

# UNTI

DRY CREEK VALLEY

SEGROMIGNO

2 0 0 4

80% SANGIOVESE • 20% BARBERA

GROWN, PRODUCED AND BOTTLED  
BY UNTI VINEYARDS HEALDSBURG, CA

ALCOHOL 14.4% BY VOLUME

## 2004 SEGROMIGNO

(say-gro-meenio)

**Segro what?** Segromigno is the name of a village located near Lucca, one of Tuscany's more beautiful Etruscan cities. It is where my Dad's father was born, and where his cousins currently live. Untiville, so to speak. Our decision to name our Italian varietal red table wine Segromigno was not only a sentimental one. It is also appropriate for the style of wine: a fruit forward Sangiovese based red, similar to those found in the Lucca province.

Segromigno is a blend of **80% Sangiovese** and **20% Barbera**. We make this wine from our less structured, more fruit driven batches of Sangiovese, coming from the lower section of our hillside Sangiovese Grosso clone vineyard planted in 1992. The Barbera is grown on our creekside vineyard, planted in 1998.

The 2004 vintage gave us very ripe flavors and slightly higher than normal acidity, due to some dehydration of the grapes. This resulted in a wine with jammy and spicy fruit with a crisp finish thanks to the acidity. The low to moderate tannin level makes Segromigno a no-brainer for daily use at the table.

*Mick*

**Harvested:** 9/13/04 to 9/18/04  
**Total acidity:** 0.58 gm/100ml  
**pH:** 3.78  
**Aging:** 11 months in French Oak,  
15% new

**Blend:** 80% Sangiovese, 20% Barbera  
**Alcohol:** 14.5%  
**Bottled:** 8/31/05  
**Cases Produced:** 330