

## 1998 SANGIOVESE

# UNTI

DRY CREEK VALLEY

SANGIOVESE

1 9 9 8

GROWN, PRODUCED AND BOTTLED BY  
UNTI VINEYARDS HEALDSBURG CA

ALCOHOL 14.5% BY VOLUME

**Vineyard:** Our Sangiovese grapes come from four acres of steep terraced hillside vineyards planted in 1992. We prune our vines back to one bud per position on a unilateral cordon to temper vigor in young vine Sangiovese and provide a more efficient canopy. Our clone of Sangiovese produces small berries with thick skins.

**Vintage/Harvest:** Aggressive pruning combined with a limited crop set drastically reduced our yield. (We were getting about 19 pounds per vine in past years, but only 8 pounds per vine or 2 tons per acre in 1998.) The cool 1998 growing season, combined with a small crop yielded dark and concentrated wine- undoubtedly our finest vintage from this vineyard.

**Vinification:** Our Sangiovese grapes were de-stemmed into a small open top tank, cold soaked for 48 hours and inoculated with BL 45 (Brunello) yeast. During its 8-day fermentation, the must was pumped over twice daily for gentle extraction. Aging was done primarily in old (6 year) French oak for 11 months. Unlike most California Sangiovese, this wine is 100% varietal, bottled unfiltered and unfiltered.

**Style:** Full bodied, lush and ripe, yet with what the Italians call "nerve" or crisp acidity found in most Sangiovese wines. Some would call it a fruit bomb, but its deep color, structure and alcohol give it a more serious note. We recommend drinking this wine while its young (2-4 years) with everything.

Harvested: 10/7/98

Bottled: unfiltered 9/21/99

Cases produced: 340

Total acidity: 0.576 gm/100ml

pH: 3.68

Alcohol: 14.5%

Release Date: 1/1/00

\$15.00 bottle

\$162.20 case

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