



UNWINED Wine Club October 2006 Release The Best of California South Central Coast

The October 2006 release is introducing you to the best of the California South Central Coast with a selection of wines from

San Luis Obispo and Santa Barbara counties. This region is the hottest area for wine production in the USA today

San Luis Obispo County

Paso Robles is the largest appellation in San Luis Obispo County. The Santa Lucia range protects the region from the fog that cools the southern San Luis Obispo AVAs but it allows winds to blow in from the sea to cool the area at night maintaining the grapes' acidity. Cabernet Sauvignon has been a major grape for this region for many years. But Rhone varietals have taken off lately.



The southern San Luis Obispo is more affected by the Pacific Ocean. Their east-west valleys allow cool Pacific breezes and coastal fog to enter unencumbered. Major appellations in this area are **Edna Valley, Arroyo Grande and York Mountain.**

Santa Barbara County

Santa Barbara County has been on a fast track to viticultural stardom in recent years. It is famous for ripe, yet elegant, Chardonnay and Pinot Noir and is gaining a reputation for Rhone varietals including Syrah and Viognier.



There are three appellations in Santa Barbara County, Santa Maria Valley, Santa Ynez and Santa Rita Hills, each with its own distinct terrior.

Santa Maria Valley has few vineyards but some, such as Bien Nacido, are world famous as the best and most respected in the state, especially for Pinot Noir and Chardonnay. Its east-west orientation allows Pacific fog and coastal breezes to permeate the valley, creating a long extended growing season with low annual precipitation and warm Southern California sun.

Santa Ynez Valley has the highest concentration of wineries in Santa Barbara. **Santa Rita Hills** appellation is surrounded by the Santa Ynez Valley. The Santa Rita Hills are a series of hills from Lompoc to Buellton, benefiting from Pacific fog and coastal breezes providing a perfect area for Chardonnay and Pinot Noir. Increasing amounts of Syrah are also grown here.

Wine Selections (the numbers indicate suggested tasting order)

Flight Club

All Whites

1. Adelaida 2004 Rhone White
2. Sans Permis 2004 Chardonnay
3. Orchid Hill 2005 Viognier

All Reds

1. Lions Peak 2000 Cabernet Sauvignon
2. Zaca Mesa 2003 Z Three
3. Rotta Giubbini 2003 Zinfandel

Select Club

Red/White

1. Orchid Hill 2005 Viognier
2. Rotta Giubbini 2003 Zinfandel

All Reds

1. Lions Peak 2000 Cabernet Sauvignon
2. Rotta Giubbini 2003 Zinfandel

Adelaida 2004 Rhone White Paso Robles



Capturing the fragrant essence of an apple orchard and minerals, this crisp, clean-flavored wine tastes of a pure mountain spring with elements of honeydew melon and flint emerging at the finish. The rich and creamy-based palate impression comes from balanced ripeness and lively natural acidity

The vineyards used for the varietals in the Rhone White are from high on the ridge. The soil is unique for California with an underlying limestone. The winemaker believes strongly that the wine is made in the vineyard. He uses native yeast and aging in French and European barrels.

Varietal: 52% Roussanne, 48% Grenache Blanc

Winemaker: Terry Culton

Cases Produced: 800

Appellation: Paso Robles

Accolades: 90 Points from Robert Parker

Maturity: Ready to drink now or over next couple years

Food Pairing: Crustaceans, scallops and salmon

Price: \$28.95

Sans Permis 2004 Chardonnay "La Chanson" Argentee de Cuillere, Santa Barbara County



An unfiltered Chardonnay that is austere with a leesy quality. Opaque golden in color with leanly focused aromas of lemon

and mineral. The flavors on the palate include lees, hazelnut, ripe pear and rich, pure lemon/lime. It is lean yet full bodied on the palate,

This is from a bold new producer who is trying new methods. There is very little manipulation of this wine by the winemaker, without the use of fining agents, cold stabilization or sterile filtration. You might therefore find naturally occurring particles and sediments in this distinctive wine. The moderate use of any new oak is admirable.

Varietal: Chardonnay

Winemaker: George Van Duzer

Appellation: Santa Barbara County

Maturity: Ready to drink now or over next 63-6 years

Food Pairing: Crab cakes, smoked salmon, Caribbean cuisine, stuffed clams, gruyere, provolone

Price: \$34.95

Orchid Hill Vineyard 2005 Viognier Paso Robles



Vibrantly perfumed and aromatic, this Viognier is rich and supple textured, and offers up fresh flavors of peach, mango and other tropical fruits.

This vineyard develops Viognier that provides the rich texture along with the essential organic acid for freshness. The gentle handling in the winery and whole cluster pressing are necessarily employed at the onset of winemaking, to extract only the finest flavor components. By barrel fermenting the juice in neutral oak, then aging directly in contact with the spent yeast lees, vibrant aromas and intense fruit flavors are locked into the wine.

Varietal: 52% Roussanne,
48% Grenache Blanc

Winemaker: Dan Kleck

Cases Produced: 300

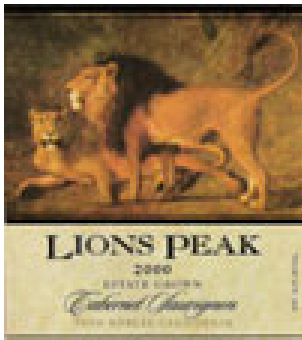
Appellation: Paso Robles

Maturity: Ready to drink now or over next couple years

Food Pairing: Grilled vegetables, sautéed shrimp or nearly any Pan Asian culture

Price: \$23.95

Lions Peak Vineyards 2004 Estate Grown Cabernet Sauvignon, Paso Robles



Rich, concentrated and complex with layers of ripe black cherry, blackberry, currant and plum flavors. A bit of chocolate comes through in the end. Silky tannins integrated with a fruity detailed finish. This is Lions Peak's flagship wine.

The vines were planted in the early 70's and the mature old vines on their own varietal rootstock produces wines with remarkable depth of character and complexity. The south facing exposed hillsides have gravelly soil with excellent drainage. The winemaking techniques

Varietal: Cabernet Sauvignon

Winemaker: Ken & Jennifer Soni

Appellation: Paso Robles

Maturity: Ready to drink now or over next 3-8 years

Food Pairing: Red meats, flavorful and heartier red pastas, strong flavored cheese, dark chocolate

Price: \$23.95

Zaca Mesa Winery

2003 Z Three Estate, Santa Ynez Valley



An outstanding, full-bodied, fleshy red wine boasting a deep ruby/purple color as well as aromas of blackberries, cherries, tar, earth and underbrush. It is layered, nuanced, rich, seamless effort to drink.

Varietal: 52% Syrah, 46% Mourvedre, 2% Grenache

Winemaker: Clay Brock

Cases Produced: 697

Appellation: Santa Ynez Valley

This special blend of Syrah, Mourvedre and Grenache represents the best of their vineyards while capturing the individual characteristic of each grape variety. Grapes are hand harvested, fermented and barrel-aged separately for 7 months, then combined and aged for an additional 12 months in French oak barrels. Syrah adds the blackberry and ripe tannins, Mourvedre the notes of blueberry and full mouth-feel, and Grenache adds lush raspberry liqueur flavors.

Accolades: 90 Points from Robert Parker

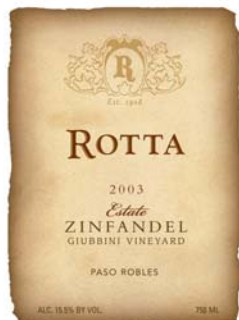
Maturity: Ready to drink now or over next 5-7 years

Food Pairing: Blackened meaty fish, beef, lamb, game, cheddar, gruyere, semi-sweet chocolate

Price: \$42.95

Rotta Winery

2003 Giubbini Vineyard Estate Zinfandel, Paso Robles



Floral, extremely fruity, jamey Zinfandel with rich, full body that balances the ripeness of the wine and softens the higher alcohol.

This dry-farmed Estate Zinfandel was hand picked over the course of 3 days. Fermentation was carried out in temperature controlled stainless steel,

and the grapes were then gently pressed with a bladder press, co-mingling with free run and pressed wine together. The wine was racked into barrels and aged in 2-year-old French oak for 12 months. It was then bottle-aged for 6 months prior to release.

Varietal: Zinfandel

Winemaker: Michael Giubbini

Cases Produced: 800

Appellation: Paso Robles

Maturity: Ready to drink now and the intense berry and fruit indicates this wine will increase in elegance for the next 10 years

Food Pairing: Pasta and Pizza

Price: \$29.95