

Untamed
WINE ESTATES

Cru News

December 2024
Wine Club Newsletter



Harvest Recap

New Wines, New
AVAs



Happenings

What's new at
Untamed?



Wine
Spotlight

Cabernet
Sauvignon-
Coombsville

Harvest

This year's harvest season (the season when our wine grapes are harvested) was productive and, actually, very short. We began this year's harvest with Texas grapes in July. Because we had a milder Texas summer than most years, the grapes thrived! We saw near perfect chemistry and beautiful fruit that inspired us to make our own Texas wine this year.

Come to our annual Bubbles and Bow ties Event (December 13th) to get a sneak peak of this limited production Texas white wine - to be bottled early next year.



Harvest Stats:

Tons Processed: 250

Number of vineyard sites: 52

Number of total varietals: 46

WHAT'S NEW?



NEW WINES

Look out for new wines! In 2023, we harvested and produced wine in South Africa with the help of Dane's brother, Anthony Sanvido (also a winemaker). After many hurdles with customs, our wine is finally on the water. We look forward to releasing this international wine in 2025.



NEW EVENTS

We hope you were able to attend at least one of our events this fall at Untamed! These included: a member appreciation and grape stomp, 2022 Barrel Members wine release dinner, and Sips and Salsa. If you missed any of these, we hope to see you at our last event of the year- Bubbles & Bow ties!



UNTAMED TAKES PROVENCE, FRANCE



JOIN US ON A RIVER CRUISE
TO PROVENCE, FRANCE IN
MARCH 2026.

CONTACT US FOR MORE
INFORMATION AND TO
RESERVE YOUR ROOM

SANVIDO@UNTAMEDWINES.COM

Mulled Wine

A spotlight article highlighting a side project- Mulled Wine

What is Mulled Wine?

Mulled wine (spiced wine/Gluwein) is wine warmed up with different spices: star anise, cinnamon sticks, cloves, orange, and vanilla. If you have been to European Christmas Market, you have most likely tasted this delicious beverage.

Where can I buy it?

We have crafted a Mulled Wine kit that is currently selling at Untamed for the winter season. This package includes a sweetened Untamed wine, spices, seasonal mugs, and is packaged in an Untamed wooden box. Please contact us for purchase or for shipping this special gift.

Why Produce Something so Different?

During his International winemaking career, Dane produced wines in Austria. This is where he developed a love for Christmas markets, and specifically, Mulled Wine. Dane insisted this beverage be featured at Untamed during the cold winters of Texas.

How do I make it?

We suggest adding the wine and spices together and simmering at a low heat for 30 minutes. Not only is the end result amazing but it also makes your house smell like Christmas.





SAN ANTONIO RODEO

Recent Wine Competitions



2022 Fumé Blanc: Gold

2022 Cabernet Franc Rosé: Gold

2021 Sangiovese: Gold

2020 Blanc de Blancs: Gold

2021 Petit Verdot: Gold

2021 Steen: Silver

2020 Cabernet Franc: Silver

2020 Cabernet Sauvignon Coombsville

Pairs well with a festive dinner and a rustic fireplace.

We have just enough of this exceptional wine to include in one wine club shipment. This is a wine for celebration, to impress your in-laws, and to just enjoy on a cold night. A real Christmas treasure.

Coombsville is an AVA in Napa Valley, although not as well known as St. Helena, it is highly sought-after. Coombsville is directly East of downtown Napa and encompasses part of the Silverado Trail.

These grapes are one of the last that we pick during the harvest season. The cool, coastal fog allows the grapes to hang on the vine and achieve extreme phenolic ripeness, developing an extensive flavor profile and softer tannins.

We aged this beauty for 38 months in French Oak barrels. This wine has been treated delicately and will not exude the characteristic overpowering oak of a traditional Napa Cabernet.

Suggested Food pairings:

Braised beef, veal, prime rib.

Portobello mushrooms, charred shallots.

Smoked Gouda, hard cheddar, creamy blue cheese.





2020 Cabernet Sauvignon Coombsville

Pairs well with a festive dinner and a rustic fireplace.

Christmas Gift

Enjoy this bottle of Coombsville Cab
at a 25% discount in your shipment

A thank you for being a member...

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Portobello mushrooms, charred shallots.
Smoked Gouda, hard cheddar, creamy blue cheese.



Join us for our Annual Event
Exclusively Members & Their Guests

Classic food pairings with our
best wines and favorite people

Blanc de Blancs '21

Texas Picpoul '24

Pinot Noir Rosé '23

Petit Verdot '22

Every Station Themed with
favorite Christmas Movies



Featuring light bites, signature
pizzas, live music, photo ops,
and more

Bowties included

Tickets: www.untamedwines.com/events

