

UNTI

D R Y C R E E K V A L L E Y

S Y R A H

2 0 0 9

GROWN, PRODUCED AND BOTTLED BY UNTI VINEYARDS
HEALDSBURG, CALIFORNIA ALCOHOL 13.7% BY VOLUME

H A R V E S T E D :
10/11/09 & 10/18/09

B L E N D :
1 0 0 % S Y R A H

A C I D I T Y : 0.53g/100ml
p H : 3.84

A L C O H O L : 13.8 %

A G I N G :
16 Months,
French Oak
Barrels

B O T T L E D :
March 24th, 2010
C A S E S P R O D U C E D :
785

W W W . U N T I V I N E Y A R D S . C O M

VARIETAL & VINEYARD: This 2009 Syrah “Normale” comes from our estate vineyards located on the winery property. Here, we have the much-heralded Northern Rhone clones 174, 877, 383, and 470, all planted on low-vigor rootstock. We have been increasingly impressed with the complexity of flavors produced from these vines since 2002. All of our vineyards are farmed following the natural lunar cycles emphasizing the relationship between plants and soils. We do not use herbicides or pesticides.

VINTAGE: 2009 was one of the best vintages for all of our grape varieties. Both late winter and spring were warmer than normal, while temperatures during the growing season were cooler. This resulted in moderate canopy growth, balanced fruit set, smaller clusters and berries—all good for winemaking. Such conditions were ideal for allowing the grapes to mature slowly and develop deep rich flavors and color. We harvested our Syrah between October 11th and 18th. The moderate growing season really enhanced the pepper, olive and floral aromas—many of the characteristics we appreciate in Northern Rhone Syrah.

WINEMAKING: Since 2005 we have implemented whole cluster fermentation to our winery block Syrah. Our intention in bypassing the de-stemmer/crusher is to enhance stem aroma and structure in small open top tanks. After a 5-day cold soak, fermentation begins spontaneously with indigenous yeast. Working the wine during fermentation is a challenge when stems are present. Consequently, one of us has to jump into the tank using the “human punch-down” technique. Once dry, the pomace is both basket-pressed and free-run; pressed wine is then transferred to barrels. Our 2009 Syrah is aged in only French Oak, 30% new, for 16 months.

STYLE/DESCRIPTION: This medium to full-bodied wine is a personal favorite because it strikes a great balance between Old and New World Syrah. The complex set of spicy and floral aromas are followed by sweet blueberry and blackberry flavors. This well-balanced wine will have you thinking of a Croze-Hermitage that has been lifting weights. Is it our best Syrah Normale to date? Could be. It is already drinking nicely and should continue to do so for 3 to 5 years.