

UNWINED Wine Club November 2006 Release Cabernet Sauvignon Sampler

Cabernet Sauvignon is the world's most renowned grape variety for the production of fine red wines. Cabernet Sauvignon first developed its reputation in the Bordeaux region of France. DNA tests of this popular varietal have shown that it is the cross between Cabernet Franc and Sauvignon Blanc. The most extraordinary aspects of Cabernet Sauvignon are its ability to enable a wine that is so recognizably Cabernet in structure and its ability to provide the perfect vehicle for expressing the specific vintage, terroir and winemaking characteristics.

The Cabernet Sauvignon grape's distinguishing characteristics are its small size with a high ratio of pip-to-pulp and the thickness of its skins. The pips are a major factor in Cabernet Sauvignon's high tannin level while the thickness of its skins accounts for the depth of color that is a tell-tale sign of the varietal.



Cabernet Sauvignon is found throughout California and it is also cultivated in most wine grape growing regions around the world, including Australia, Chile, South Africa, France, Spain and Italy. This month's wine club features selections from three appellations of California: Napa Valley, San Benito and Paso Robles.

Napa Valley is famous for its high quality Cabernet, producing a majority of the memorably distinctive, age-worthy examples from California. Some significant sub-appellations include Rutherford-Oakville, Howell Mountain, Atlas Peak and Stags Leap. Our representative from this region, the Oberon's 2002 Cabernet, contains fruit from some of the best areas of Napa Valley.

As it does in other areas, viticulture plays a significant role in determining the quality and flavors of the grape in the **San Benito** AVA. Meticulous canopy management and the judicious use of irrigation keep the varietal from exceeding its bounds and enables the retention of rich flavors and tannins. Our representative from this region is the Chateau Christina 2003 Cabernet Sauvignon from the Pedregal Vineyard. Only 180 cases (8 barrels) of this wine were produced!

The **Paso Robles** AVA has experienced tremendous success with Cabernet sourced from its warmer inland sections. The warmer weather, particularly during harvest, allows the growers the luxury of waiting for optimal ripeness, resulting in a unique richness that is found in our representative from this region, the Chateau Margene 2003 Cabernet Sauvignon.

Wine Club Selections (the numbers indicate suggested tasting order)

Flight Club - "Red Only" and "Alternating"

1. Oberon 2002 Cabernet Sauvignon, Napa Valley
2. Chateau Christina 2003 Cabernet Sauvignon, Pedregal Vineyard, San Benito
3. Chateau Margene 2003 Cabernet Sauvignon, Paso Robles

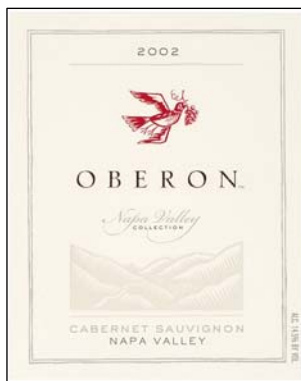
Select Club --"Red Only"

1. Oberon 2002 Cabernet Sauvignon, Napa Valley
2. Chateau Christina 2003 Cabernet Sauvignon, Pedregal Vineyard, San Benito

Select Club - "Red and White"

1. Solter 2003 Spätburgunder Sekt Rose, Rheingau, Germany
2. Chateau Christina 2003 Cabernet Sauvignon, Pedregal Vineyard, San Benito

Oberon 2002 Cabernet Sauvignon, Napa Valley



This wine consists of the finest grapes from the great Cabernet growing regions of Napa Valley, including Rutherford, Oakville, Stags Leap, Atlas Peak and Wooden Valley. Flavors include currants, black fruit, black cherry, and nuances of vanilla, toffee and spices.

After hand-harvesting, gentle de-stemming and crushing, then fermentation in stainless steel tanks, the grapes went through an extended maceration time of 24.5 days. Combined with malolactic fermentation and aging for one year in French oak barrels, the overall process has resulted in a seamless, well integrated wine.

Varietals: 88% Cabernet Sauvignon, 6% Cabernet Franc, 5.6% Merlot, 0.4% Petit Verdot

Winemaker: Tony Coltrin

Cases Produced: 700

Appellation: Napa Valley

Maturity: Ready to drink now through 2009

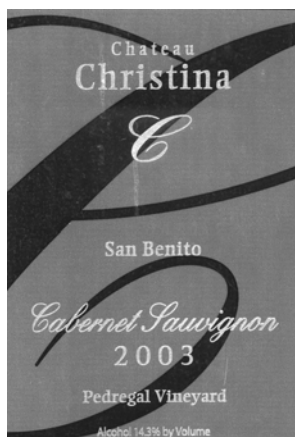
Food Pairing: Grilled steak served with crumbled gorgonzola

About the Name: Oberon is the king in Shakespeare's *A Midsummer Night's Dream*

List Price: \$21.95

Club Member Price: \$19.76

Chateau Christina 2003 Cabernet Sauvignon Pedregal Vineyard, San Benito County



The grapes for this wine come from a vineyard planted on the San Andreas Fault, just east of Pinnacles National Monument. Situated among rocky outcroppings, or "pedregals" in Spanish, the vineyard's steep terrain and rocky soil result in a wine with a powerful aroma of currants, graphite and minerals.

This wine exhibits rich and penetrating flavors of cherries and olallieberries, with bright fruit and chocolate on the finish.

This is a complex, fruit-forward wine with a plush texture and polished tannins. It really needs to be aerated for at least one hour prior to serving.

Varietal: Cabernet Sauvignon

Winemaker: Frank Joyce

Cases Produced: 180

Appellation: San Benito County

Maturity: Ready to drink now and best from 2009 to 2012

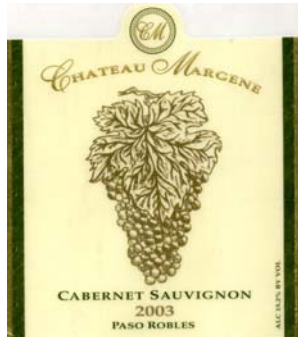
Food Pairing: Grilled steak, barbequed baby back ribs, robust hard cheeses

List Price: \$31.95

Club Member Price: \$21.95



Chateau Margene 2003 Cabernet Sauvignon, Paso Robles



This wine is a blend of fruit from three distinctly different vineyards: Cabernet Sauvignon from the Chateau Margene (32%) and Casa Grande (64%) vineyards; and Cabernet Franc (4%) from the Smoot Vineyard. Low-yield vineyard practices were applied to

all three blocks, resulting in grapes with rich flavors. The wine was fermented in small bins, then aged sur-lies for 15 months and then 13 months in neutral French and new American oak barrels.

Unfiltered and unfined, the wine exhibits a deep purple color, aromas of currant and cedar, plus black fruit and cherry on the palate. The wine has firm tannins, good acidity and a balanced finish.

Varietal: 96% Cabernet Sauvignon, 4% Cabernet Franc

Winemaker: Michael Mooney

Cases Produced: 720

Appellation: Paso Robles

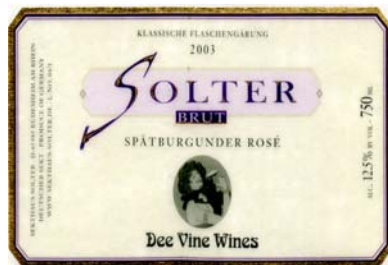
Maturity: Ready to drink now and even better with a few years of cellaring

Food Pairing: Barbequed steak, hard cheddar cheese, roasted lamb

List Price: \$39.95

Wine Club Member Price: \$35.96

Solter Vineyards 2003 Spätburgunder Sekt Rose Rheingau, Germany



This delicious sparkling wine has a beautiful pale salmon hue and exudes aromas of fresh raspberries and strawberries. The fruit is less ap-

parent on the palate, and the wine has some very interesting notes, including wild herb and earthy characteristics.

The Pinot Noir grape is called "Spätburgunder" in Germany and "Sekt" is the German term for sparkling wine. Pinot's popularity in this region has steadily increased through the 80's and 90's. Made in the traditional champenois method, this sparkling dry rose is the perfect accompaniment to the holiday feast.

Varietal: Spätburgunder (Pinot Noir)

Cases Produced: 1000 (100 imported to the USA)

Appellation: Rheingau

Maturity: Ready to drink now or over the next couple of years

Food Pairing: Strong cheese, appetizers, shrimp, shellfish, seafood in white sauce

List Price: \$21.95

Wine Club Member Price: \$19.76

The Holiday Season at UNWINED

The staff and management of UNWINED want to take this opportunity to wish all our club members a wonderful holiday season!

Stop by UNWINED and let us help you select the right gift for your wine-loving friends and family.

Holiday Hours

During this holiday season, we will be **open on Mondays**. Stop by to select fine wine, wine baskets or wine accessories for yourself and your friends. Our holiday hours are:

Sunday, Monday: 1 – 7pm

Tuesday – Thursday: Noon – 10 pm

Friday, Saturday: 11am – 10 pm

Of course, UNWINED is always a great place to stop by after a long day at the malls!



Unique Gift Ideas for the Holidays

(Please use attached order form)

1. Double (or triple) up on your November UNWINED Club shipment.
2. Have us mail the same shipment to a friend so that they can share the same great wine-drinking experience.
3. Let UNWINED design for you a beautiful gift basket containing the club wines that you may pick up at the shop or have us mail to friends and family.
4. Give the gift that “keeps on giving:” A subscription to the UNWINED Wine Club! You can choose a subscription that lasts for just one month or up to one full year and beyond.
5. Wine Gift Baskets make perfect gifts for friends and business acquaintances. Stop by UNWINED and work with our experienced staff to design your own personalized wine basket. Or use the enclosed ordering form to order one of our pre-assembled baskets.
6. UNWINED has a full range of wine and wine-related accessories that make unique gifts including:
 - Crystal decanters and drying stands
 - Bottle openers and aeration funnels
 - Decorative dishware
 - Serving trays and trivets
 - Gourmet food items
 - UNWINED logo T’s and Sweatshirts

Wine Education Tip: What is “Corked” Wine?

A “Corked” wine is a wine that has been affected by a cork that is contaminated with TCA (2,4,6-Trichloroanisole.) Wines that have been affected by a tainted cork smell like wet cardboard. The longer the wine is exposed to the air, the more intense the odor and the wine usually taste rather nasty and lacking of fruit as well. Some people can detect TCA in quantities as small as 5 parts per trillion while others have trouble detecting it even at very high levels.

Cork molds develop because cork processing plants, most of them in Portugal, are still rather unsophisticated. It is estimated that the incidence of this sort of taint ranges from 2 to 5% of all bottles using corks. This rather high incidence of corked wines has led many producers to use alternative closures such as synthetic corks or screw caps. Cork producers and suppliers are also taking steps to reduce the occurrence of tainted corks through the modernization of facilities and process refinements.