

# UNTI

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

Z I N F A N D E L

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77% ZINFANDEL • 17% PETITE SIRAH  
4% MOURVEDRE • 2% BARBERA

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GROWN, PRODUCED AND BOTTLED  
BY UNTI VINEYARDS HEALDSBURG, CA

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ALCOHOL 14.15% BY VOLUME

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**H A R V E S T E D :**

O C T 8 , 9 & 10

**B L E N D :**

77% ZINFANDEL

17% PETITE SIRAH

4% MOURVEDRE

2% BARBERA

**ACIDITY:** 0.60g/100ml

**pH:** 3.75

**ALCOHOL:** 14.2 %

**A G I N G :**

1 0 M O N T H S

25 % NEW FRENCH

O A K B A R R E L S

**B O T T L E D :**

SEPTEMBER 1st 2011

**C A S E S P R O D U C E D :**

1,125

**VARIETAL & VINEYARD:** This Zinfandel comes primarily from our Primitivo-clone vineyard planted next to the winery. We favor the Primitivo-clone because it tends to produce berries that are smaller and with thicker skins, versus typical Zinfandel selections. This leads to a richer wine with more tannin, which is usually found in old vine Zin. We clip the wing bunch off all of our Zinfandel vines to help minimize bunch rot and to concentrate flavors.

**VINTAGE/HARVEST:** 2010 was a cool growing season for all of our grape varieties. A moderately cool spring and summer was interrupted by a one-week heat spell in August, which caused widespread shivel. Despite a low-crop set, we harvested our Zinfandel about 1 to 2 weeks later than normal. Our deliberate culling of raisins on the sorting table paid off, enabling us to make a full-bodied Zinfandel void of pruneey flavors.

**WINEMAKING:** The grapes were destemmed and lightly crushed into a closed top tank. Fermentation started naturally without inoculation after a week of soaking. We used a combination of pump-overs and “turbo-pigeur”; effectively mixing the juice, similar to a punch-down. Once dry, we drain the free-run and send pomace to a basket press. Pressed wine was transferred to French oak barrels. Weekly barrel stirring during malolactic helped build a smooth mouthfeel. We co-fermented Petite Sirah with the Zinfandel for color stability and tannic structure. We then opted to blend in Mourvedre for its spicy character and Barbera for acidity.

**STYLE/DESCRIPTION:** This 2010 Zinfandel is reminiscent of the wines that attracted us to Dry Creek Valley in the first place. It has bright berry fruit with lovely spice aromas and flavors—all in a wine with moderate alcohol. Much like a full-bodied Chianti, this Zinfandel is quite versatile due to its balance. It should hold well for 4 years, but you know how I feel about Zin—just drink it now baby.