole-berry fermented in open-top bins for to ensure a slow process. The wine was then aged for 20 months in oak barrels (80% French, 20% American) and then bottled unfiltered and unfiltered.

Varietal: 100% Zinfandel

Vineyard: St. Peter of Alcantara

Website: <http://www.anglimwinery.com>

Winemaker: Steve Anglim

Cases Produced: 234

Appellation: Paso Robles

Maturity: Ready to drink now through 2011

Release Date: August 1, 2007

List Price: \$25.95

Club Member Price: \$23.36

Preston of Dry Creek

2005 Zinfandel, Old Vines/Old Clones, Dry Creek Valley



This wine is jammy and briary, with an aroma sensation of wild blackberry bushes. Spice flavors include a bit of pepper, clove and cinnamon. Good acidity and moderate tannins are followed by a

long interesting finish, making this a balanced wine.

Vines of pre-prohibition clones, up to 100 years old, provide the preferred combination of flavor, texture and finish. The entire Preston farm is certified organic by the California Certified Organic Farmers in recognition of Preston's multi-year program of soil nutrition, pest management and vinification without the use of synthetic materials.

The wine obtains increased complexity from a small amount (7%) of Petite Sirah, emulating field-blends from earlier times.

Varietal: 93% Zinfandel, 7% Petite Sirah

Vineyard: Estate grown, certified organic

Winemaker: Matt Norelli

Website: <http://www.prestonvineyards.com>

Cases Produced: 955

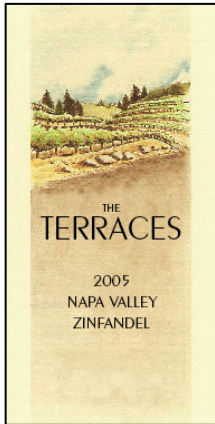
Appellation: Dry Creek Valley, Sonoma County

Maturity: Ready to drink now through 2017

List Price: \$27.95

Wine Club Member Price: \$25.16

The Terraces at Quarry Vineyards 2005 Zinfandel, Napa Valley



This deep dark colored wine has aromas of lavender, blueberry and clove, complementing a full and long, fruit-filled finish. Good acidity and medium- to full-body tannins result in a wine of excellent balance.

The Terraces has focused on producing small handcrafted lots of Cabernet Sauvignon and Zinfandel since 1985. The primary Zinfandel fruit is sourced from a block at the 300-400 foot elevation in the eastern foothills of Napa Valley's Rutherford appellation. This wine was aged for 18 months in oak barrels (30% French, 70% American).

Varietal: 93% Zinfandel, 6% Petite Sirah, 1% Cabernet Sauvignon

Website: <http://www.terraceswine.com>

Winemaker: Timm Crull

Appellation: Napa Valley

Cases produced: 740

Maturity: Ready to drink now through 2011

Release Date: July 2007

List Price: \$34.95

Club Member Price: \$31.46

Taltarni Vineyards

2005 Taltarni Brut Taché Sparkling, Victoria & Tasmania, Australia



The white wine for this wine club release is a fine "sparkler" from Australia. This wine's wonderful salmon pink color is enhanced by its fine, persistent bubbles. The nose delivers an assortment of fresh fruit, rose petal, apricot blossom and white peach aromas. The palate shows elegant red berry fruits and nutty savory flavors. The finish is long, clean and dry.

Taché is a French word meaning "stained" and refers to the rare winemaking method used since 1985 by Taltarni to create this fine rose-colored sparkling wine. Its amazingly delicate salmon pink color is achieved by adding a dash of red wine liqueur to the finished tirage wine at disgorgement.

Varietals: 49% Chardonnay, 45% Pinot Noir, 6% Pinot Meunier

Vineyards: 70% Victoria Pyrenees, 30% Tasmania

Winemaker: Loïc Le Calvez

Website: <http://www.taltarni.com.au>

Appellation: Victoria & Tasmania

Maturity: Ready to drink now or 2-3 years

Food Pairing: Fresh prawns, sushi, oysters, soft cheeses or trout

List Price: \$18.95

Club Member Price: \$17.06