

UNTI

DRY CREEK VALLEY

SEGROMIGNO

2 0 0 0

85% SANGIOVESE 15% SYRAH

GROWN, PRODUCED AND BOTTLED
BY UNTI VINEYARDS HEALDSBURG CA

ALCOHOL 14.8% BY VOLUME

2000 SEGROMIGNO

Vineyard: Grapes come from four acres of steep terraced hillside vineyards planted in 1992. Vines are pruned to one bud per position on a unilateral cordon to mitigate vigor in young vine Sangiovese. Our clone of Sangiovese, the "grosso" clone, is also found in the hills of Montalcino where it is called "Brunello".

Vintage/Harvest: Weather in the 2000 growing season was quirky. We had heat waves in July followed by a cool August, resulting in uneven ripening. Our routine crop thinning in this vineyard helped even out the ripening process. Grapes were harvested at 24.5° Brix with lower than normal acidity.

Vinification: We use standard modern fermentation techniques – after destemming and light crushing, the Sangiovese must received a three-day cold soak. We inoculated with BM45 (Brunello) yeast and did aerative pump-overs during the ten-day fermentation in stainless steel tanks. To preserve Sangiovese's delicate fruity quality we try to handle it as little as possible and age it in French Oak that is not too impactful. We use only 20% new oak and about half of our Sangiovese barrels are 92 gallons (almost double the size of a regular barrel). 2000 was our first foray into blending with our Sangiovese. We blended 15% Syrah for structure and color.

Style: This wine is similar to the modern Tuscan blends called Super-Tuscan. Segromigno is the name of the village near Lucca, Italy, where generations of Untis, including my grandfather (George's father) lived. This Sangiovese blend is medium-bodied, with bright expressive fruit. We recommend drinking this while the fruit is still young. It will continue to improve over the next couple of years, but as always, we recommend drinking it within 3-5 years.

Harvested: 9/25/00

Bottled: 11/10/01

Cases produced: 929

Blend: 85% Sangiovese, 15% Syrah

Total acidity: 0. gm/100ml

pH: 3.73 Alcohol: 14.4%

\$18.00 bottle