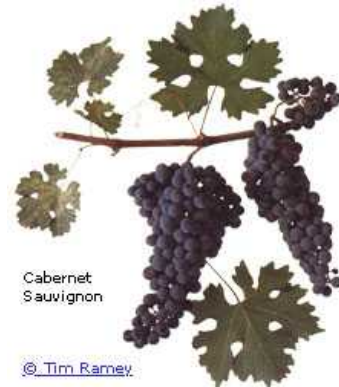


UNWINED Wine Club November 2007 Release Cabernet Sauvignon – The King of the Reds

Cabernet Sauvignon, often referred to as the “King of Red Wine Grapes,” has the privilege of being the world’s most sought after red wine. Originally from the Bordeaux region of France, Cabernet Sauvignon tends to favor warmer climates and takes a bit longer to reach maturation, allowing its flavors to mellow.

It is the most dependable varietal for aging, more often than not improving into a truly great wine, more so than any other single varietal.



Cabernet Sauvignon is the most widely planted and most significant grape among the five dominant varieties in France’s *Bordeaux* region. It is considered to be the most sought-after and high priced red wine produced in

California.

Long thought to be a very ancient variety, recent genetic studies at U.C. Davis have determined that Cabernet Sauvignon is actually the hybrid offspring of Sauvignon Blanc and Cabernet Franc.

Cabernet Sauvignon berries are small and spherical with black, thick and very tough skins.

This toughness makes the grapes fairly resistant to disease and spoilage and able to withstand autumn rains with little damage. It is a mid to late season ripener.

The best growing sites for high-quality Cabernet Sauvignon grapes are located in moderately warm, semi-arid regions that have long growing seasons, well-drained and not-too-fertile soils. Vineyards in Sonoma County’s Alexander Valley, much of the Napa Valley, and around the Paso Robles area of the Central Coast have consistently produced the highest-rated California wines from this grape.

Typically, Cabernet Sauvignon wines smell like black currants with a degree of bell pepper or weediness, varying in intensity based on climatic conditions, viticulture practices, and vinification techniques. Climates that are either too cool or too warm, rich soils, too little sun exposure, premature harvesting, and extended maceration are factors that may lead to more vegetative, less fruity character in the resulting wine.

In the mouth, Cabernet has liveliness and even a degree of richness on the palate, yet usually finishes with firm astringency. Some of the aroma and flavor descriptors most typically associated with the Cabernet Sauvignon grape are black currant, blackberry, black cherry, herbal flavors, and spices. Additional flavors and bouquet from oak barrel aging include vanilla, coconut, smoke, toast, tar, cedar, tobacco, earth and leather.

Wine Club Selections (the numbers indicate suggested tasting order)

Flight Club - “Red Only” and “Alternating”

1. Niner Wine Estate 2004 Cabernet Sauvignon, Bootjack Ranch, Paso Robles
2. Downing Family Vineyards 2004 Cabernet Sauvignon, Napa
3. Esterlina 2004 Cabernet Sauvignon, Lazy S Vineyard, Alexander Valley

Select Club --“Red Only”

1. Niner Wine Estate 2004 Cabernet Sauvignon, Bootjack Ranch, Paso Robles
2. Downing Family Vineyards 2004 Cabernet Sauvignon, Napa

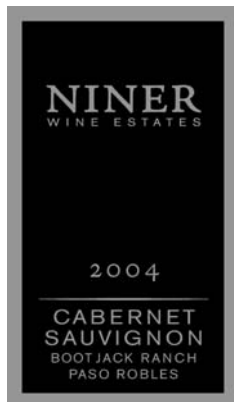
Select Club - “Red and White”

1. Woodward-Graff 2005 Pinot Blanc, Chalone
2. Downing Family Vineyards 2004 Cabernet Sauvignon, Napa



Niner Wine Estates

2004 Cabernet Sauvignon, Bootjack Ranch, Paso Robles



Rich blackberry and ripe berry show on the nose, following with aromas of blueberry, raspberry, cassis, and a slight touch of mint and clove spice. Flavors of cherry and black currant are prevalent, with a bit of licorice on the finish. This wine shows soft tannins, a smooth mouthfeel and good balance.

Grapes for this wine were grown at Bootjack Ranch on the east side of the Salinas River in Paso Robles. Bootjack Ranch covers 125 acres and produces the hearty red varietals for which Paso Robles is known. All lots were hand-picked and sorted in the vineyard, then transported to the winery in half-ton bins. The wine was aged in traditional French and Hungarian oak barrels for 16 months.

Varietals: 85% Cabernet Sauvignon, 15% Cabernet Franc

Winemaker: Amanda Cramer

Web Site: www.ninerwine.com

Cases Produced: 1550

Appellation: Paso Robles

Maturity: Ready to drink now through 2009

Food Pairing: Risotto with sausage and pecorino Romano Cheese, Philly Cheese Kobe beef sandwich

List Price: \$ 24.95

Club Member Price: \$ 22.46

Downing Family Vineyards

2004 Cabernet Sauvignon, Napa Valley



Rich flavors of currant, cassis and black cherry dominate. This complex, concentrated wine delivers rich fruits, spices and licorice. Its well-balanced tannins and acidity result in an extremely long finish.

This wine is a carefully crafted blend of two organically farmed Cabernet vineyards. Both meet CCOF guidelines for organic farming practices and have

CCOF certification. The Del Bondio Rutherford vineyard is along Highway 29 and the Volker Eisele's Chiles Valley vineyard is in the far eastern hills of Napa Valley.

Varietal: 100% Cabernet Sauvignon

Winemaker: Randy Mason

Web Site: www.dfwines.com

Appellation: Napa Valley

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

Food Pairing: Roasted beef, lamb or game served with heavy sauces

List Price: \$ 29.95

Wine Club Member Price: \$ 26.96

Esterlina Vineyards & Winery

2004 Cabernet Sauvignon, Lazy S Vineyard, Alexander Valley



This wine has enticing aromas of cherry, nut and toasted oak. On the palate, there are wonderful flavors of juicy dark cherry, black currant, plum and spice with firm, drying tannins. The finish is long and spicy.

The gravelly soils of the Esterlina Alexander Valley Lazy S Ranch in Sonoma produce some of the finest Cabernet Sauvignon in the region. This vineyard is also the source of fruit for Jordan's Cabernet Sauvignon.

Varietal: 100% Cabernet Sauvignon

Winemaker: Steve Sterling

Web Site: www.esterlinavineyards.com

Cases Produced: 395

Appellation: Alexander Valley, Sonoma

Maturity: Ready to drink now and best from 2011 to 2015

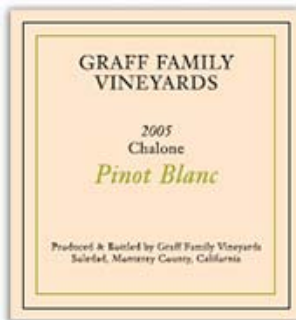
Food Pairing: Tapas, spicy foods, Thai and Mexican cuisines

List Price: \$ 37.95

Club Member Price: \$ 34.16

Woodward-Graff Wines

2005 Pinot Blanc, Chalone



This wine has aromas of ripe melons and peaches that are complemented by flavors of toasted hazelnuts and minerals from limestone soils. Good acidity and balance results in a soft, yet long finish.

This wine was aged for 10 months in 30% new French and 70% used French oak barrels. A portion of all profits from the sale of this wine (and all Wood-Graff wines) benefit the Richard H. Graff Scholarship Fund for wine, food and hospitality education.

Varietal: 100% Pinot Blanc

Winemaker: Dan Karlsen

Web Site: www.woodward-graffWineFoundation.org

Cases Produced: 800

Appellation: Chalone

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

Food Pairing: Chicken, pork, shellfish

List Price: \$ 21.95

Wine Club Member Price: \$ 19.76

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