

Untamed
WINE ESTATES

Cru News

September 2024
Wine Club Newsletter



Reason of the
Season

Harvest Season



Happenings

What's new at
Untamed?



Wine
Spotlight

Pinot Noir
Russian River
Valley

Harvest Season: the season we hate to love

All vineyards and production wineries go through a harvest season. Although you will mostly see AVAs from the West Coast on our current wine menu, we also work with Texas grapes by providing custom crush services to many local Texas wineries. These wineries typically do not have a wine production space and, therefore, use our help and facilities to make their wine. In addition to our custom crush clients, we also offer a commercial laboratory for the wine industry in which we service wineries throughout Texas, Louisiana, New York, and California.

Our cellar at Untamed has one of the longest harvest seasons in the world because we harvest grapes from drastically different climates. Texas grapes begin ripening in July and the harvest season for us ends around Thanksgiving time with the last of our grapes coming from Monterey.

Who you'll see in our cellar this year: Dane Sanvido (winemaker for Untamed and others), Benedicte Rhyne (winemaker), Cory Brown (junior winemaker), Mckenzie Sanvido (Lab/occasional cellarhand), James McDonald (cellarhand), and Jermaine Harris (MVP).



Trending Now: Sustainability

What does Sustainable mean?

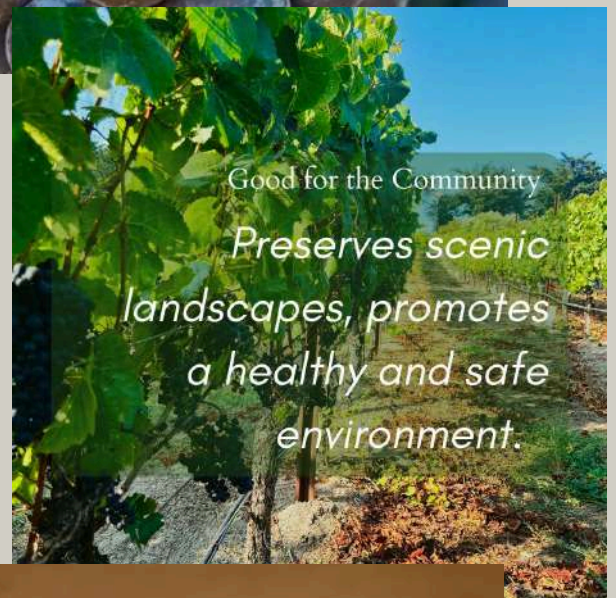
Sustainable practices in wine begin in the vineyard and play an essential role into how the grapes are grown. Sustainable vineyards practice environmental stewardship and reduced waste: waste in water use, energy use, emissions, and nitrogen.

How important are sustainable vineyard practices?

When choosing a vineyard, Sustainability practices are a vital factor for us. It is an indication that vineyard management is prioritizing the grapes, their immediate environment, and taking the initiative to better the surrounding conditions. It takes knowledge and care to properly nurture a crop without harsh chemicals or pesticides.

Which one of our wines are grown in a vineyard using Sustainable practices?

Simple answer: all of the wines we produce have been sourced from certified sustainable vineyards. We don't consider ourselves active environmentalists, but we support the efforts of sustainable vineyards and the added benefits of bountiful grapes they produce.



Dane Sanvido

A spotlight article highlighting our winemaker from Sipping on Science.



Dane didn't aspire to be a winemaker. Born in Cape Town South Africa, his father was a civil engineer for the family company, Sanvido and Sons. Dane had every intention to follow in his father's footsteps and learn the family trade; however, during college at the Cape Peninsula University, South Africa took a political downturn and Dane's once bright future in the family business started to dim.

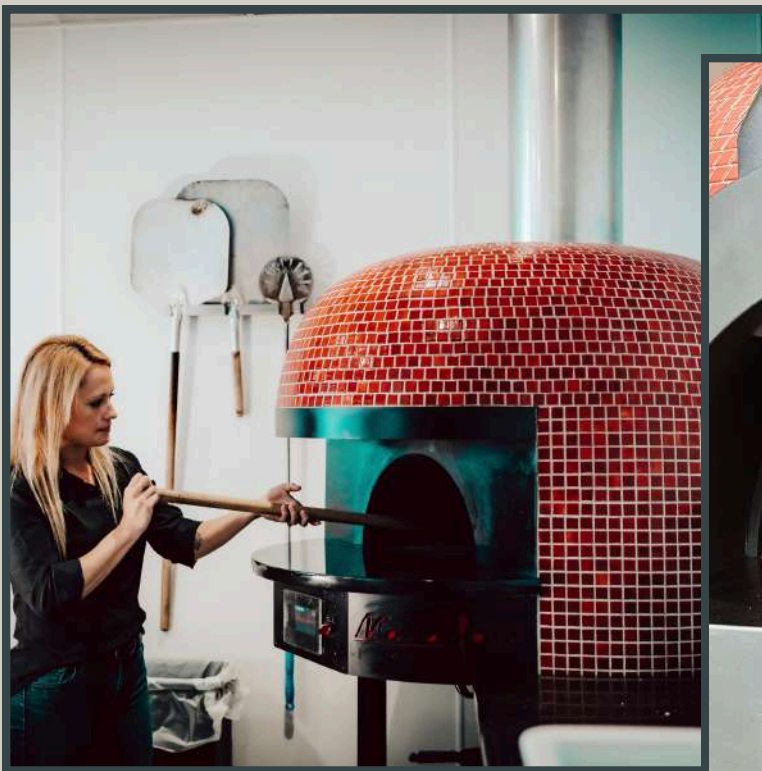
During his studies for Civil Engineering, Dane was tasked to an internship at a vineyard. He found he spent more time with the grapes than crafting the road he was meant to redesign. Dane shifted his college studies to Enology where he graduated with this winemaking degree in addition to Viticulture and Pomology (the study of fruit). He set out to conquer the wine industry. For those that don't know, South Africa produces over a million tonnes of grapes a year, houses nearly 2,700 wineries, and exports over \$1.4 billion of wine per year. Needless to say, the wine industry is very large. With a large industry comes a lot of competition, not just for wineries but for qualified employees. It is an unspoken rule in South Africa that before a person can operate as a winemaker, one must work at least 10 harvests. Grape harvests only occur one season per year, but Dane's patience would not hold up for 10 years.

Instead of working one harvest in South Africa every year, Dane began harvest hopping. Because the northern and southern hemispheres have opposing seasons, he worked a harvest in South Africa (January-March), and then traveled to Europe to work the next harvest (August-November) in the same year. Practicing this method would land Dane a winemaking position in under 5 years, allow him to travel the world, and experience different winemaking techniques. Dane earned the title of a winemaking position internationally as well as locally within the United States for numerous wineries. Large and small producers alike, Dane gained recognition and knowledge in the wine industry that few acquire. If you ask him, Dane will say that wine is made in the vineyard, "good wine is made from good grapes." We currently source grapes from sustainable vineyards and continue sustainable practices in the cellar with minimal intervention.

For Dane's full resume, visit our website:
https://www.untamedwines.com/dane_sanvido/

The Bigger, The Better

If you have visited us recently, you may have noticed a BIG change... we upgraded our pizza oven! Although this red brick oven may look the same as the previous from a distance, we are able to fit double the amount of pizzas with room for more. Look out for new menu items and new faces in the kitchen.



Meet the Newbies

We're pleased to welcome two new chefs to our kitchen: Courtney Watson and Chris Anderson.

Courtney is no newbie to the wine or food industry, she specializes in high end wine pairing dinners. Chris is fresh out of the Culinary Institute of San Antonio with an appetite for creative food.

Members- you're in for a treat, get ready for menu changes, specials, and upcoming events with amazing food!



2021 Pinot Noir Russian River Valley

Pairs well with high heels and smooth jazz.

We've debated about putting this bottle in a wine club shipment because inventory is limited, but this is one wine we felt we needed to share.

Before we released this wine, we poured it at a prestigious dinner in Boston along with our 2021 Chardonnay and 2020 Coombsville Cabernet Sauvignon. This Pinot Noir was the stand out for the night.

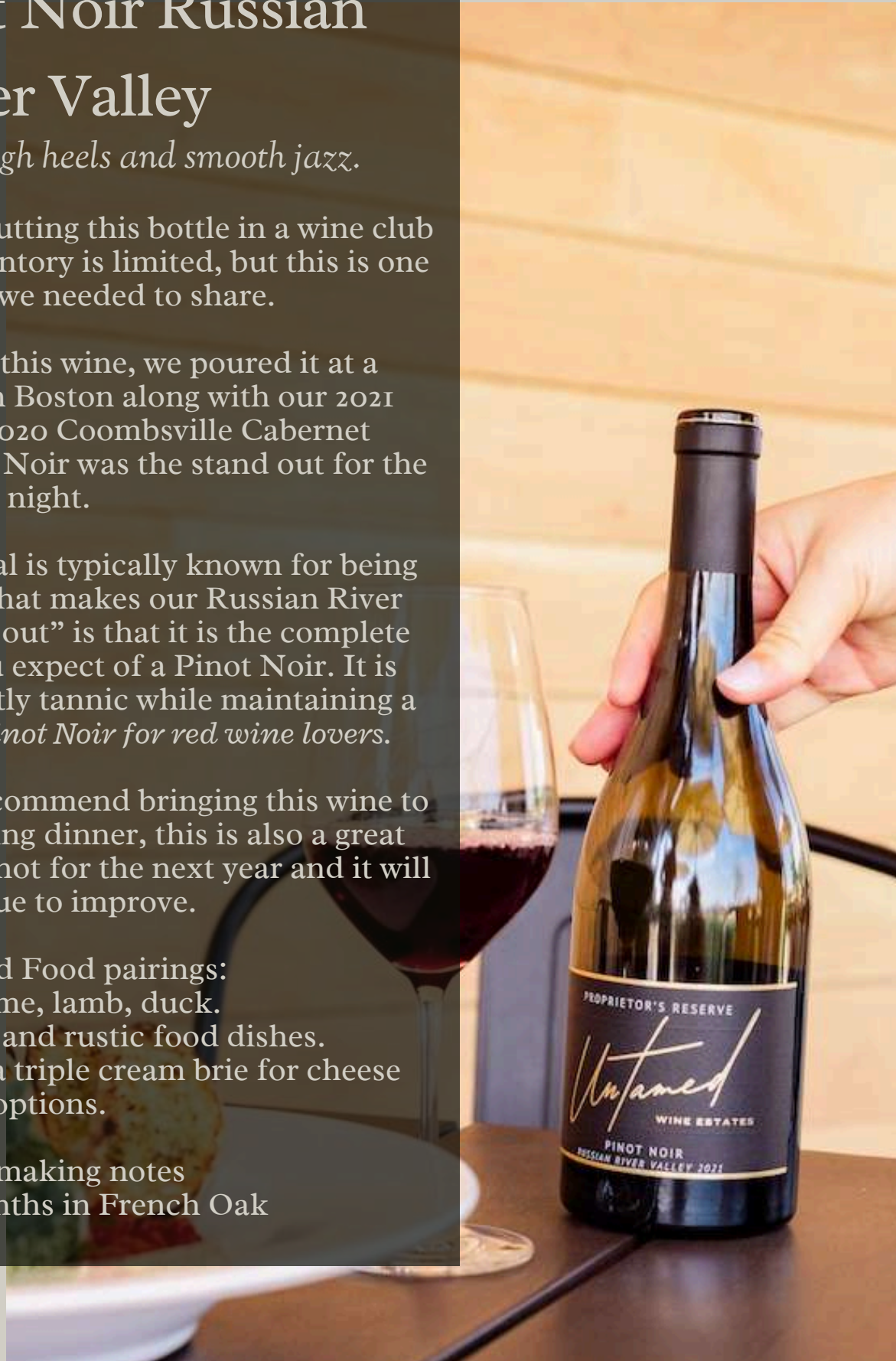
The Pinot Noir varietal is typically known for being delicate and light. What makes our Russian River Valley Pinot a "stand out" is that it is the complete opposite of what you expect of a Pinot Noir. It is meaty, rich, and slightly tannic while maintaining a balanced palate. *A Pinot Noir for red wine lovers.*

Although we highly recommend bringing this wine to delight at Thanksgiving dinner, this is also a great aging wine. Age this Pinot for the next year and it will continue to improve.

Suggested Food pairings:
Wild game, lamb, duck.

Root vegetables and rustic food dishes.
Mild blue cheese or a triple cream brie for cheese options.

Winemaking notes
Aged 19 months in French Oak





Upcoming Events

Visit UntamedWines.com/Events for tickets
& additional details

September 22nd - Harvest Festival

It's Harvest season at Untamed, let's make it a celebration! We invite all members for a member appreciation day from 11am-2pm. We'll have wine tastings, food bites, and a grape stomp.

Reserve your complimentary tickets online.



November 1st - Sips & Salsa

Nicole Phinney - our Wine Club Guru - is a professional Salsa dance instructor. She's going to teach us how to dance our way into the winter season (no experience needed).

Wine, salsa & taco bar, and dance instruction included in the ticket price.

December 13th - 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!