



March 2022 Wine Cru News

Thank you for being a Cru member with us at Untamed. We're coming up on our first full year and we're so lucky to have your support along the way!

Here's what been happening at our winery since the beginning of the year:

The 2020 and 2021 vintages are currently aging in our barrel room.

We'll be bottling our Sangiovese and Pinot Noir Rosé in the coming months, these will be released *Exclusively for our Cru Members* during their first month of release. Stay tuned for the party date...

Our Pinot Noir will also be converting to a Cru Member Exclusive wine due to its limited availability.



Successful Fundraiser for the Grace Center of Fredericksburg

Part of our mission at Untamed is to give back and support non-profit businesses that provide much needed services for our local communities.

We held an extremely successful fundraising dinner for the local Fredericksburg Grace Center. Dinner featured a braised short rib ragu with house-made pappardelle and chocolate "Untamed" corks for dessert.



New Flight in Town

Have you tried our new Rosé flight?

After starting with a splash of our favorite Sparkling wine, taste the difference in flavor profiles of several rosés: 2020 Sangiovese, 2020 Grenache, 2019 Cabernet Franc.

Pair this flight with our seasonal pizza for a real treat.
Seasonal pizza: basil pesto, red onion, spinach, mozzarella, ricotta, pomegranates
Always made with our fresh in-house dough





Upcoming Cru Events

Events in April:

Mike's Q Steak Nights

Every 2nd and 4th Friday of each month we will be hosting Mike's Q Steak Night. Join us for amazing steaks paired with our delicious wines. 6-8:30 pm (excluding April 22nd).



DATE NIGHT HOW TO: SUMMER ROLLS WITH LAURA BAYER

APRIL 22ND
6:30-9:00 PM

Let Laura be your guide to perfecting Asian flavors in a Summer Roll themed dinner.

Cocktail Hour to follow.



Tickets include:

- Two glasses of wine
- Salad, summer rolls, and dessert
- Lessons in making the perfect summer rolls
- Music
- A parting gift and take home instructions
- Gratuity



Date Night Dinner

We all know Laura as a wine expert at Untamed, but did you know that she is an amazing chef and owned an Austin restaurant for years? Let Laura be your guide to perfecting Asian flavors in a summer roll themed dinner. A variety of vegetables, meats, and wine (of course) will be offered. Cocktail hour featuring live music and your favorite

Untamed Wines.
April 22nd 6:30-9:00 pm

Other Featured Upcoming Events:



Snob Talk: Aging Wine versus Bottled Wine

What is considered an aged wine? Is older wine really better than a young wine? Taste through comparisons of your barreled wine (younger) versus the bottled wine (older) with our winemaker. You be the judge.

Lunch included. *Premier Cru Barrel Members only.* May 1st noon-2 pm.

Mother's Day Brunch

Celebrate with new Untamed brunch items and our 2019 Blanc de Blancs. Seated tastings and our pizza menu available also during this time. May 8th (Mother's Day) 10 am-12 pm.

Anniversary Event: Save the Date

We can't believe Untamed has been open a year! So much wine, great memories, and too many pizzas since our beginning last May. Join us for an all day *Wine Club Exclusive* celebration. May 29th 12 pm-5 pm.

South Africa Wine Club Trip

Due to unforeseen circumstances in travel restrictions over the last several months, we have decided to postpone our wine club trip to January 2023. Expect a similar trip including adventures through Cape Town, wine country, and an African safari.

FOR MORE INFORMATION OR TO RSVP TO AN EVENT ABOVE, PLEASE SEND US AN EMAIL: INFO@UNTAMEDWINES.COM



Featured Wines

Inside the 3 and 6 bottle wine club shipment this quarter, you will find two wines that share the same name but look completely different. Let us introduce you to this varietal that happens to be one of our favorites:
Grenache (Blanc and Noir).

What is Grenache?

Although widely grown throughout the world, the Grenache varietal originated in Spain. A hardy vine and grape, Grenache is known for being higher in alcohol and commonly used as a blending wine. In the style of being a bit "Untamed," we allowed these varietals to stand on their own. We also uncharacteristically produced a lower alcohol Grenache Blanc. Alcohol competes with aromas and flavors; therefore, in reducing this factor, you are able to experience the full force flavor of this underrated varietal.

Is the Grenache Blanc and Noir the same wine?

In briefly examining the Grenache Blanc and Grenache Noir, you can see there is a huge visual difference. Grenache Blanc and Grenache Noir are two completely separate varietals, "Blanc" means white and "Noir" translates as black. Although it is physically possible to produce a white wine from a red grape, we did not perform any winemaking wizardry in these bottles. Our Grenache Blanc is produced from a white grape and a Grenache Noir, a red.

Grenache Blanc

Once harvested from the Grenache Blanc vines in San Benito, our grapes were whole bunched pressed, cold settled, and barreled. Once in barrel, they completed **primary fermentation** and **malolactic fermentation** in barrel before aging **sur lie** for 6 months. Our Grenache Blanc was then **cold stabilized**, filtered, and bottled in Texas for your enjoyment.

This wine is the new Sauvignon Blanc. Higher in acidity than most whites, our Grenache Blanc packs a punch of citrus and all types of green fruit upfront. Lower in alcohol, this dry white wine is for the health conscious individual; so light and refreshing you'll forget about counting calories in this bottle.

According to Dane, our winemaker, the Grenache Blanc is "really coming into its own!"

Grenache Noir Production

Once harvested from the Grenache Noir vines also located in San Benito, our grapes were destemmed and placed into a tank to complete **primary fermentation**. From there, the wine was pressed off of the skins of the grapes and barreled. **Malolactic fermentation** was completed in barrel before the wine aged 22 months. This Grenache was then lightly filtered and bottled in Texas for your enjoyment.

Similar to a Pinot Noir in style, this Grenache Noir yields a softer red wine. This wine is the refined red wine you bring to a soiree on a hot day, it also provides that hug needed after a tough day at work.

Delicate, sophisticated, comforting.



Key Terms

Primary fermentation: The process where sugars in the must (grape juice) are metabolized, creating alcohol, heat, and carbon dioxide as a byproduct. This is the pivotal point where wine is made from juice.

Malolactic fermentation: The process where malic acid (a typically tart acid) is converted to lactic acid (a typically softer acid).

Sur lie: The process of aging wine on the lees (aka dead yeast cells). Although this sound unappealing, the lees provide a soft, well-rounded palate.

Cold stabilized: We utilize our innovative glycol chilling system to cool the wine to just below freezing. This allows all acids impacted by cold temperatures to precipitate out of the wine solution. We do this for those moments when we forget a bottle of wine in the freezer. Wines that are not cold stabilized sometimes produce “wine crystals,” you will notice these crystals appear in the bottom of a glass or bottle. These “crystals” are not harmful, but they are considered to be an aesthetic flaw.



2020 Grenache Blanc



2019 Grenache Noir

