

UNTI

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

SYRAH

2010

GROWN, PRODUCED AND BOTTLED BY UNTI VINEYARDS
HEALDSBURG, CALIFORNIA ALCOHOL 14.3% BY VOLUME

H A R V E S T E D :
OCT 14 - OCT 19

B L E N D :
100% S Y R A H

ACIDITY: 0.53g/100ml
pH: 3.84
ALCOHOL: 14.3 %

A G I N G :
1 3 M O N T H S
30% NEW FRENCH
OAK BARRELS

B O T T L E D :
DECEMBER 1st 2011
C A S E S P R O D U C E D :
740

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

VARIETAL & VINEYARD: This 2010 Syrah “Normale” comes from our estate winery block and our original 6-acre Benchland block. Here, the vines are Northern Rhône 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. Additionally, we do not use herbicides or pesticides.

VINTAGE: 2010 was a very cool vintage for all of our grape varieties. A moderately cool spring and summer was interrupted by a one-week heat spell in August. Despite a low-crop set, our Syrah was still 1 to 2 weeks behind normal schedule. We harvested our Syrah between the 14th and 19th of October. Cool growing seasons similar to 2010 result in a Syrah with more savory aromas and flavors, and lower alcohol levels. You’ll note the enhanced pepper, olive and floral aromas—many of the characteristics we appreciate in a Northern Rhône Syrah.

WINEMAKING: Since 2005 we have initiated whole cluster fermentation with 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 with indigenous yeast. Working the wine during fermentation is a physical challenge when stems are present, as is the high tannin concentration. 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 2010 Syrah is aged in only French Oak, 30% new, for 13 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 Syrah grown in a cooler climate than the Dry Creek Valley, which we think is well, cool. This balanced, euro-style (14.3% alcohol) Syrah is already drinking nicely and should continue to do so for 3 to 5 years.