

UNTI

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

BARBERA

2011

GROWN, PRODUCED AND BOTTLED BY UNTI VINEYARDS
HEALDSBURG, CALIFORNIA ALCOHOL 13.6% BY VOLUME

H A R V E S T E D :
OCT 12 - OCT 14,
2011

B L E N D :
100% BARBERA

ACIDITY: 0.80g/100ml
pH: 3.35
ALCOHOL: 13.6 %

A G I N G :

1 2 M O N T H S

FRENCH OAK 25% NEW

B O T T L E D :

DECEMBER 12th 2012

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

275

VARIETAL & VINEYARD:

This 100% Barbera comes from a 2-acre vineyard located on our winery ranch. It is planted on 420-A rootstock, which is used extensively in Italy because of its low-vigor. The vines are planted to high-density spacing (4'x 6') near the creekside section of the property. This section of our vineyards is the coolest on the property, which tends to extend the growing season or "hang time" for our grapes.

VINTAGE/HARVEST:

2011 was the coolest growing season we have ever had. Additionally, we had an inconsistent fruit set which led to some variable ripening and elevated tannins. We harvested our Barbera October 12th and 14th -about 1-2 weeks later than normal. An early October rain storm created some mold in the vineyard, but we were able to rigorously cull any moldy bunches out prior to crushing. The cool vintage resulted in a more European style Barbera highlighting spice more than exotic fruit.

WINEMAKING:

After de-stemming and light crushing, the Barbera must was pumped into open and closed stainless steel fermentation tanks. After a five day cold soak, we allow fermentation to begin with indigenous yeasts. Once pressed and pumped into barrels, we stir the lees (*batonage*) to assist with malo-lactic fermentation and enhance the wine's texture. We age our Barbera for 11 months in French Burgundy barrels, 25% new. While we are careful not to use too much new oak aging for Italian varieties, Barbera benefits from the tannin and creaminess of new oak, without losing fruit.

STYLE/DESCRIPTION:

The 2011 Barbera possesses deep color, bright fruit aromas, a juicy mouth-feel, and solid acidity. The cool growing season gave us a Barbera that has less exotic fruit and tad more tannin, which means it is a little more Italian-like this vintage. While the wine has taken a little longer to soften than normal, it is still best enjoyed within 3 -4 years of the vintage. It is my favorite wine to serve when I don't know what's for dinner, because Barbera is so versatile.