

UNWINED Wine Club November 2009 Release Cabernet Sauvignon and Chardonnay – 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 wines from any other single varietal. Cabernet Sauvignon wines have a distinctive black currant aroma and over time, can also develop bouquet nuances of cedar, violets, leather, and cigar box while the wine's tannic edge typically softens considerably.



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. Napa Valley is the most famous area in California for growing this varietal along with Sonoma and Paso Robles. Washington State also produces some very fine "Cabs."

Typically, Cabernet Sauvignon wines smell like black currants with a degree of bell pepper or weediness, varying in intensity based on climatic conditions, viticultural practices, and vinification techniques.

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.

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 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 hearty growing characteristics, along with its flavor appeal, have made Cabernet Sauvignon one of the most popular varietals worldwide.

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

White wines always bring a joy to holiday dinners. Chardonnay is always a reliable white wine for most holiday meals. It is a full body wine rich in flavors and textures.

Wine Selections (the numbers indicate suggested tasting order)

Datasheets on these wines can be found on-line at www.UNWINEDshop.com

Flight Club

Red Only and Alternating

1. Pey-Marin Vineyards, 2007 "Textbook" Cabernet Sauvignon, Napa Valley
2. Downing Family Vineyards, 2006 Cabernet Sauvignon, Napa Valley
3. Satori Cellars, 2006 "Hallelujah" Cabernet Sauvignon, Walla Walla, Washington

Select Club

Red/White

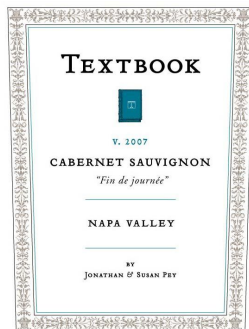
1. Aiena Wines, 2007 Chardonnay, McIntyre Vineyards, Santa Lucia Highlands
2. Satori Cellars, 2006 "Hallelujah" Cabernet Sauvignon, Walla Walla, Washington

All Reds

1. Pey-Marin Vineyards, 2007 "Textbook" Cabernet Sauvignon, Napa Valley
2. Satori Cellars, 2006 "Hallelujah" Cabernet Sauvignon, Walla Walla, Washington

Pey-Marin Vineyards

2007 “Textbook” Cabernet Sauvignon, “Fin de journée”, Napa Valley



This complex wine has a mix of dark fruit, spice, plum and mineral qualities. The tannins have a dry astringency with a palate full of blackberries, black cherries, plum, cranberry and currants with a touch of clove and vanilla.

The grapes come from two single vineyard sites located within the Oak Knoll and Yountville AVA's. These sites are known for cooler climates, less rainfall and soils ranging from gravel to silty clay loams, ideal for growing cabernet sauvignon

This wine is called, “Fin de journée,” meaning, “at the close of the day,” to express the winemaker's recommended time for enjoying the wine.

Varietal: 89% Cabernet Sauvignon, 6% Cabernet Franc, 3% Merlot, 2% Petit Verdot

Appellation: Oak Knoll and Yountville, Napa Valley

Winemaker: Jonathan & Susan Pey

Website: www.textbookvineyards.com

Case production: 620

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

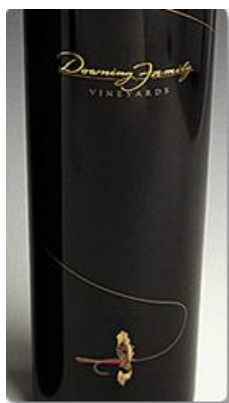
Food Pairing: Roasted, broiled or barbequed beef

Price: \$24.95

Club Price: \$22.46

Downing Family Vineyards

2006 Cabernet Sauvignon, Napa Valley



This is a wonderful, diverse, rich wine with an intense bouquet of dark fruit and spices. The palate has loads of black cherry, black currant, plum, cranberry and clove. The classic earthy Rutherford dust notes also shine through. The complex tannins give it firm structure and a long desired finish.

The grapes were 100% certified organically grown from the Del Bondio vineyard in the Rutherford AVA of Napa Valley. The wine was aged for 24 months in both French and American oak and then bottle aged for 10 more months before release.

The label design depicts vintage fly fishing.

Varietal: 100% Cabernet Sauvignon

Appellation: Rutherford, Napa Valley

Winemaker: Randy Mason

Website: www.dfwines.com

Case production: 420

Maturity: Ready to drink now or through 2012

Food Pairing: Prime rib and grilled tri-tip, rabbit, game bird, rich cheddar cheese

Price: \$32.95

Club Price: \$29.66

Satori Cellars

2006 “Hallelujah” Cabernet Sauvignon, Walla Walla, Washington



This Cab has rich ruby-plum color scents of black currant, dark cherry, cassis and cedar. On the palate, these same aromas appear along with chocolate and a bit of toasty oak. This wine is smooth with balanced acids and tannins that continues to deliver all the way through to a fine finish.

Satori Cellars promotes the balance between nature and life. For each of their wines they suggest specific rituals. For the Hallelujah Cab, the ritual is: “You put your whole being in. You take your whole being out. You put

your whole being in and you shake it all about. You do the Hallelujah, and you turn yourself around. That’s what IT’s all about”.

Varietal: 100% Cabernet Sauvignon

Appellation: Walla Walla, Washington

Winemaker: Tom Moller

Website: www.satoricellars.com

Case production: 590

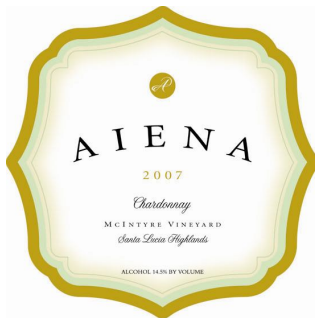
Food Pairing: Smoked or wood-roasted, braised meats

Price: \$29.95

Club Price: \$26.96

Aiena Wines

2007 Chardonnay, McIntyre Vineyards, Santa Lucia Highlands, Monterey



This Chardonnay has lots of toasty, yeasty notes, but also plenty of citrus and mineral highlights. On the palate, there is a lovely balance of richness and bright fruit that will stand up to richer fare but is not heavy or dull.

McIntyre Estate Vineyard is in the “sweet spot” of the Santa Lucia Highlands in the vicinity of some of the most famous vineyards of the region.

The winemaker, Byron Kosuge (formerly the winemaker at Saintsbury) is not a fan of the big, high octane style of Chardonnay, preferring a livelier, more fruit driven, elegant wine that pairs well with foods.

Varietal: 100% Chardonnay

Appellation: Santa Lucia Highlands, Monterey County

Winemaker: Byron Kosuge

Website: www.aienawines.com

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

Food Pairing: Various poultry from chicken to turkey and dishes with a cream base

Price: \$24.95

Club Price: \$22.46

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.

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

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 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 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 and Sweatshirt

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:

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

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

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

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

Club costs: _____ (\$49.95 for Select Club, \$79.95 for Flight Club, +\$2.00 processing fee)

Number of Shipments: X _____

Cost of Wine Club Gift: _____ (plus shipping and handling)

Credit Card Number: _____ Exp. Date: ____/____

(Visa, MasterCard and Discover cards only)

Card Holder's Signature: _____ Today's Date: _____

Name of Gift Giver: _____

Credit Card Billing Address: _____

Send Gift Membership to: Name: _____

Mailing Address: _____

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

Phone: _____ **Email:** _____