

UNWINED Wine Club November 2010 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.

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)

Flight Club

Reds Only

1. Cultivar Wine 2008 Cabernet Sauvignon, Napa
2. Cobblestone Wine 2005 Cabernet Sauvignon, Atlas Peak, Napa Valley
3. Salva Tierra 2006 Cabernet Sauvignon, Napa Valley

White/Reds

1. Anaba 2008 Chardonnay, Sonoma Coast
2. Cobblestone Wine 2005 Cabernet Sauvignon, Atlas Peak, Napa Valley
3. Salva Tierra 2006 Cabernet Sauvignon, Napa Valley

Select Club

All Reds

1. Cultivar Wine 2008 Cabernet Sauvignon, Napa
2. Cobblestone Wine 2005 Cabernet Sauvignon, Atlas Peak, Napa Valley

White/Red

1. Anaba 2008 Chardonnay, Sonoma Coast
2. Salva Tierra 2006 Cabernet Sauvignon, Napa Valley

Anaba Wines

2008 Sonoma Coast Chardonnay, Sonoma County



There are intense aromas of green pears, limestone minerals and toasted brioche followed by a full bodied palate of rich, ripe fruits including orange peel and

vanilla. You will enjoy the distinctive mineral quality and the long finish.

Anaba is named after the soft cooling anabatic winds that come from the Pacific and blow across the vineyards in Sonoma. This gift of nature makes the vineyards more temperate and slows the ripening process, producing robust flavors and distinctive varietal characteristics in the grapes.

Varietal: 100% Chardonnay

Appellation: Sonoma Coast, Sonoma County

Winemaker: Jennifer Marion

Website: www.anabawines.com

Case production: 565

Maturity: Ready to drink now or over the next 5-10 years

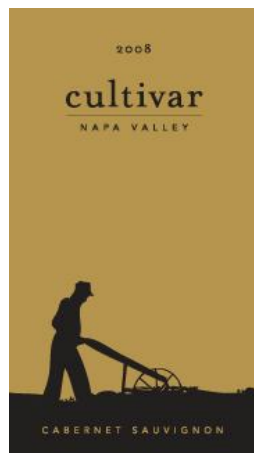
Food Pairing: Various poultry from chicken to turkey and dishes with a cream base

Price: \$24.95

Club Price: \$22.46

Cultivar Wine

2008 Cabernet Sauvignon, Napa Valley



This Napa Valley Cabernet Sauvignon presents a dark black color and great aromas of dark fruit including blackberries, blueberries, cigar box, black cherry and toast. On the palate these same flavors come through with more red cherry, jaminess, lavender and violet. It has great balance of acidity, fruits and tannins. You will enjoy this easy drinking wine with a long finish.

Cultivar is defined as a variety of plant that has been deliberately selected for specific desirable characteristics. Cultivar wines use the best Cab grapes from Napa Valley to product this top quality wine.

Varietal: 100% Cabernet Sauvignon

Appellation: Napa Valley

Winemaker: Jean Hoefliger

Website: www.cultivarwine.com

Case production: 538

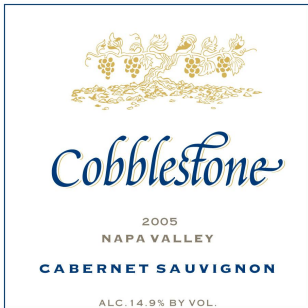
Maturity: Ready to drink now or through 2012

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

Price: \$27.95

Club Price: \$25.16

Cobblestone Wines **2005 Cabernet Sauvignon, Atlas Peak, Napa Valley**



This Cab is soft and dry with its fruit only now reaching its potential. The aromas and flavors are rich in black cherries, blackberries, blueberries and currants. You will enjoy the variety of spices and dustiness of the flavors. The prevalence of oak gives it

a nice roundness and the finish is strong and lasting.

This Cab earned 91 points from Wine Enthusiast Magazine. It was aged for 24 months in French oak barriques, 95% new, complementing the wine's impressive structure and giving it great aging potential.

Varietal: 100% Cabernet Sauvignon

Appellation: Atlas Peak, Napa Valley

Winemaker: Sam Baxter

Website: www.cobblestonewine.com

Case production: 300

Maturity: Ready to drink now or over next 10 years

Food Pairing: Smoked or wood-roasted, braised meats

Price: \$27.95

Club Price: \$25.16

Salva Tierra Wines **2006 Cabernet Sauvignon, Napa Valley**



A Cabernet with deep dark color and aromas full of fruit dominated by blackberry but including cassis and anise. On the palate these same flavors shine and are backed by a full mouthfeel and a nice balance of acidity, tannin and fruit. This is a fine example of a Napa Valley Cab.

Salva Tierra translates as "salt of the earth", and is named after Virginia Salvatierra, mother of Denise Renteria, one of the proprietors. Virginia was raised in Costa Rica and developed a deep respect for the land. The wine Salva Tierra has similar respect for the land or "Terroir".

Varietal: 100% Cabernet Sauvignon

Appellation: Napa Valley

Winemaker: Oscar Renteria

Website: www.renteriawines.com

Case production: 1574

Maturity: Ready to drink now or over the next 5-10 years

Food Pairing: Rich steak, BBQ and Stilton cheese

Price: \$32.95

Club Price: \$29.66