

UNWINED Wine Club August 2009 Release Central Coast Pinot Noir

"It's a hard grape to grow, as you know. It's thin-skinned, temperamental, ripens early. It's not a survivor like Cabernet, which can just grow anywhere and thrive even when it's neglected. No, Pinot needs constant care and attention. And, in fact, it can only grow in these really specific, tucked away corners of the world. Only somebody who really takes the time to understand Pinot's potential can then coax it into its fullest expression. Then, oh its flavors, they're just the most haunting and brilliant and thrilling and subtle and ancient on the planet," so says Miles in the 2004 hit movie, *Sideways*, as he explains his love for Pinot Noir to Maya.



offers good drainage and thus a higher average soil temperature? Pinot Noir has an ability to reflect the "terroir" more than most varietals, thus making site selection very critical.

As described by Miles, Pinot Noir is a difficult grape to grow. It is genetically unstable with an estimated 200 to 1000 clones worldwide. (By comparison, Cabernet Sauvignon has only 12 clones.) It is susceptible to Spring frosts

because it is an early leafing varietal and the vines are not vigorous and do not produce the leaf cover to protect the crop from birds. The thin-skins and tender berries can shrivel and dry out rapidly. It is also difficult to ferment, and its thin skins make color retention difficult.

Pinot Noir is in fact one of the oldest wine grape varietals in the world; it was vinified by ancient Romans in the first century A.D. It is recognized worldwide as a classic wine grape and is grown in almost all wine-growing countries. However, the area where Pinot Noir has been made into the most outstanding wines is in France's Burgundy region, especially in the 2-mile wide, 30-mile long stretch of hills known as the "Cote d'Or" ("Golden Hillside.")

Certain regions have shown particular promise for growing Pinot Noir. The Willamette Valley in Oregon, the Okanagan Valley of British Columbia and Central Otago in New Zealand have all been proven to produce great Pinot Noir.

What is so special about this area? Is it the gentle eastern facing slopes that expose the grapes to the warming morning sun, but shade it from intense afternoon sun? Is it the chalky, calcareous soil that

In California there are several great Pinot Noir regions, most of which also are good for the other main Burgundian grape, Chardonnay. Santa Maria Valley, Russian River Valley, Carneros, Anderson Valley and Santa Lucia Highlands all have excellent Pinot Noirs from several producers.

Wine Selections (the numbers indicate suggested tasting order)

Datasheets on these wines can be found on-line at www.UNWINEDshop.com

Flight Club

Red Only and Alternating

1. Aiena Wines, 2007 Pinot Noir, Monterey County
2. Tondré Grapefield, 2006 Pinot Noir, Santa Lucia Highlands, Monterey County
3. Roessler Cellars, 2006 Pinot Noir, La Encantada Vineyard, Santa Rita Hills, Santa Barbara County

Select Club

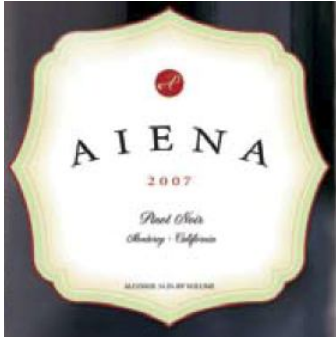
Red/White

1. Elizabeth Spencer Wines, 2006 Chardonnay, Sonoma Coast
2. Aiena Wines, 2007 Pinot Noir, Monterey County

All Reds

1. Aiena Wines, 2007 Pinot Noir, Monterey County
2. Roessler Cellars, 2006 Pinot Noir, La Encantada Vineyard, Santa Rita Hills, Santa Barbara County

Aiena Wines 2007 Pinot Noir, Monterey County



This wine has both an aroma and flavor of red and black fruits. The bright red color translates to an intense vibrancy on the palate that reflects the grapes cool climate and low yields.

The grapes come from two sources: Mission Ranch, near the junction of Arroyo Seco and Santa Lucia Highlands appellations, and the Silacci Vineyard, just outside the northern end of Santa Lucia Highlands, and one of the coolest sites in the county.

Byron Kosuge, former Saintsbury and current Miura Vineyards winemaker, exposed this wine to moderate oak in an effort to bring out the true flavors of the grapes.

Varietal: 100% Pinot Noir

Appellation: Monterey County (just outside Santa Lucia Highlands)

Winemaker: Byron Kosuge

Website: www.aienawines.com

Case production: 500

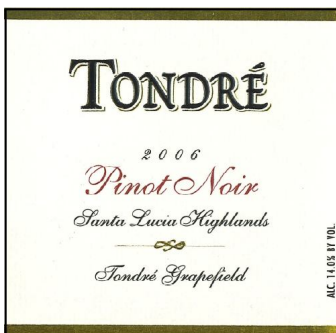
Maturity: Ready to drink now or over the next 3-5 years

Food Pairing: Various poultry from chicken to pheasant

Price: \$24.95

Club Price: \$22.46

Tondré Grapefield 2006 Pinot Noir, Santa Lucia Highlands, Monterey County



On the nose, this wine has tremendous ripe fruit qualities with a spicy character. On the palate, there are great amounts of black cherry fruit, layered with tart bing cherries and subtle integrated oak characteristics of vanilla and nutmeg. The finish exhibits supple velvety tannins and balanced acidity.

The grapes were 100% destemmed and open-top fermented using a gentle "pulsair" method of cap management. It was aged in 33% new Hungarian oak barrels. This wine was made by Tony Craig, formerly at David Bruce and now the owner and producer of Sonnet Pinot Noir.

Varietal: 100% Pinot Noir

Appellation: Santa Lucia Highlands, Monterey County

Winemaker: Anthony Craig

Website: www.tondrewines.com

Case production: 350

Maturity: Ready to drink now or through 2012

Food Pairing: Lean meats such as turkey, rabbit, game bird, filets of beef

Price: \$32.95

Club Price: \$29.66



Roessler Cellars

2006 Pinot Noir, La Encantada Vineyard, Santa Rita Hills



This wine has a nose rich in dark fruit with a touch of smoked meat and herbs. The palate reflects similar characteristics with dusty earth tones

and a variety of herbs and light oak. Bright acid and tannic structure give the wine real staying power.

The grapes for this wine came from the La Encantada Vineyard, located in the western-most portion of the Santa Rita Hills. This vineyard is owned by Richard Sanford, a wine industry pioneer who has been growing Pinot Noir in this area since the 1970's. Roessler Cellars focuses on single vineyard Pinot Noirs just like this one.

Varietal: 100% Pinot Noir

Appellation: Santa Rita Hills, Santa Barbara County

Winemaker: Scott Shapley

Website: www.roesslercellars.com

Case production: 300

Food Pairing: Smoked or wood-roasted, braised meats

Price: \$32.95

Club Price: \$29.66

Elizabeth Spencer Wines

2006 Chardonnay, Sonoma Coast, Sonoma County



This wine is pure yellow gold in color. The nose exudes crisp apple, honeysuckle and melon aromas with hints of lemon meringue, clove and slate. On the

nose the same flavors come through with Meyer lemon, crème brulee, lavender and pear. The crisp acidity brings the palate into focus leading to a nice citrus finish.

The grapes were hand-harvested, pressed as whole clusters and then fermented in a combination of new and older French oak barrels along with some specially designed stainless steel barrels.

Varietal: 100% Chardonnay

Appellation: Sonoma Coast

Winemaker: Matthew Rorick & Spencer Graham

Website: www.elizabethspencerwines.com

Case production: 480

Maturity: Ready to drink now or next 2-3 years

Food Pairing: Antipasto, gorgonzola cheese, New England clam chowder, halibut, sea bass

Price: \$29.95

Club Price: \$26.96