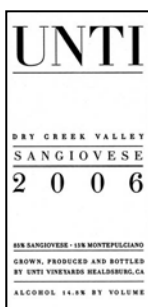


## Getting Our Ya Ya's Out

Since this newsletter is a lollapalooza of new Unti releases, I'll try to do what has been impossible for me in the past: shut up and get to the point.

Mick

### 2006 SANGIOVESE



After a one-vintage hiatus, our serious Sangiovese bottling is back. Ordinarily this wine is 100% Sangiovese from the west hillside section of our original 1992 planting. Our intention is to make a full-bodied, complex version of Sangiovese that is reminiscent of the great Brunello di Montalcino wines. When we were blending this 2006 Sangiovese, we realized that

including a small amount of our first-ever Montepulciano made the wine more like a Brunello. Go figure.

Montepulciano adds color, body and acidity. While this first gig for our Montepulciano is in a supporting role, much like Ry Cooder's guitar work on the Rolling Stones' *Let it Bleed* or on Randy Newman's *Sail Away*, you will be seeing even better things from it as a solo performer next year.<sup>1</sup> We bottled a 100% Montepulciano from 2006.

This 2006 Sangiovese is a full-bodied wine with remarkable richness and depth. The cool 2006 growing season provided aromas and flavors of cherries, chocolate, and spice. There is an earthy quality to this wine that reminds me of a Brunello. No soft and simple fruit bomb, this wine was aged in about 35% new French oak for 14 months. It has the structure to age nicely for the next 3 to 5 years. 450 cases were produced.

FYI: Due to a short 2007 crop, we are producing less than half the quantities of Sangiovese and Segromigno than we did in 2006.

<sup>1</sup> I called my good friend Ed Guelld to verify the Ry Cooder reference. Ordinarily Ed takes at least a week to return my phone calls, but this time he called me right back. When I asked him the reason for the prompt return call, he said, "I'd rather talk about Ry Cooder than talk about myself." Hmmmmm. Okay.

### 2005 SYRAH



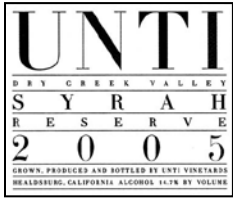
I am often asked which of our wines I like to drink. I almost never include our Syrah in my response, because our current release usually needs at least a year or two to develop into a wine that I want to drink right away. Not so with this lovely 2005 Syrah.

Our 2005 Syrah "*normale*" comes mainly from our new clones grown on the winery property. These Northern Rhone clones tend to accent more high-tone fruit than those of our Benchland. In 2005, the cool growing season resulted in a fruit-forward wine. This Syrah is full of blackberry, blueberry and all-spice aromas and flavors. Medium to full-bodied, our Syrah reminds me of a high-end St. Joseph or Crozes-Hermitage; two Northern Rhone appellations that represent the "playful" side of the varietal. I will be drinking this wine a lot over the next 3 years. 725 cases produced.



*Talk to the hands... 'cuz the face isn't shown here*

**2005 SYRAH RESERVE**



This Reserve wine is to our Syrah what 2005 Cuvee Foudre is to our Grenache and Mourvedre. It was born out of the many experiments winemaker Sébastien Pochan conducted during that vintage. I'm not sure if he

received a particularly interesting batch of citric acid, or those mushrooms sprouting from our "BD" composted vineyards were more magical than we thought.

Whatever the inspiration, Sébastien tried "whole cluster" fermentation with our most interesting Syrah clones, 383 and 470. This traditional method of fermenting grapes with their stems is used for Pinot Noir in Burgundy and Syrah in the Northern Rhone. When I say traditional, I mean Ricky-and-Lucy-winemaking-episode traditional.<sup>2</sup> One of us actually stomps whole clusters of grapes in a small tank instead of having them run through the de-stemmer/crusher. Sounds like fun, but it is eminently more laborious because the only way to mix the must during fermentation is for someone to jump back into the tank and do the "Safety Dance." It has become a bit of a hazing ritual for crush help here.

One morning, while Sébastien was buzzing around the winery on the forklift, he smugly suggested I go try the recently pressed experimental Syrah. One whiff of this incredible wine explained for Sébastien's giddy countenance. It was remarkably similar to a cool-climate Northern Rhone Syrah, such as Cornas or Côte-Rôtie; dark, with wild peppery, almost agave-like floral aromas that were well beyond the blackberry fruit we normally get from our vineyards. We both concluded this was no mainstream Dry Creek Valley Syrah, and we were diggin' it!

We aged this Reserve Syrah in 30% new French Burgundy barrels, for about 18 months. The 2005 vintage and the winemaking technique provide an excellent tannin/acid balance that will allow this wine to age for many years to come. It is undoubtedly the most complex Syrah we've ever made. Sadly, only five barrels (120 cases) were made, meaning we won't have it in stock for long.

<sup>2</sup> Shame on me for using this tired reference. I think millions of people have seen this Lucille Ball wine making TV episode because they all mention it when they come to the winery. It is almost as bad as saying, "Que Syrah, Syrah."

**2006 PETITE SIRAH**



As you Petite Sirah sickos already know, we opted to forego making a varietal bottling of Petite Sirah in 2005. The vines didn't provide fully ripe fruit that year. In 2006, September was so cool, we were worried history

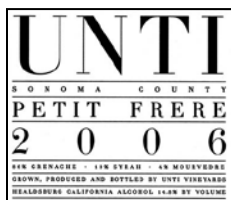
would repeat itself, and the grapes would start rotting before they attained ripeness. Petite Sirah's tight grape clusters are like "little bunch rot festivals waiting to happen" especially during a foggy September. To avoid this nasty ominous development, vineyard manager Levi Glenn and his crew went through our Petite Sirah block several times in September and October removing leaves and excess bunches. Their hard work paid off, in that we harvested fully ripe Petite Sirah October 26<sup>th</sup>, the latest date ever for us.

A baseball scout would never classify Petite Sirah as a "five tool player." It is all about impact and power, not balance, elegance or complexity. I'm thinking of sluggers like Dave Kingman or Mark McGwire, but I'm not here to talk about the past... Our 2006 will definitely get your attention, with its black color, rich body and exotic blackberry liqueur fruit. It will have you thinking of a jammy Zinfandel only with more tannin. While this is a flashy style of Petite Sirah (Sammy Sosa?), it still delivers the firm tannins you expect from this variety. It should be better in a few years. If you drink it sooner, you might want to grab yourself a big hunk of aged gouda or some serious meat. 250 cases were produced.



*Sometimes being on the Bench is good!*

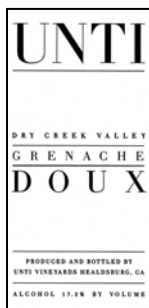
**2006 PETIT FRERE**



This year’s model of the “Little Bro” is more like a Côtes du Rhone than any previous vintage. It is primarily Grenache from a fruit-forward vintage, 2006. The touch of Syrah and Mourvedre give this wine some structure and spice that is a little bigger and more complex than your standard CdR. While this wine is meant to be an early drinker, you can hang on to it for another year or two. 550 cases made.



**2004 GRENACHE DOUX**



I don’t know how many times I’ve been asked, “When are you going to make another Barbera Port?” Never, I hope. The Barbera Port was one our first opportunities to see Mr. Pochan’s ability to improvise. He took a batch of Barbera that stopped fermenting at 10 percent sugar (a winemaker’s nightmare), added brandy to stabilize the wine and made a delightful port in the process.

In 2004, we had a tremendous amount of dried grape bunches on our Grenache vines. In order to reduce our sorting efforts at the winery, we decided to pick those bunches prior to harvesting the main vineyard. We ended up with a ton of these dried grapes, far more than we expected. Once again Sébastien’s “charcuterie” acumen was in full force. While the rest of us saw two large bins of grape compost, Sébastien had visions of Banyuls.

Banyuls is a tiny town on the Mediterranean Sea just a stone’s throw from Spain. The famous AOC wine there is a fortified, sweet Grenache. I’ve not had many in my lifetime, but they have always been delicious. A Banyuls is usually not as sweet, nor as high in alcohol, as a vintage port. Call it a port with training wheels. It is the perfect holiday dessert wine for those who want to “out-geek” their friends and family. 80 cases produced.

**2007 CUVÉE BLANC**



It seems only fitting that we finish this deluge of new releases with our first white wine. In 2004, we planted an experimental block (only 800 vines) of Grenache Blanc, Picpoul and Vermentino—varietals that are grown in the sunny climate of Provence. My dad figured that if the Dry Creek Valley’s climate worked with such red Rhone varietals as Grenache, Mourvedre and Syrah, it would probably be swell for some of the whites, too. 2007 was the first harvest from this block.

What we like about Rhone and, for that matter, central and Southern Italian whites is their ability to ripen without losing acidity. They also have a mineral character that we love in white wines. Chardonnay and Sauvignon Blanc often have to be picked at low sugars to retain natural acidity. If they are picked ripe, DCV Chards and SBs can be too fruity, too high-alcohol, and need to be acidified.

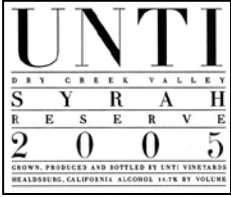
Cuvée Blanc is a blend of 53% Grenache Blanc, 24% Vermentino and 23% Picpoul. The Grenache Blanc gives body, apple/pear fruit and interesting mineral notes. Vermentino adds richness and fruit, while Picpoul contributes laser-like acidity. Only four barrels were made, two in stainless and two in older, neutral French oak. We bottled in March to preserve the fruit. It was labeled in September because it took us so long to come up with this highly creative name. 86 cases. 3 bottle limit.



*“This has been the best harvest ever,” says Sébastien, “I could work another 60 days straight.”*

**UNTI VINEYARDS**

4202 Dry Creek Road  
 PO Box 1899  
 Healdsburg, CA 95448



- 2007 Cuvée Blanc**
- 2006 Petit Frere**
- 2006 Sangiovese**
- 2005 Syrah**
- 2005 Syrah Reserve**
- 2006 Petite Sirah**
- 2004 Grenache Doux**

**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](http://www.untivineyards.com); or, call us at **(707) 433-5590**. Use the same methods to contact us for **scheduling tasting appointments** and purchasing on-site.

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

**Shipping Information:**

Residence (add \$4/box to Shipping)  Business

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

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

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

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

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

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

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

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

**Payment Information:**

Charge to Credit Card below  or Check enclosed

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

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

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

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

\_\_\_\_\_

\_\_\_\_\_

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

Available:	# Bottles	Price	Extension
2007 Cuvée Blanc (Limit 3)		@ \$24 =	
2006 Petit Frere.....		@ \$20 =	
2006 Grenache.....		@ \$30 =	
2005 Cuvée Foudre.....		@ \$50 =	
2006 Zinfandel.....		@ \$26 =	
2006 Sangiovese.....		@ \$30 =	
2005 Syrah.....		@ \$26 =	
2005 Syrah Reserve.....		@ \$50 =	
2006 Petite Sirah.....		@ \$28 =	
2004 Grenache Doux.....		@ \$20 =	
2004 Syrah Magnum.....		@ \$65 =	
		<b>Subtotal =</b>	
(6-11 bottles = 5%, 12-35 = 10%, 36+ = 15%) Discounts =			( )
New Subtotal =			
(CA = 7.75%; Other states, call for rate) Taxes =			
Use chart (+\$4/box for Residential address) Shipping =			
<b>TOTAL =</b>			

SHIPPING TO A <b>BUSINESS</b> ADDRESS 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 \$26 - 3Day \$32 - 2Day	\$25 - Ground \$45 - 3Day \$54 - 2Day
IA, MO, NE, ND, MN, TX	\$21 - Ground \$37 - 3Day \$49 - 2Day	\$33 - Ground \$65 - 3Day \$79 - 2Day
CT, DC, FL, GA, IL, LA, NC, NH, NY, OH, VA, WI	\$23 - Ground \$42 - 3Day \$52 - 2Day	\$38 - Ground \$73 - 3Day \$89 - 2Day
AK, HI	\$55 - 2Day	\$89 - 2Day
Add \$4/box if shipping to a <b>Residential</b> address. *If your state is not listed, call for options.		