

## UNWINED Wine Club October 2009 Release “Women Winemakers”

Women make up 52% of the adult population and purchase 57% of the wine consumed in the United States. They represent a huge market that, until recently, had been largely overlooked.

Studies have shown that, in general, women have more taste buds than men, which enables them to better discern the complexities of wine.

The first woman winemaker in California was Josephine Tychson who founded her winery in 1886 after the death of her husband. Kate Warfield was a leading vineyardist at the Ten Oaks Vineyard in 1877. In the 1960's, Maryann Graf was the first woman winemaker to graduate college with an oenology degree.

According to a study by the Wine Institute, 10% of California's winemakers were women in 1890. In 1990, that figure was still about 10%, but today 15% to 20% of all winemakers are women. A new breed of women winemakers emerged in the mid 1990's as the high tech boom spurred on demand for high-end products.



In Napa Valley, you will often find a woman winemaker behind that \$150 bottle of Cabernet Sauvignon. Sally Johnson, winemaker for the superb Pride Mountain Winery, says, “It is a great time for women in this industry because there are no barriers to being successful!”

Another trailblazer is Pam Starr, who is one of the woman winemakers whose wine – the Bridesmaid 2005 Bordeaux Blend – is found in this month's UNWINED Wine Club. Pam also makes wine under the Adastra and Crocker & Starr labels. She says that there are over 25 notable young women to watch on Napa Valley winemaking scene. She says that women today get to leverage the best of “both worlds:” the breakthroughs of women winemakers who emerged in the 1990's and the latest in winemaking techniques.

Other famous female California includes Helen Turley, Gina Gallo, Delia Viader, Merry Edwards, Kathleen Heitz Myers, Joy Sterling and Dominica Trotty. And with the rise in prominence of women winemakers, women wine writers have also become a major force in reviewing wines.

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### Wine Selections (the numbers indicate suggested tasting order)

#### Flight Club

##### Alternating

1. Elizabeth Rose 2008 Sauvignon Blanc, Yountville, Napa County
2. Hollywood and Vine, 2007 “2480” Chardonnay, Napa Valley
3. Cold Heaven 2008 Viognier, Santa Ynez, Santa Barbara County

##### Red Only

1. Monte Verde, 2007 Merlot, Villa Palma Vineyards, Santa Clara Valley
2. Esca 2006 Cabernet Sauvignon, Napa Valley
3. Bridesmaid, 2005 Bordeaux Blend, Napa Valley

#### Select Club

##### White & Red

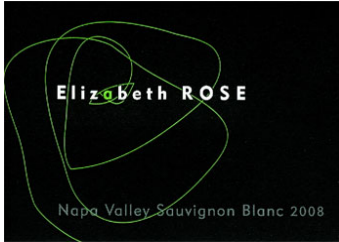
1. Elizabeth Rose 2008 Sauvignon Blanc, Yountville, Napa County
2. Bridesmaid, 2005 Bordeaux Blend, Napa Valley

##### Red Only

1. Monte Verde, 2007 Merlot, Villa Palma Vineyards, Santa Clara Valley
2. Esca 2006 Cabernet Sauvignon, Napa Valley

*Datasheets on these wines can be found on-line at [www.UNWINEDshop.com](http://www.UNWINEDshop.com)*

## Elizabeth Rose Wines 2008 Sauvignon Blanc, Napa Valley



This wine exhibits multiple layers of fresh tropical aromas and flavors, along with guava, gooseberry, and kiwi fruit. The minerality lingers in the finish.

The fruit for this wine comes from the 30-year-old MorgaenLee Vineyard in Yountville. Both the vineyard and the grapes are 100% certified organic.

The wine was 25% barrel fermented and aged sur lies for 6 months. The remaining 75% was fermented in stainless steel.

**Varietal:** 100% Sauvignon Blanc

**Appellation:** Napa Valley

**Winemaker:** Kristi Koford

**Website:**

[http://www.bondedwinery9.com/brands\\_rose\\_wine.html](http://www.bondedwinery9.com/brands_rose_wine.html)

**Maturity:** Ready to drink now or next 1 to 2 years

**Food Pairing:** Lighter pasta, fish, chicken dishes

**Price:** \$19.95

**Club Price:** \$17.96

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## Hollywood and Vine Cellars 2007 Chardonnay, Napa County



This wine displays sweet floral aromas of pear blossoms, apricot and jasmine along with sweet apple cider aromas. On the palate the texture is rich, soft and fully ripe. You will detect soft yeasty notes and sweet fruit flavors with a finish of tropical fruit and a touch of lemon zest.

The grapes come from two Atlas Peak Vineyards in the coolest growing region in Napa Valley. The grapes were whole-cluster pressed then cold settled and transferred to barrels for cool barrel fermentation. The wine was then left sur lies for 5 months of barrel aging.

**Varietal:** 100% Chardonnay

**Appellation:** Atlas Peak Vineyards, Napa Valley

**Winemaker:** Celia Masyczek

**Website:** [www.hollywoodandvinewine.com](http://www.hollywoodandvinewine.com)

**Case production:** 120

**Maturity:** Ready to drink now or through 2011

**Food Pairing:** Perfect with fish, chicken dishes and salads

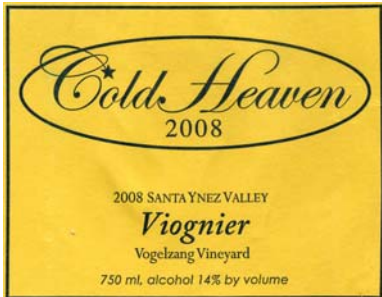
**Price:** \$36.95

**Club Price:** \$33.26



## Cold Heaven Wines

### 2008 Viognier, Vogelzang Vineyards, Santa Ynez Valley, Santa Barbara County



This wine is full of lush tropical fruits and exotic white flowers with an overlaying of invigorating acidity, keeping the wine fresh and lively. Care at harvesting insures that the

wine has that “sleekness” one expects in a fine Viognier.

Winemaker Morgan Clendenen has a deep passion for Viognier and strives to make wines that are fresh, bright and delicious, drunk alone or with food. Working with the best vineyards in California for Viognier, her style is clearly exhibited by the structure of the wine.

**Varietal:** 100% Viognier

**Appellation:** Santa Ynez Valley, Santa Barbara County

**Winemaker:** Morgan Clendenen

**Website:** [www.coldheavencellars.com](http://www.coldheavencellars.com)

**Case production:** 230

**Maturity:** Ready to drink now or through 2013

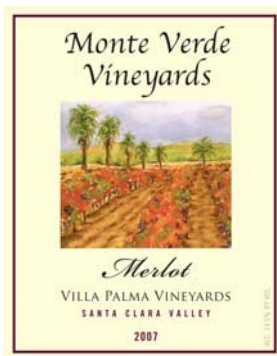
**Food Pairing:** Asian food, lamb curry, turkey sandwich, pumpkin pie

**Price:** \$27.95

**Club Price:** \$25.16

## Monte Verde Vineyards

### 2007 Merlot, Villa Palma Vineyards, Santa Clara Valley



This dark medium bodied wine is bursting with dark cherry and blackberry flavors. It has medium levels of tannin and a touch of spice, including clove and cinnamon. It is a very versatile wine that can be paired with a range of foods.

As one might expect for a winery this size, every bottle is truly handcrafted. All grapes are specially selected and fermented in small lots based on vineyard designation. While caring for their three children, Alexia is also the primary winemaker, producing the wines with the care necessary to preserve the unique character of their vineyard. Only French oak barrels are used, producing wines with balance and great quality.

**Varietal:** 100% Merlot

**Appellation:** Santa Clara Valley

**Winemaker:** Alexia Johnson

**Case production:** 25

**Maturity:** Ready to drink now or next 3-4 years

**Food Pairing:** Flank steak, roast chicken or bacon cheeseburger

**Price:** \$24.95

**Club Price:** \$22.46

## Esca Wines

### 2006 Cabernet Sauvignon, Napa Valley



This wine is elegant and focused. The nose reveals blackberry, blueberry and currant flavors with underlying floral tones. The hints of tobacco, leather and coffee combined with the long finish make this an elegant wine to drink by itself or with food. The tannins are surprisingly smooth.

This wine was made from 100% Napa Valley grapes from several regions including Rutherford, Oakville, Mt Veeder, Calistoga and Chiles Valley. It was aged for 20 months in 100% French oak barrels.

**Varietal:** 89% Cabernet Sauvignon, 8% Merlot, 3% Petit Verdot

**Appellation:** Napa Valley

**Winemaker:** Anna Monticelli

**Website:** [www.escawines.com](http://www.escawines.com)

**Case production:** 984

**Maturity:** Ready to drink now or over the next 4-9 years

**Food Pairing:** Prime rib, lamb chops, veal burgers, beef tenderloin

**Price:** \$27.95

**Club Price:** \$22.46

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## Bridesmaid Wines

### 2005 Bordeaux Blend, Napa Valley



This wine explodes with flavors and aromas of dark berry fruits, currant, coffee, chocolate and integrated oak tannins. The texture is creamy polished, classy and plush.

For years, Pam Starr (Crocker & Starr, Adastr) and Drew Neiman (previously the assistant winemaker at Kongsgaard and Arietta) have been crafting exceptional wines under their own labels and for others. Now they have joined together to release their second vintage of the Bridesmaid.

**Varietal:** 40% Cabernet Sauvignon, 40% Merlot, 20% Cabernet Franc

**Appellation:** Napa Valley

**Winemaker:** Pam Starr

**Website:** [www.bridesmaidwines.com](http://www.bridesmaidwines.com)

**Case production:** 196

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

**Food Pairing:** Rib grilled meats and game, spicy sauces, sharp cheeses, nuts and chocolate

**Price:** \$36.95

**Club Price:** \$33.26