

Untamed

WINE ESTATES

# Cru News

## Wine Club Newsletter

September 2022



**Harvest 2022**

*What's  
fermenting?*



**What's Coming**

*New Builds,  
New Tastes*



**Events**

*Upcoming  
Gatherings*





## Inside Harvest

Harvest began late July with the arrival of fruit for our Custom Crush Clients. This year is shaping up as a tough year in terms of yield for Texas fruit. The lack of rain and too much wind in the High Plains prevented the full flowering potential of grape vines. Although the quantity is down, the quality is up. Having less grapes on the vines allowed for more concentrated fruit, resulting in great color and great flavors.

Our California harvest will start early September and is projected to finish in November. The grapes are looking fantastic. A new Untamed wine that we will be producing this year is Sparkling Chenin Blanc. We're excited, we hope you are too!

To see harvest in full swing, stop by Untamed and ask for a tour. All wine club members receive a complimentary tour for you and your party.

## What is Fermentation?

A word you will hear throughout the harvest season is "Fermentation." So what is it and what does it have to do with wine?

Primary Fermentation is the first and most important step in converting grape juice to wine. At Untamed, we add yeast to our must (grape/grape juice) to start this process. During fermentation, yeast converts the sugar in the grapes to alcohol. Carbon dioxide and heat are also naturally generated as byproducts. During fermentation, we run a daily check of the ferment's brix (density measurement of sugar) and temperature to regulate the consistency of the fermentation. The brix number will steadily decline each day until it reads negative. A negative brix signifies that this wine could now be "dry," meaning all available sugar has been converted to alcohol. To verify this wine is dry, we run a more in depth residual sugar analysis. When the residual sugar level is less than 2.0 g/L, our primary fermentation is done.

Something unique that we do at Untamed during primary fermentation is ferment in barrel for our white and rosé wines. Fermenting in barrel allows us to control each barrel independently, mix different yeast strands within one varietal, and capture micro-oxygenation benefits of each vessel. With these variations, each barrel essentially creates its own wine. We combine all the barrels of a single varietal back into one tank before bottling. The variation of each barrel during the fermentation and aging process creates an extraordinary bouquet of aromas and layers throughout the finished product. One of the best representations of these "layers" can be found in our Fumé Blanc, one sniff and you'll know what we're talking about.



## 2020 Sangiovese

Our 2020 Sangiovese is a red wine that may sound familiar. If you joined us for a barrel tasting last year, you most likely sampled our 2020 Sangiovese as it was aging.

We recently bottled this beautiful red, and released it at our Barrel Member Harvest dinner. It is now available for purchase.

Like any bold red, it has taken some time settling into the bottle. Although it is tasting amazing now, we think by Thanksgiving this wine will really start to shine.

Sangiovese is an Italian varietal named after the Latin name "sanguis Jovis" (translated as "The Blood of Jupiter") and is found in most chiantis.

Our Sangiovese grapes came from Monterey. Harvested in 2020, this red aged in French oak for two years.

Spicy, silky, slightly oaky, this wine has it all. Being higher in acid, this wine will pair well with Italian red sauce dishes, smoked meats, and herbs including basil, thyme and sage.

A bottle of Sangiovese is included in all 6 bottle shipments this quarter.





## Construction, Barrel Room & New Experiences

You've probably noticed a massive new structure in the back of the building. This new 5,000 square foot facility is our new storage room. Storage may not sound sexy, but it has created space in our barrel room for a new tasting experience.

When we originally designed our tasting room, we designed our barrel room as a room to age wine and also offer experiences separate from our traditional tasting menu. In being a production winery and diving into the world of Custom Crush (producing and storing wine for other wineries in the area), we ran into the issue of limited space. We outgrew our production facility in the first year. Storage is always a priority and last year we suspended our barrel room tasting dreams to protect the quality of our wine.

With the Construction of this new building, we have cleared our barrel room and we are making space for our new Untamed Experience. In the coming months we're reviving our dreams of a barrel room tasting. As a wine club member, you'll be the first to know and taste this new experience.

**Coming soon...**  
**Tour, Taste, Pair.**  
*With an Untamed Twist*





# Into September, Every Wednesday



JOIN  
US

## Wine Down Wednesdays

Enjoy new dinner selections at  
Happy Hour prices

Every Wednesday  
Starting August 10th. 5:30-8:30pm

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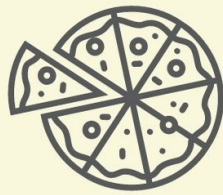


# ~ Change of Date ~



## Date Night PIZZA

Create Your Own Pizza with an  
Untamed Twist



### Event Tickets include:

- A glass of our newly released wine
- Salad
- Dough and a wide array of toppings
- Dessert
- Gratuity

50 seats available

October 14th, 6:30pm

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Winning pizza to be featured on our Menu





# BUBBLES & BOWTIES

**DECEMBER 9TH, 2022, 7PM**

Cru Member Exclusive Event



Traditional wines for a Vintage Night.  
Exclusive access to our newest sparkling wines

Food & Wine Pairing  
Featuring: 2019 Blanc de Blancs  
Introducing: 2020 Blanc De Blancs  
2021 Sparkling Rosé

Details & Tickets Available Soon...