Untamed

WINE ESTATES

Cru News

December 2025
Wine Club Newsletter

HOLIDAY SEASON

UPCOMING EVENTS

NEW WINE RELEASE

AN *Untamed* HOLIDAY

Through the busy harvest and holiday season, we want to take a moment to celebrate the people who make everything we do possible — our incredible team. Each member of our staff brings their own passion, creativity, and dedication to the table, and together they're what truly make us Untamed.

We're so grateful for all that they do and excited to share that we're welcoming a new department lead, Katie Stone, to the team! Katie will be working both in front and behind the scenes, and we couldn't be happier to have her on board.

Here's to our hardworking team who continue to make every season a success!

CHEERS! ¡SALUD! SANTÉ! SALUTE! PROST!

Harvest Stomp, Dinner parties, and More!

We hope you enjoyed our Fall Events as much as we did!

Harvest Party & Grape Stomp
We stomped, drank and ate our way into the harvest season!

2023 Barrel Member Dinner
2023 Barrels have been gifted. Please contact us with arrangements to pick up your barrel.

More information and tickets can be found on our website under "EVENTS"
www.untamedwines.com
(830) 208-8692
info@untamedwines.com

Chef's Table

January 30th, 6:30pm

Join us for a collaborative event to kick off the year! Each one of our chefs (including Mckenzie) will be leading a course for a cohesive dinner experience.

Tickets going on sale soon. Reserve today!

Event of the Year

If you only come to one of our events, we encourage you to come to our annual member's Bubbles & Bow ties!

December 12th 6pm, we will take you down the rabbit hole to new wines, food pairings, and a festive holiday evening.

You don't want to miss this one!


Annual Member Event of the Year
Bubbles
& BOWTIES
DECEMBER 12TH
6:00pm
WWW.UNTAMEDWINES.COM

DECEMBER 2025

COMPOSED

Grenache, Syrah, Mourvèdre

Wine is Art

This year, we bottled traditional blends of Burgundy and Bordeaux wines to add to our Untamed lineup. Being two very distinct styles, we couldn't resist revisiting the age-old debate — is winemaking an art or a science?

We're proud to introduce Composed, our Burgundy-inspired GSM blend. It's so smooth and harmonious, we're convinced this one was born from pure artistry.

GSM is composed of Grenache, Syrah, and Mourvèdre — a classic Rhône-style blend. Grenache offers bright red fruit and warmth, Syrah brings structure and spice, and Mourvèdre adds earthy complexity and length.

All of the grapes were sourced from Carneros, a region spanning between Sonoma and Napa. Its cool coastal influence and diverse soils allow each varietal to express itself beautifully while blending seamlessly into a balanced, elegant wine.

MOST REQUESTED RECIPE

Rumaki

This recipe has been our most requested member-exclusive dish since we opened. We've brought it back for the month of November only, and we're sharing the recipe so you can enjoy it at home for the holidays — best paired with a delicious glass of Composed.

18 medium sized pitted Medjool Dates

6 strips Applewood smoked bacon (cut each strip into 3 equal pieces)

Gouda, parmesan, blue cheese (whatever cheese makes you happy)

Toothpicks

1. Preheat oven to 400°F. Line a baking sheet with a wire rack.
2. Using a small knife, carefully cut a slit lengthwise down one side of each date and gently open it.
3. Stuff each date with about 1 teaspoon of cheese (goat cheese, blue cheese, or cream cheese all work beautifully). Press the date closed around the filling.
4. Wrap each stuffed date with a piece of bacon and secure it snugly with a toothpick.
5. Place the dates on the wire rack and bake for about 15 minutes. Flip the dates and bake for another 10 minutes, or until the bacon is crispy.
6. Remove from oven, carefully discard the toothpicks, and serve warm.

Tip: Get creative with your fillings — try almonds, chorizo, or even a drizzle of honey for a delicious twist.