

UNTI

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

S A N G I O V E S E
R I S E R V A

2 0 1 0

G R O W N , P R O D U C E D A N D B O T T L E D
B Y U N T I V I N E Y A R D S H E A L D S B U R G , C A

A L C O H O L 1 4 . 1 % B Y V O L U M E

H A R V E S T E D :
S E P T 2 9 t h 2 0 1 0

B L E N D :
1 0 0 % S A N G I O V E S E

A C I D I T Y : 0.60g/100ml
p H : 3.59
A L C O H O L : 14.1 %

A G I N G :
1 3 M O N T H S
4 0 % N E W F R E N C H
O A K B A R R E L S

B O T T L E D :
D E C E M B E R 2 n d 2 0 1 1

C A S E S P R O D U C E D :
2 6 0

VARIETAL/VINEYARD: Our grapes come from a small section within our steep-terraced, hillside 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—the worlds most powerful and complex example of this native Tuscan grape variety. This is the first year we've included fruit from a portion of our new Sangiovese block, planted on a low vigor rootstock called 420-A.

VINTAGE/HARVEST: 2010 featured a moderate-to-cool growing season with the exception of a severe heat spike in late August. While we suffered heat damage with some grape varieties, Sangiovese offers a more than adequate canopy, protecting the fruit from sun exposure. Despite a lower than normal crop yield, we harvested our hillside Sangiovese block September 29th, about two weeks later than normal. We usually thin this vineyard to one cluster per shoot in order to make a wine with dark fruit flavors, big tannins, and vibrant acidity. In 2010, nature did it for us.

VINIFICATION: Our Sangiovese is de-stemmed, with most of the berries intact in the tank 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. We feel this Sangiovese has the depth and concentration to handle being aged in 40% new French oak barrels for 13 months.

STYLE: 2010 was our second consecutive great vintage from this vineyard. The 2010 Sangiovese earned the designation "Riserva" because it has the characteristics of our favorite Brunello di Montalcinos: depth, complexity, structure and most of all, balance. Our Sangiovese tends to be a dark, full-bodied wine, which will improve for 5-6 years after the vintage. This 2010 vintage however should, as Bob Wills once said, *stay a little longer*. It is absolutely one my favorite wines that we've ever made.