

Untamed

WINE ESTATES

Cru News

WINE CLUB
NEWSLETTER
March 2024



News

WYN

SIPPING ON
SCIENCE



Wine Facts

ACIDITY OF
WINE



UPCOMING
GATHERINGS
&
MEMBER
EVENTS

Wyn

Dane and Mckenzie travelled to South Africa at the beginning of this year to complete an international project: South African wine. For those that have not met our owner/winemaker, Dane is originally from Cape Town, South Africa, and launched his winemaking career in Stellenbosh. To make this project even more sentimental, we sourced grapes from the same vineyard locations that he worked with many years ago.

In January, we bottled our 2023 Steen (Chenin Blanc) and Chardonnay. In May, Dane will be returning to finish bottling our Cabernet Franc and Pinotage (a South African varietal that is a cross between Pinot Noir and Cinsault).

We look forward to introducing you to these wines and the area in which they were cultivated. Due to a very limited production, **these wines will be wine club exclusive!**



“WYN” IS WINE IN AFRIKAANS

Let us Introduce You

Since Dane is a full time resident in Texas, we needed some help overseeing our wines in South Africa. Let us introduce you to Dane’s brother: Anthony Sanvido, our South African winemaker.

Anthony is currently the head winemaker at DeMorgenzon in Stellenbosh, an internationally award winning winery. We look forward to introducing you to his wines and winemaking style.



Sipping on Science



If you have joined us for a tour at Untamed, you have seen that we are more than just a tasting room: we're a full production winery.

It's our goal at Untamed to give you a new appreciation for wine, one that illustrated the reality and ingenuity that is created behind the cellar door. Every other Thursday, we are crafting a blog about a wine related topic, explaining the science behind it, how we test for it, and how it relates to you.

Topics include:

acids, sugars, tannins, wine faults, varietals, and everything wine!

Interested in learning more?
Visit our Sipping on Science blog
www.untamedwines.com

CLICK HERE





Acidity of Wine

SIPPING ON SCIENCE

Imagine I pour you a taste of two wines: one is a Sauvignon Blanc and the other is a Chardonnay. Go ahead and take a sip of each. Can you picture what happens to your salivary glands when you take a sip of the crisp Sauvignon Blanc versus the buttery Chardonnay? I bet your mouth will water when trying the first wine. The same sensation happens when biting into an unripe fruit, this watery reflex is due to the acidity.

Acid

Acid is naturally found in all fruit, this is what makes an unripe fruit taste sour. Like fruits, the grapes that produce wine also naturally contain acid, but the amount of acid varies depending on varietal, climate, location, and mostly Mother Nature. When grapes ripen on the vine, they begin very acidic and slowly decrease in acid over time. Harvesting of the grapes is left to the winemaker's discretion based on the timing when the optimal acids occur (sugar and tannin also play a part in this decision, but we'll discuss those on a different day).

Testing

How do we test for acidity? We test for acidity using an old-fashioned pH meter, measuring the concentration of free hydrogen ions. The lower the pH measurement, the higher the acid. Wine typically ranges between 3.0-4.0 whereas water will remain closer to 7.0.

In addition to pH, we also test for the titratable acidity (the total amount of hydrogen ions). In English: pH tells us how much acid is in the wine, titratable acidity tells us how strong that acid will taste.

Food & Wine

Speaking about taste, acidity plays an important role when pairing wine and food. As a general rule, wines with higher acidity pair well with rich foods: for an example, our crisp Sauvignon Blanc with pork chops or a creamy pasta. Wines with a buttery texture pair well with more acidic dishes: for another example, our oaked chardonnay with chicken piccata or lemon risotto.

Before serving the wine, I recommend chilling the crisp wines cooler than the buttery wines (i.e. Sauvignon Blanc cooler than the Chardonnay). This can also be applied to red wines (i.e. Pinot Noir should be served slightly cooler than a Cabernet Sauvignon).

Upcoming Events

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

FEBRUARY 14TH - VALENTINE'S

HAPPY

Valentines

Wednesday, 14th February 6-9 pm

Dinner for two \$80

Two Glasses of Sparkling Pinot Noir Rosé
& Amuse Bouche

Choice of Salad

Choice of Pizza
unique pizzas for this special day
Gluten Free also available

A Dessert to share

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Upcoming Events

FOR TICKETS AND MORE INFORMATION, VISIT:
[WWW.UNTAMEDWINES.COM/EVENTS/
MARCH 17TH - WINE & WAGS](http://WWW.UNTAMEDWINES.COM/EVENTS/MARCH 17TH - WINE & WAGS)

JOIN US FOR A MEMBER APPRECIATION PARTY

WAGS & WINE

ST. PAWTRICK'S DAY ADOPTION

MARCH 17TH 12-5PM

COMPLIMENTARY WINE TASTING & GOURMET HOT DOGS

DOG TREAT BAR • KISSING BOOTH • GIFTS

DOGGY GAMES AND TRIVIA

MEMBERS GET IN FREE • DOGS WELCOME!

PORTION OF PROCEEDS DONATED TO SPCA



NON-MEMBERS \$35



Upcoming Events

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April 8th - Eclipse 2024 (Members Only)



VIP TABLE SERVICE (Members Only)

Enjoy the perks of having your own table for your party and ordering from our full wine and food menu

Table Reservations Include:

- Reservation from 10-3pm
- 4 or 6 wristbands (depending on package)
- Parking for 2 cars
- Solar glasses
- Welcome glass of wine per person
- Charcuterie for the table
- Access to full wine list and food menu

Table for 4: \$300

Table for 6: \$450

Upcoming Events

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April 8th - Eclipse 2024
(Available at 20% member discount)



UNTAMED PICNIC

Enjoy a front row seat to the eclipse with a complete picnic package on our expansive lawn

Tickets Include:

- 2 wristbands
- Parking for 1 car
- Commemorative picnic box with food made in-house
- Picnic blanket
- Untamed bottle of wine and cooler bag
- Wine glasses
- Solar glasses

White wine picnic: \$350

Red wine picnic: \$375

Kids additional \$25
Additional parking \$25