

U N T I

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

G R E N A C H E

2 0 1 1

7 7 % G R E N A C H E • 2 3 % S Y R A H

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 L I F O R N I A A L C O H O L 1 3 . 8 % B Y V O L U M E

H A R V E S T E D :

O C T 1 5 - O C T 1 8

B L E N D :

7 7 % G R E N A C H E

2 3 % S Y R A H

A C I D I T Y : 0.55g/100ml

p H : 3.75

A L C O H O L : 13.8 %

A G I N G :

1 3 M O N T H S

6 2 0 G A L F O U D R E S

B O T T L E D :

D E C E M B E R 5 t h 2 0 1 2

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

6 4 0

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

VARIETAL & VINEYARD: This Southern Rhône-style wine is 77% Grenache and 23% Syrah. The primary component of this blend comes from a 2.9 acre block, planted in 1998 to three selections of Grenache Noir. These selections, originating from Châteauneuf-du-Pape give darker color and better structure than the majority of Grenache planted in California. Our Grenache is planted on our estate creek-side vineyard block; the Syrah comes from Northern Rhône clones 174 and 877 located at the winery estate. Our vines are planted on low-vigor rootstock to 4'x 6' spacing.

VINTAGE/HARVEST: 2011 was undoubtedly on the cooler side of growing seasons to-date. By mid-summer we realized we would have to drop even more crop than usual if we wanted to get our Grenache ripe. The beauty of a cool-climate vintage is the broader range of non-fruit aromas and flavors. Also, such vintages usually offer flavor and tannin ripeness at slightly lower sugars, which result in a more balanced wine due to lower alcohol. The downside of the cool 2011 growing conditions was that our Mourvedre did not ripen and we had to omit it from the blend. Thanks to our aggressive crop thinning, we harvested Grenache in mid-October, which is normal for us. The Syrah portion of the blend, was harvested October 6th.

WINEMAKING: 95% of the grapes were de-stemmed and lightly crushed into small open-top tanks. The remaining 5% were whole cluster fermented for added structure and aromatic complexity. All of our fermentations start spontaneously, without inoculation after approximately one week of cold soak. The open-top tanks allow us to work the must by punching down each tank twice daily, until dry. After pressing, we stirred barrels weekly, to keep fine lees in suspension to improve mouth-feel and assist the malo-lactic fermentation. As is done in Châteauneuf-du-Pape, we blend Syrah for color, body and complexity. We aged this wine in 620 gallon foudres, commonly used in the Rhône. These large barrels preserve the vineyard character by minimizing both oak extraction and oxidation.

STYLE/DESCRIPTION: The 2011 Grenache is an interesting example of just how versatile Grenache-based wines can be. While this wine doesn't have the tannin or alcohol of the 2005 or 2007 Grenache, it possesses more complex aromas and is more balanced than either of the aforementioned vintages. Our 2011 Grenache has more precision and elegance, showing the Burgundy (Pinot Noir) side of Southern Rhône blends. This medium to full-bodied wine should age nicely over the next 2-3 years.