

UNWINED Wine Club November 2008 Release Cabernet Sauvignon and Sparkling – Getting Ready for the Holidays!

Wines made from the Cabernet Sauvignon grape are the most dependable candidates for aging, more often developing into truly great wines than any other single varietal. With age, the distinctive black currant aroma of these wines can also develop bouquet nuances of cedar, violets, leather, and cigar box and the typically tannic edge may soften and smooth considerably.



Cabernet Sauvignon is the most widely planted and significant grape among the five dominant varieties in France's *Bordeaux* region, as well as the most successful red wine grape produced in California.

Long thought to be an 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, spherical with black, thick and very tough skin. This toughness makes the grapes fairly resistant to disease and spoilage and able to withstand autumn rains with little damage. It is also a mid- to late-season ripener. These growth characteristics, along with its flavor appeal, have made Cabernet Sauvignon one of the most popular varietals worldwide.

The best growing sites for Cabernet Sauvignon are moderately warm, semi-arid regions with well-drained, not-too-fertile soils that have a long growing season. Vineyards in Sonoma County's

Alexander Valley, in most areas of the Napa Valley, and around the Paso Robles area of the Central Coast have consistently produced grapes for the highest-rated California wines.

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

Tannins contribute color, flavor and structure to Cabernet Sauvignon wines. They come from several sources, including the grape skins, seeds and stem and wood from the oak barrels used in the aging process. It can take several years for these tannins to "soften," another reason for aging these types of wines.

White wines always bring a joy to holiday dinners. Riesling and sparkling wines go well with many meals mainly because their high acidity levels cut through the fats found in the ingredients of the holiday meal. This month we have the privilege of bringing you a delicious brut (very dry) style, Riesling-based Sparkling ("Sekt") wine from Solter, the top Sekt producer in Germany. This is the most versatile of wines as it pairs well with almost all the holiday dishes.

Wine Selections (the numbers indicate suggested tasting order)

Flight Club Reds Only and Alternating

1. 2005 Mantra Cabernet Sauvignon, Sonoma County
2. 2006 BonAnno Cabernet Sauvignon, Napa Valley
3. 2003 Richard Perry Cabernet Sauvignon, Napa Valley

Select Club - Red/White

1. 2006 Solter Brut Sparkling Riesling, Rheingau Germany
2. 2005 Mantra Cabernet Sauvignon, Sonoma County

Select Club - All Reds

1. 2005 Mantra Cabernet Sauvignon, Sonoma County
2. 2006 BonAnno Cabernet Sauvignon, Napa Valley

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.

Unique Gift Ideas for the Holidays

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. You may pick it up at the shop or have us mail it 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 or 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, Sweatshirts and Caps

Give a friend a gift subscription to an UNWINED Wine Club! The gift that keeps on giving, providing them fine wines for a few months or a full year. Please indicate which club you wish to give and for how many shipments.

Select Club Check one: **Red & White** **Red Only**

\$49.95 per shipment (maximum) for 2 wines (plus \$2 processing fee, tax and shipping if not picked up at store)

Flight Club Check one: **Red Only** **Alternating** (All red one shipment, all white the next)

\$79.95 per shipment (maximum) for 3 wines, (plus \$2 processing fee, tax and shipping if not picked up at store)

There are 8 shipments per year (2 shipments per quarter.)

Billing: Use my credit card on file or the following card:

Credit Card Number: _____ Exp. Date: ____/____
(Visa, MasterCard and Discover cards only)

Card Holder’s Name: _____ Today’s Date: _____

Card Holder’s Signature: _____ Email: _____

Credit Card Billing Address: _____

Send Gift Membership to: Name: _____

Mailing Address: _____

City: _____ **State:** _____ **Zip:** _____

Phone: _____ **Email:** _____

Mantra Wines 2005 Cabernet Sauvignon, Sonoma County, CA



A lusciously styled wine with fragrant aromas of dark ripe fruits such as blackberry and blueberry, accented with toasty oak overtones. On the palate the wine is rich, round and ripe with full-bodied flavors of cassis, blackberry, chocolate and caramel.

The grapes from the Mantra vineyards in the Alexander and Dry Creek Valleys offer the unique opportunity to create a complex wine, showing the full spectrum of Sonoma County fruit. The wines from each of the three vineyards are fermented separately and aged in a combination of barrels and later blended to achieve an exquisite example of Sonoma County Cabernet Sauvignon.

Varietal: 100% Cabernet Sauvignon

Appellation: 60% Estate Alexander Valley, 40% Estate Dry Creek Valley

Web Site: www.mantrawines.com

Winemaker: Mike Kuimelis Jr.

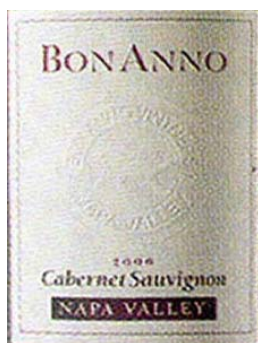
Maturity: Ready to drink now or over the next 5-7 years

Food Pairing: Tri-Tip Roast, Pepper Steak

List Price: \$24.95

Club Price: \$22.46

BonAnno Wine 2006 Cabernet Sauvignon, Napa Valley, CA



A deep ruby red, this seductive wine shows classic Cabernet aromas of spice and sage followed by a mix of blueberries and blackberries with fresh raspberry notes. It has a nice balance of acid and well-integrated tannins, providing a smooth supple and sleek mouthfeel. It is

well balanced across the palate showcasing flavors of dark fruit, currants and hints of mineral and anise.

Bon Anno is an Italian saying for "good year" and heralds the celebration of the New Year. The grapes are sourced from some of the best Cabernet Sauvignon growing regions of Napa including Stags Leap, Spring Mountain, St. Helena and Oak Knoll districts.

Varietal: 78% Cabernet Sauvignon, 22% Merlot

Appellation: Napa Valley – Stags Leap District, St. Helena and Oak Knoll

WebSite: www.bonannowine.com

Winemaker: Tim Dolven

Production: 2700 cases

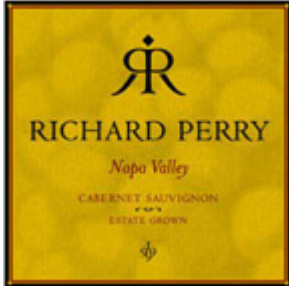
Maturity: Ready to drink now or over the next 4 – 8 years

Food Pairing: London broil, Rack of Lamb, Cheddar Cheese

List Price: \$23.95

Club Price: \$22.46

Richard Perry Vineyards 2003 Cabernet Sauvignon, Napa Valley, CA



This wine strikes you with a very aromatic and elegant nose of allspice, currant/cassis, blackberry and anise. On the palate, more layers are slowly revealed, with aromatic spices followed by dark chocolate/mocha. Fine grain tannins provide for a

long finish with excellent balance.

This wine is produced from the Richard Perry estate vineyards located high 800 ft. above the valley floor on terraced hillsides in the southeast corner of Napa Valley. Soils are volcanic in origin with areas of ash and rocky outcroppings. This wine was aged for 22 months in French oak barrels, 50% of which were new.

Varietal: 100% Cabernet Sauvignon

Appellation: Napa Valley

WebSite: www.perryvineyards.com

Winemaker: Ken Bernards

Production: 1,140 cases

Maturity: Ready to drink now or over the next 5 - 9 years

Food Pairing: Hearty grilled steak, Prime Rib, Ribs paired with roasted vegetables, Stilton Cheese

List Price: \$39.95

Club Price: \$35.96

Sekthaus Solter 2006 Brut Riesling Sekt, Rheingau, Germany



A subtle and delicate sparkling wine ("Sekt" in German) created from the most varied vineyards on the steep slopes of the Rhine.

This excellent representation of Riesling Sekt draws on the minerality of the Rudesheim hillside vineyards, the fruity and lighter aromas of the Geisenheim vineyards and the powerful earth characters of the Hochheim vineyards.

Helmut Solter learned to make sparkling wines during internships and travels in Australia and France's Champagne region. Only the highest quality juice from the first gentle pressing of the grapes is used. The blending of the various juices from grapes throughout Rheingau is key to capturing the longstanding character of the wine. Even the dosage is selected exclusively from elegant, naturally sweet, late harvest Riesling wine.

Varietal: 100% Riesling

Appellation: Rheingau

WebSite: www.sekthaus-solter.de/en/index.htm

Winemaker: Helmut Solter

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

Food Pairing: Shrimp Satay, Spring Vegetables, Oysters, Parmesan Cheese, Appetizers

List Price: \$24.95

Club Price: \$22.46