

# UNTI

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DRY CREEK VALLEY

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SANGIOVESE

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2009

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GROWN, PRODUCED AND BOTTLED  
BY UNTI VINEYARDS HEADSBERG, CA

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ALCOHOL 14.3% BY VOLUME

**HARVESTED:**  
SEPT 25 2009

**BLEND:**  
110% SANGIOVESE

**ACIDITY:** 0.54g/100ml  
**pH:** 3.73

**ALCOHOL:** 14.3 %

**AGING:**  
12 MONTHS  
35 % NEW FRENCH  
OAK BARRELS

**BOTTLED:**  
JAN 13th, 2011

**CASES PRODUCED:**  
244

**VARIETAL/VINEYARD:** Our grapes come from a small section within our steep terraced hillside Sangiovese vineyard planted in 1992. This section of the vineyard is east-facing, meaning it receives primarily morning sunlight and, as such, produces our most concentrated lot of Sangiovese wine. It is Sangiovese Grosso, which is the clone used for making Brunello di Montalcino—arguably the world's most powerful and complex example of this native Tuscan varietal. We have been farming this vineyard without the use of herbicides and pesticides, according to the lunar cycle, since 2007.

**VINTAGE/HARVEST:** 2009 is our best vintage for Sangiovese since 1999. The moderate spring weather, with very little rainfall resulted in small berries for many of our varieties. This was followed by a moderate summer allowing grapes to really develop dark color and intense flavors. We harvested our hillside Sangiovese block on September 25, about two weeks later than normal. Despite a few heat spikes, the '08 growing season was moderate to cool. However, a late August heat pushed our Sangiovese to ripeness in early September, which is only slightly earlier than normal. We always thin this vineyard to one cluster per shoot in order to make a wine with dark fruit flavors, big tannins, and vibrant acidity.

**VINIFICATION:** Our Sangiovese is de-stemmed, lightly crushed, and kept below 60 degrees for several days prior to spontaneous fermentation from indigenous yeast. We punch down or pump over the must twice daily during fermentation. To preserve sangiovese's delicate fruity quality, we try to handle it as little as possible while it ages in 35% new French oak barrels for 13 months.

**STYLE:** 2009 was a great vintage from this vineyard. The 2009 Sangiovese has the fruit you might expect from Dry Creek Valley with the complexity and structure of a Brunello di Montalcino. Our Sangiovese tends to be a dark, full-bodied wine, which will improve for 5-6 years after the vintage. This 2009 vintage however should hang in there for at least 10 years. It is absolutely one of the best wines we've ever made.