

Untamed
WINE ESTATES

Cru News

June 2024
Wine Club Newsletter



Introductions

Meet our newest additions



Happenings

What's new at Untamed?



Wine Spotlight

Pinot Noir Sparkling



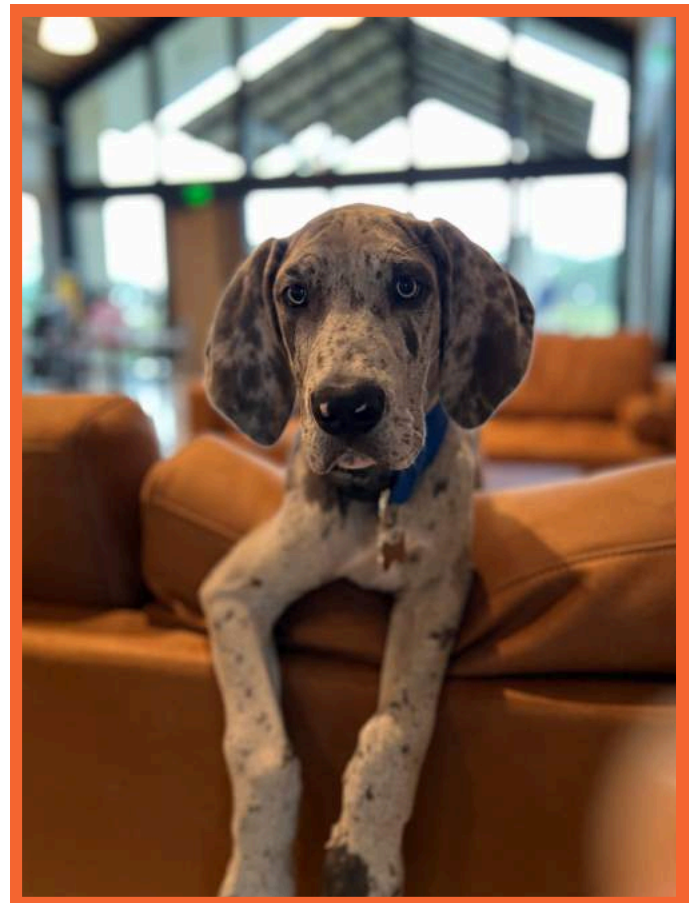
Meet Nicole: Wine Club Manager

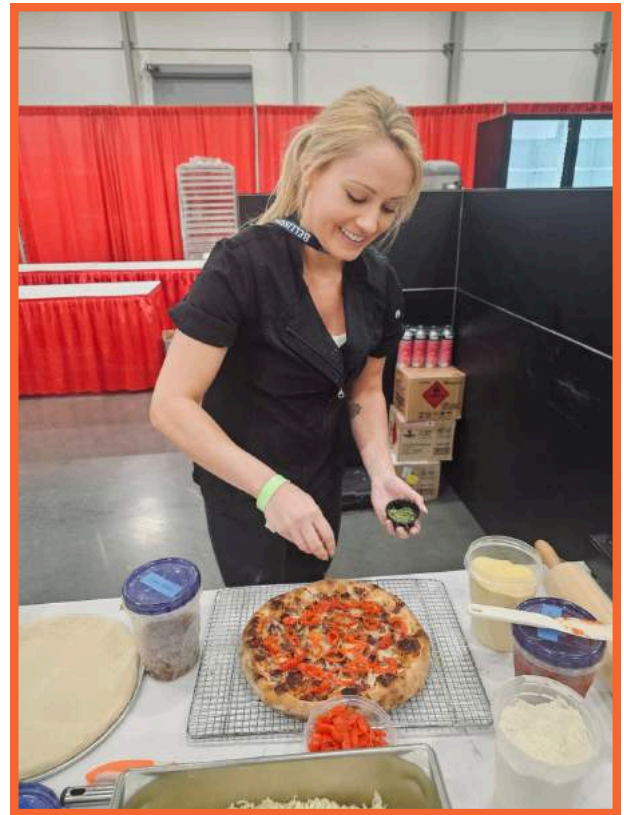
We're pleased to introduce you to Nicole Phinney, our new Untamed Wine Club Manager. Nicole comes from Houston where she worked as a professional dance instructor. You may also be familiar with her natural dog treats that we sell in house: Vito's Homemade Treats.

We're thrilled to have her skills and a fresh set of eyes to revamp our wine club. She'll be your personal go-to if you have any wine club related questions. As a bonus, lookout for some upcoming wine club dance events in the near future!

Meet Louie: The Newest Dane

For those of you who have been on a tour lately, you may have had the pleasure to meet our newest addition to the family - Louie the Great Dane puppy. Born January 5th, this ball of energy is rapidly growing. His clumsy size is guaranteed to make anyone smile. Ask for Louie when you visit for some extra slobbery kisses!





A Big Win for Pizza

Mckenzie and Chef Brayden traveled to Las Vegas in March to compete at the International Pizza Convention.

Up against 500 competitors from all over the world, we thought the odds were against us.

Brayden competed in the traditional pizza division with our signature Pepperoni Pizza. He placed 18th in the world.

Mckenzie competed in the non-traditional pizza division with a version of the South African Summer. She placed 3rd in the world.

[Click here for Mckenzie's story.](#)

A Big Win for our Wine

We entered our Untamed Wines into the San Antonio and Houston Rodeo competition this year. We'll let our awards do the talking:

2021 *Petit Verdot*: *Double Gold, Best in Class*

2020 *Cabernet Franc*: *Double Gold*

2021 *Pinot Noir Monterey*: *Gold*

2021 *Sparkling Pinot Noir Rosé*: *Silver*

2021 *Cabernet Franc Rosé*: *Silver*

2020 *Grenache Blanc*: *Silver*





Sparkling Pinot Noir Rosé

What is Methode Cap Classique?

There are many ways to make a sparkling wine, but only one way to make Champagne, this method is called *méthode traditionnelle*. The process includes bottling still wine while adding yeast and sugar to create a second fermentation in bottle. The wine is aged in bottle on the lees (*sur lie*), and the yeast is then removed in a process called disgorging.

Méthode traditionnelle is used internationally but with different nomenclature due to the trademarks surrounding the Champagne region. In South Africa, the production of “champagne” is called Method Cap Classique (MCC). Any sparkling with the MCC label must be aged on the lees for at least 12 months.

Our Pinot Noir Sparkling is 80% Pinot Noir and 20% Chardonnay from Monterey, aged 18 months *sur lie*. Although these grapes are not from South Africa, our winemaker is! Our Methode Cap Classique on each sparkling label reflects the method in which Dane originally produced sparkling wine in South Africa and the method that he continues to use in the production of our great Untamed wines.

Saying Goodbye to Grenache Blanc

All good things must come to an end. The June shipment contains the last of our Grenache Blanc. Grenache Blanc is known as a blending varietal for white wines, adding acidity and crisp flavors. In being Untamed, we experimented with this varietal on its own.

This is McKenzie's favorite white wine. In addition to being a stand alone wine, it pairs well with so many dishes. If you've noticed, we've also used it in many of our Untamed food menu items including vinaigrettes, a marinade for olives, and the white wine in a traditional white wine sauce.

This wine is meant to be consumed now during the summer months. Share it, pair it, and enjoy!



"This was a trip of a lifetime with quality service and top of the line travel."



South Africa

Travel with the winemaker
January 2025

We traveled with members in January 2023. It was so much fun we're doing it again!



Sight Seeing

See the beauty of South Africa through the eyes of a local. Visit all of the most iconic places and learn of the history of this diverse nation.



Wine Tasting

Visit and taste from the best wineries of Stellenbosch and Franschhoek.



Safari

Track the Big 5 and see these magnificent animals up close and personal.



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