

UNTI

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

MONTEPULCIANO

2 0 1 1

GROWN, PRODUCED AND BOTTLED
BY UNTI VINEYARDS HEALDSBURG, CA

ALCOHOL 13.7% BY VOLUME

H A R V E S T E D :

OCT 12,13 & 17

B L E N D :

100% MONTEPULCIANO

ACIDITY: 0.55g/100ml

pH: 3.70

ALCOHOL: 13.7 %

A G I N G :

1 2 M O N T H S

30 % NEW FRENCH

O A K B A R R E L S

B O T T L E D :

DEC., 10th 2012

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

225

VARIETAL/VINEYARD: We began grafting vines over to Montepulciano in 2005 after George and Linda visited Italy's Le Marche Region. We now have 2.5 acres of Montepulciano planted to three different blocks on our winery ranch. This vineyard blocks are planted to 4' X 6' spacing on 101-14 and 420-A rootstock. Montepulciano, like many of the Italian reds is quite vigorous even when it is grown on our sandy, well-drained soil. Subsequently, we passed through the vineyard several times during the growing season to reduce the yield to less than 7 pounds per vine.

VINTAGE/HARVEST: 2011 was the coolest growing season we have seen here in Dry Creek Valley. Montepulciano is usually our latest ripening variety, which explains for us harvesting in late October at relatively moderate sugars. The long growing season really gave us a wine with complex aromas, soft tannins and bright acidity—like some of our favorite producers from Le Marche. Like many Italian varieties Montepulciano can be a vigorous vine; to achieve a higher level of grape growing we routinely drop about 30% of the crop.

VINIFICATION: We fermented three separate lots of Montepulciano in small open top tanks. It was de-stemmed, lightly crushed, and kept below 60 degrees for several days prior to spontaneous fermentation with indigenous yeast. We routinely stir lees during the initial stage of barrel aging for complexity and texture. We aged this wine in French oak barrels, 30% new for 12 months.

STYLE: The 2011 Montepulciano is a great example of why we love Italian red grape varieties grown in Dry Creek. The wine is dark and fruity with moderate tannin and bright acidity. Montepulciano tends to show a grapey characteristic early, which develops into chocolate and cassis as it ages. This medium-bodied Montepulciano is already drinking well and should continue to do so for about 2 to 3 years. Bring on the pasta, meat sauce and the Adriatic Sea!