2009 SEGROMIGNO

UNTI

DRY CREEK VALLEY

SEGROMIGNO

2009

92% SANGIOVESE · 8% MONTEPULCIANO

GROWN, PRODUCED AND BOTTLED
BY UNTI VINEYARDS HEALDSBURG, CA

ALCOHOL 14.2 % BY VOLUME

Segromigno is the name of a village located near Lucca, one of Tuscany's most beautiful Etruscan cities. It is both where my dad's father was born and his cousins currently live. This wine is not a traditional Tuscan blend, rather more like a Rosso Piceno from Le Marche where it can be any blend of Sangiovese and Montepulciano. Currently, we are planting Ciliegiolo and Mammolo, two grape varieties indigenous to Tuscany that we will use in future blends.

VARIETAL & VINEYARD: Our 2009 Segromigno is a blend of **92% Sangiovese and 8% Montepulciano.** We use the grapes grown on the east hillside and our recently grafted Sangiovese Grosso vines. Both of these vineyard sections give us a fruit forward wine that is not as structured as our west hillside vines. The Montepulciano comes from our creekside vineyard, planted in 1998.

VINTAGE/HARVEST: 2009 was our kind of vintage. Overall, it was a moderate to cool growing season with dryer weather through September. This resulted in harvesting Sangiovese a little later than normal. Our regimen of crop thinning and picking the Sangiovese in smaller sections allowed us to harvest fully ripe fruit. Vintages like 2009 also generally create physiological ripeness in grapes at lower sugars than when grapes endure extremely warm summers. The Sangiovese in this wine is quite fruity and juicy. Montepulciano adds color, body, and an interesting chocolate component.

STYLE/DESCRIPTION: Our 2009 Segromigno really features the loveable side of Sangiovese. It is very aromatic, with bright cherry, chocolate, and dried herb flavors. It is a fruit forward, medium bodied red that will pair with a wide variety of foods. The 2009 Segromigno has a little more tannin than in previous vintages, so it has the potential to age 3 to 4 years. But after 2012, I don't see any reason to wait…

Harvested: 9/20-9/22SG 10/21/09-MP
Total acidity: 0.56g/100ml
pH: 3.72
Aging: 14 months in French Oak

Blend: 92% Sangiovese, 8% Montepulciano
Alcohol: 14.2%
Bottled: 1/13/11
Cases Produced: 515