



Cru News

Wine Club Newsletter

December 2022



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What's Coming

Bubbles
A Cab to
Remember



Upcoming Gatherings



HAPPY HOLIDAYS!



WE WOULDN'T
BE
Untamed
WINE ESTATES
WITHOUT YOU!

Thank you for your support and kindness. Wishing you a cheerful holiday season and best wishes into the New Year.

Dane and McKenzie Garvito



Where's the 2022 Wine?

Our harvest season officially ended in October of this year. The end of the harvest season means that all grapes have been received, fermented, and the wines are now aging. All of our red wines also go through malolactic fermentation in addition to most of our whites. Malolactic fermentation converts malic acid (think crisp apple character) to lactic acid (think rich, creamy milk character).

Our white and rosé wines will continue to age sur lie (sur lie means aging on the dead yeast cells) for 6 months in French oak. Our red wines will also continue to age sur lie for 2 years in French oak. This sur lie aging sounds weird, but the yeast adds a full bodied and soft texture to our finished wines.

To see our aging barrels, stop by Untamed and ask for a tour. All wine club members receive a complimentary tour for you and your party.

Topping & Analysis

Aging wine in barrels may look easy, but it is still a full time job in the cellar.

Wood from wine barrels are somewhat porous. The pores allow for great micro oxygenation benefits as the wine ages, but this also means that our 60 gallon barrels can lose up to 6 gallons of wine each year due to evaporation. This depletion of volume in the barrel leaves gaps from the liquid to the surface area of the barrel. Oxygen is required for microbial organisms to grow and spread, therefore, any air exposure to wine can lead to detrimental problems. To limit the air exposure, and thus limit the ability for micro organisms to reproduce, we have to "top up" the barrels (i.e. add more wine to each barrel to make them full again). How often do we do this? About the time it takes to make a full round through each barrel, the cycle repeats itself back at barrel #1. When we top up the barrels, we also analyze the value of two components in the wine: volatile acidity and sulphur.

Volatile acidity is associated with the smell and taste of vinegar, it is also a byproduct of those micro organisms discussed above. The lower the limit, the better the wine (in our opinion).

Sulphur is naturally found in wine and is used as an antimicrobial agent. We add a very small amount each month to maintain certain levels and inhibit the presence of any spoilage organisms.

*As a side note, sulphur has been falsely identified as the "headache" chemical in wines. Instead, histamines and/or tannins can result in headaches depending on the allergy and sensitivity of the individual.



Tiny Bubbles

We were all sad when our 2019 Blanc de Blancs sold out this year. Produced in the traditional Champagne method and aged 18 months sur lie in each individual bottle, this sparkling was satisfying and equally elegant.

Good news, we're bringing back the Blanc de Blancs in a 2020 vintage. Lighter, creamier, even more delicious. To be released at Bubbles and Bowties to our Members on December 9th

Additionally, we're also adding a sparkling rosé to our list of bubbles. This Pinot Noir rosé was harvested in 2021. Rose gold in color, this wine is beautiful and sure to be a fan favorite.

Big & Bold

We've been keeping a secret...

In 2020 we produced a big, bold, traditional Coombsville Napa Cabernet Sauvignon.

It's been aging for 2 years in French Oak and we're finally ready to bottle and release this masterpiece of winemaking.

The grapes were not cheap, the packaging was not cheap, and the amount of care this wine received was over the top. Because of these reasons, we're classifying this Cab in a league of its own: **The Proprietor's Reserve.**

A winemaker's guarantee it will knock your socks off!

Member's, don't forget your tickets!

BUBBLES & BOWTIES

MEMBER EXCLUSIVE
SPARKLING CELEBRATION

INTRODUCING:

2020 Blanc de Blancs
2021 Pinot Noir Sparkling Rosé

DECEMBER 9TH, 2022
7:00 PM

