

**UNWINED Wine Club September 2008 Release
Syrahs and Roussanne**

The Shiraz grape may have received its name from the Persian city of Shiraz in Iran, where some believe the process of winemaking originated some 7,000 years ago. However, a recent UC Davis study concluded that this grape variety, in its modern cultivated form, originated in the vicinity of the Northern Rhône valley of France, resulting from a cross between the Dureza and Mondeuse Blanche grape varieties.



France and Australia are responsible for most of the Syrah/Shiraz acreage in the world. A relative newcomer to the California wine scene, Syrah has gained popularity only in the last decade, with the state's wineries now shipping over 1.2 million cases throughout the U.S.

Characteristics of Syrah

The Syrah grape primarily expresses its characteristics through fruit and spice. Simple Syrah wines focus on the fruit, exhibiting dark berry flavors, such as blackberries and loganberries. Complex Syrah wines evolve into layers of flavor, expressing wood smoke, spice, cassis and black pepper.

Syrah is a powerful, full-bodied wine that transforms with aging. While it may begin as a supple, fruit-driven wine, bottle aging converts Syrah into an

intense, complex wine with a rich conglomeration of spices.

Viticulture and Vinification Climate

The Syrah varietal has a low tolerance for temperatures that are too hot or too cold. Bud break occurs later than most varietals, and Syrah ripens early to mid-season. It is a grape that is naturally resistant to disease, but gray rot and bunch rot can cause problems.

In the Vineyard

Considered relatively easy to grow, Syrah performs best in warm climates when yields are kept low.

In the Cellar

Syrah is one of the most tannic grape varieties to have achieved commercial success. Because it demands a warm growing region, the tannins are typically soft, ripe and pleasing to the palate. Syrah thrives during a long, cool fermentation period and requires oak aging to mask its blatant fruitiness and reveal its powerful aromas and flavors. Syrah is considered a "noble" grape variety with the ability to produce intense, long-lived red wines.

Roussanne

Roussanne is a white wine variety native to the Rhone Valley in France. It is moderate growing vine that has low to moderate yields. Roussanne wines often have aromas and flavors of honey, beeswax, apricot and minerals.

Wine Selections (the numbers indicate suggested tasting order)

Flight Club

All Reds and Alternating

1. Spann Vineyards 2003 Syrah, Sonoma County
2. Saxon Brown 2005 "Owl Box" Syrah, Parmelee-Hill Vineyard, Sonoma Valley
3. Martella Wines 2003 Fairbairn Ranch Syrah, Mendocino County

Select Club

Red/White

1. Chesebro 2006 Roussanne, CM Ranch, Carmel Valley
2. Saxon Brown 2005 "Owl Box" Syrah, Parmelee-Hill Vineyard, Sonoma Valley

All Reds

1. Spann Vineyards 2003 Syrah, Sonoma County
2. Martella Wines 2003 Fairbairn Ranch Syrah, Mendocino County

Spann Vineyards 2003 Syrah, Sonoma County, CA



This is a very dark colored wine with rich aromas and flavors of ripe plum, licorice and bursts of red cherry. The acidity and tannins are well balanced and the soft, smooth finish lingers.

The winemaker's goal was to produce a full flavored, rich and complex Syrah without it being heavy or needing many years of cellaring. The 24 months of aging in one to five year old French oak barrels give this wine a mellow, smooth texture. The small amount of Grenache provides the "middle fatness" and the soft tannins.

Varietal: 89% Syrah, 11% Grenache

Appellation: Mostly Russian River Valley and all from Sonoma County

Web Site: www.spannvineyards.com

Winemaker: Peter Spann

Production: 1400 cases

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

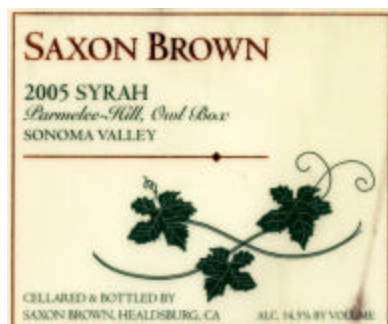
Food Pairing: Grilled skirt steak

List Price: \$23.95

Club Price: \$21.56

Saxon Brown Wines

2005 "Owl Box" Syrah, Parmelee-Hill Vineyard, Sonoma Valley, CA



The nose of this wonderful wine is full of violets, lavender and exotic fruit. The palate emphasizes these same aromas with a full mouthfeel and a long finish with

hints of dark chocolate.

The grapes are from a one acre site of Parmelee-Hill vineyard known as the "Owl Box" Block – so named because of the presence of an owl roosting box. The grapes were cold soaked for three days and underwent slow fermentation. After completion of malolactic fermentation, the wine was raked off the lees and aged in new and one-year old French barrels for 10 months.

Varietal: 100% Syrah

Appellation: Sonoma Valley

WebSite: www.saxonbrown.com

Winemaker: Jeff Gaffner

Production: 169 cases

Maturity: Ready to drink now or over 3-5 yrs

Food Pairing: Roasted chicken with rosemary

List Price: \$36.95

Club Price: \$33.26

Michael Martella Wines

2005 Syrah, Fairbairn Ranch, Mendocino, CA



This deep ruby red wine opens with ripe plum and cherry aromas with an overtone of vanilla. On the palate the plump plum and red

and black cherry flavors come through with a smooth jammy texture that radiates into layers of fruit-dominated tastes. It has smooth tannins and no bite or tartness. Just 4 barrels were made of this delicious wine!

Mike Martella is also the winemaker for Thomas Fogarty Wines. He thoroughly enjoys using Mendocino Syrah grapes since its warm days and very cool evenings enable an exceptionally long hang-time for red wine grapes, allowing full ripening of skin and seed tannins.

Varietal: 95% Syrah, 5% Petite Sirah

Appellation: Mendocino County

WebSite: www.michaelmartella.com

Winemaker: Michael Martella

Production: 96 cases

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

Food Pairing: Hearty grilled lamb and beef dishes paired with roasted vegetables

List Price: \$27.95

Club Price: \$25.16

Chesebro Wines

2006 Roussanne, CM Ranch Vineyard, Carmel Valley, CA



This Rhone style white has a fine balance of fruit and mineral character with a long finish. Lemon peel

and beeswax aromas and flavors predominate in this medium bodied wine.

These grapes are picked based on flavor and acid levels, usually in several passes in October. The different varietals are whole clustered pressed together if they are picked together. Fermentation and aging takes place in neutral French oak barrels and aged on the lees for six to eight months to balance the texture.

Varietal: 87% Roussanne, 8% Vermentino, 5% Sauvignon Blanc Musque

Appellation: Carmel Valley

WebSite: www.chesebrowines.com

Winemaker: Mark Chesebro

Production: 280 cases

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

Food Pairing: Goat cheese appetizers, rich cheeses, lamb

List Price: \$19.95

Club Price: \$17.96