

Untamed
WINE ESTATES



Cru News

WINE CLUB
NEWSLETTER
December 2023



News

WHAT'S
GOING ON
AT
UNTAMED?



Wine Facts

WHY DO WE
AGE WINES?



Holidays &
Celebrations

UPCOMING
GATHERINGS

The end of harvest season?



Our 2023 harvest season has been unusually long, actually one of the longest in the country! We began bringing grapes into our cellar in July of this year and only finished in late November. We are in a unique position because our Texas harvest begins in July, and when the Texas vines stop producing, our California grapes typically begin to ripen, extending our season an additional 3 months.

What makes our brand really unique is that our harvest season starts again January in another country. As we hinted before, we started producing wines in South Africa. This harvest season will be from January-March and overseen by Dane's brother Anthony Sanvido. Keep an eye open for the launch of our South African wines early next year.

DESTEMMING CABERNET SAUVIGNON GRAPES

What's after Harvest?

After harvesting the grapes, our wine goes through a primary fermentation to convert the grape juice to wine. Almost all of our wines undergo a second fermentation also called malolactic fermentation. This fermentation converts malic acid to lactic acid in the wine, creating a smooth and creamy mouthfeel. After completing the fermentations, our wine is then aged in French Oak for 6 months (white and rosé wines) or up to 36 months (red wines).



The background of the page is a photograph of a wine cellar. Numerous wooden barrels, bound with metal hoops, are stacked on wooden racks. The lighting is warm, highlighting the natural grain of the wood.

Age is not just a number

There's truth in the saying "aging like a fine wine." To make a wine mature and develop a balanced palate, we allow our wines to age in French oak barrels. There are many vessels you can choose to age wines: clay, cement, American Oak, Hungarian Oak, stainless steel. We've worked with all these materials in our past wine lives, but we continue to work with French oak because of the soft and subtle vanilla character that shines through after appropriate aging.

Benefits of aging in oak barrels also include microoxygenation, color stabilization, and natural tannin structure. These factors in oak aging only act as benefits for a certain period of time before they contribute to faults. The so called "sweet spot" for our white wines is typically around 6 months of aging where reds are 18-30 months depending on the varietal and natural structure of the wine



Our Holiday Gift To You

Two Reserve Wines at a holiday price

Beginning December 1st, our Proprietor's Reserve Cabernet Sauvignon and Russian River Pinot Noir will be featured at a special price.



**Proprietor's Reserve Coombsville
Cabernet Sauvignon
\$88 (excluding your member discount!)**

**Proprietor's Reserve Russian River
Pinot Noir
\$79 (excluding your member discount!)**

WHAT WINE FOR THE HOLIDAY TIME?



Blanc de Blancs

You can't celebrate the holidays without some bubbles! What makes this 2020 Blanc de Blancs extra special is that this sparkling wine was made in the traditional method like that of Champagne. Aged for 18 months Sur lie, this sparkling is ready to be popped open for any celebration!

Chardonnay

Looking for a wine to win over your mother-in-law? Look no further than our Monterey Chardonnay. A well-balanced white wine with slight oak. Easy to drink, but not easy to share.

Petit Verdot Dry Creek Valley

Introducing our biggest, boldest Bordeaux of our Proprietor's Reserve range. Fleshy tannins, powerful color, and a delicate structure define this red. This Petit Verdot will compliment any Holiday meal, and is guaranteed to impress everyone at the table.



COMPLETE YOUR HOLIDAYS WITH ALL 3

Can't decide which wine? We don't blame you. That's why for this holiday season, we are extending an invitation to purchase these (or your three favorite wines) at a 20% as a holiday extension to your wine club shipment. Contact us at info@untamedwines.com and we'll package these up with your wine club bottles.

LOOKING FOR A GREAT GIFT FOR FAMILY MEMBERS?

If you enjoy being members with us, we bet your family members will too!

Let us do the wrapping for you!

Gift your loved ones a wine club membership and we'll send them two Untamed tumblers and a hand written holiday card as a welcome present.

What's the price?- Cheaper than a gym membership!

A three bottle membership with Untamed costs around \$120 per quarter, when dividing this throughout a year's subscription, an Untamed membership averages \$40 per month.

A gift that keeps giving!

In addition to the bottles your loved ones will receive, they will also be eligible for all the benefits that you receive: complimentary glasses, discounts, invitations to member events, and more.

Convinced yet?

Send us an email to info@untamedwines.com with your loved one's contact information and we will do the rest.



Upcoming Events

FOR TICKETS AND MORE INFORMATION, VISIT:
WWW.UNTAMEDWINES.COM/EVENTS/

DECEMBER 8TH - BUBBLES & BOWTIES

Join us for our annual Bubbles and Bowties event featuring our newest sparkling wine: Chenin Blanc. Think you enjoy the sparklings we have now? Just wait until you try our newest.

Exclusively Members & Their Guests

Classic food pairings with our best wines and favorite people

Blanc de Blancs:

Island Creek Oysters

Sparkling Rosé:

Redhead Creamery

Petit Verdot:

Le Belge Chocolate

Bubbles
& BOWTIES

Friday, December 8th
6pm

Featuring Holiday Pizzas, live music, photo ops, and more

Bowties included

Tickets: www.untamedwines.com/events

