

**SCREAMING BEAGLE**

As old time baseball broadcasters are wont to say after a remarkable play, “You never know what you might see each new day you come to the old ball yard.” The same applies to crush. Every year I learn something new. This year’s nugget, however, takes the cake.

One day while enjoying a crush lunch, we were entertained by a vocal dog named Abner, who belongs to vineyard manager Levi Glenn. Abner is a twelve year old beagle going on ten months. Like most dogs of this breed, he has a habit of breaking out into a high pitched howl when he feels neglected, or excited, or when the moment inspires him. The piercing sound reminds me of hearing my daughter’s roosters, who never seem to miss a 3:37 a.m. wake up call. Anyway, while we were enjoying the show, Chris Huebel, who worked crush for us this year and has known Levi for years, casually mentioned that Abner is gay.

Now it takes quite a bit to get a rise out of Sébastien during a crush lunch, which is understandable considering the fact that he’s probably on his 24<sup>th</sup> straight work day. But this news had us all on the edge of our seats waiting to ask Levi any number of questions. Amidst the loud laughter and Abner’s howling, I never did hear a decent explanation from Levi as to how he came to this conclusion about his trusty companion. All I know is that Sébastien and I were genuinely torn between intrigue, disbelief and side splitting laughter. Meanwhile, Levi, Chris and Katie (our new retail manager, who has also known Abner for years) looked at us as if this were common knowledge.

It is a beautiful world we live in, isn’t it?

**Mick**



**2004 PETITE SIRAH**  
**You’re not hardcore,**  
**unless you live hardcore...**

When I think of Petite Sirah I think of one of my favorite actors, Jack Black. If there is a wine that characterizes this boisterous comic actor, it’s Petite Sirah—and I say this for more than the obvious reference to the wine’s color.

Jack Black’s great performances in *High Fidelity*, *School of Rock*, *Shallow Hal* and *Nacho Libre* are not subtle or understated, yet he is certainly engaging, and often times charming. He is somewhere between John Belushi, Jackie Gleason, Mo Howard and his look alike, Phillip Seymour Hoffman. Whether or not you are a fan of Black, you can’t deny his on-screen presence. He is always “in your face.”

Petite Sirah is much the same. Its thick black color, ripe blackberry/black pepper aroma and tongue twisting tannins almost never leave you wanting for more. The more intense versions will remind you of Jack Black singing Led Zeppelin’s *Immigrant Song* in *School of Rock*.

Upon opening a bottle of our 2004 Petite Sirah, like me, you’ll probably come up with creative metaphors describing an in-your-face wine. But as John Lennon said, “Give Petite a Chance” (well, he said this before Yoko made him change it to “Peace”). If you let it sit in a decanter or a really big glass for twenty minutes, this ’04 Petite will show you why patience rewards those who wait to see what is beneath the surface of these young and powerful wines. Blackberry liqueur, coffee, and chocolate aromas and flavors emerge which are much more complex than the average Durif. As with our previous solo Petite Sirahs, this wine is nicely balanced with acidity. It just needs time to show all of its stuff.

I’d recommend laying this big boy down for about 3 years and you’ll get the thoughtful version of Jack Black, which will warm your heart and soul. Our production is only 300 cases, meaning you will have to act soon, before we are sold out of this remarkable wine.

2004 PETITE SIRAH	
<b>Harvested:</b> 10/1/04	<b>Blend:</b> 100% Petite Sirah
<b>Total Acidity:</b> 0.67g/100ml	<b>Alcohol:</b> 14.6%
<b>pH:</b> 3.75	<b>Bottled:</b> 12/6/05
<b>Aging:</b> 13 months in 60% French Oak, 20% new	<b>Cases Produced:</b> 375



**2005 BARBERA**  
**The making of a modern-style legend**

What began as a somewhat frivolous experiment has now become an Unti Vineyards calling card: Dry Creek Barbera. This is particularly remarkable when you consider how variable our weather has been since 2002, our first vintage making Barbera.

This 2005 Barbera is very much in the style of that inaugural vintage: it is dark, lush, has exotic fruit, and possesses that classic acidity for which the variety is known. Like the better producers in Piemonte, we age Barbera in new French oak to provide some tannin and to provide a creamier mouthfeel, which softens the impact of acidity. As you might expect, we appreciate the fruit, so the amount of new oak we use never exceeds 30%.

What is the key to our success with Barbera? Pick any one of the following: a vineyard site that contains sandy, well-drained soils and is our coolest microclimate on the property; the vines are planted on low-vigor rootstock; the vineyard is densely planted; we routinely thin the crop. These factors allow us to pick Barbera at maximum flavor ripeness, a key reason for this wine’s exotic fruit, without risking a significant drop in acidity. That’s my story, and until we make a dog (gay or straight) from this vineyard, I’m sticking to it. We can only produce 695 cases, so this wine will be sold out by June.

2005 BARBERA	
<b>Harvested:</b> 10/17/05 & 10/18/05	<b>Blend:</b> 100% Barbera
<b>Total Acidity:</b> 0.67g/100ml	<b>Alcohol:</b> 14.6%
<b>pH:</b> 3.50	<b>Bottled:</b> 8/28/06
<b>Aging:</b> 11 months in French Oak, 20% new	<b>Cases Produced:</b> 695

**PREVIEW OF THINGS TO COME:**

**2005 Segromigno** 89% Sangiovese, 7% Syrah and 4% Barbera

**2006 Rosé** Dry Grenache/Mourvedre rosé

Watch for Newsletter 25 in your mailbox  
toward the end of March 2007

UNTI VINEYARDS  
 4202 Dry Creek Road  
 PO Box 1899  
 Healdsburg, CA 95448

PRESORTED  
 FIRST CLASS  
 US POSTAGE  
 PAID  
 PERMIT #470  
 SANTA ROSA,  
 CA



**Ordering Information:** Mail this form to **Unti Vineyards, PO Box 1899, Healdsburg, CA 95448**; or, fax it to **(707) 433-5591**; or, email us from the Store page at **www.untivineyards.com**; or, call us at **(707) 433-5590**. Use the same methods to contact us for **scheduling appointments** for tasting and purchasing on-site.

Today's Date \_\_\_ / \_\_\_ / \_\_\_

**Shipping Information:**

Residence (add \$4/box Shipping)  Business

Name: \_\_\_\_\_

c/o Business: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_

ST: \_\_\_\_\_ *DOB req'd for HI & WI* \_\_\_ / \_\_\_ / \_\_\_

Zipcode: \_\_\_\_\_

Phone#: \_\_\_\_\_

Email: \_\_\_\_\_

New Releases:	# Bottles	Price	Extension
2005 Barbera	<input type="text"/>	@ \$24 =	<input type="text"/>
2004 Petite Sirah	<input type="text"/>	@ \$26 =	<input type="text"/>
Current Releases:			
2004 Petit Frere	<input type="text"/>	@ \$16 =	<input type="text"/>
2004 Zinfandel	<input type="text"/>	@ \$24 =	<input type="text"/>
2003 Syrah	<input type="text"/>	@ \$24 =	<input type="text"/>
Total # of Bottles	<input type="text"/>	Subtotal =	<input type="text"/>
(6-11 bottles = 5%, 12-35 = 10%, 36+ = 15%) Discount =			( <input type="text"/> )
New Subtotal =			<input type="text"/>
(CA = 7.75%; Other states, call for rate) Taxes =			<input type="text"/>
(Use chart +\$4/box for Residential address) Shipping =			<input type="text"/>
<b>TOTAL =</b>			<input type="text"/>

**Payment Information:**

Charge to Credit Card below  or Check enclosed

Visa/MC # \_\_\_\_\_

Expiration Date: \_\_\_ / \_\_\_ / \_\_\_ Ver#: \_\_\_\_\_

Signature: \_\_\_\_\_

Billing Address (if diff. from Shipping Info. above): \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

SHIPPING TO A <b>BUSINESS</b> RATES (Subject to change)		
State	6 Pk Box (4-6 btl)	12 Pk Box (7-12 btl)
Northern CA	\$14 - Ground	\$19 - Ground
So. CA, CO, ID, NM, NV, OR, WA, WY	\$17 - Ground \$25 - 3Day \$28 - 2Day	\$25 - Ground \$42 - 3Day \$49 - 2Day
IA, MN, MO, NE, ND, TX	\$21 - Ground \$34 - 3Day \$43 - 2Day	\$33 - Ground \$58 - 3Day \$71 - 2Day
CT, DC, FL, GA, IL, LA, NC, NY, OH, VA, WI	\$23 - Ground \$38 - 3Day \$43 - 2Day	\$38 - Ground \$64 - 3Day \$74 - 2Day
AK, HI	\$47 - 2Day	\$79 - 2Day
Add \$4/box if shipping to a <b>Residential</b> address. *If your state is not listed, call for options.		

*Purchasers must be 21 or older.  
 An adult signature will be required at delivery.  
 Shipping only to states where permitted by law.*