

# UNTI

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

R O S É

2011

7 8 % G R E N A C H E • 2 2 % M O U R V E D R E

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 . 6 % B Y V O L U M E

**H A R V E S T E D :**  
9/20-22, 10/1,10/9,  
10/14/11

**B L E N D :**  
1 0 0 % S Y R A H

**A C I D I T Y :** 0.68g/100ml

**P H :** 3.41

**A L C O H O L :** 13.6 %

**A G I N G :**

S T A I N L E S S S T E E L  
T A N K S

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

F E B 2 9 t h 2 0 1 1

C A S E S P R O D U C E D :  
1 4 1 0

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

**VARIETAL & VINEYARD:** This Rosé comes from two different sites on our estate: our “creekside” vineyards planted in 1998, and our newly grafted vines located on our “benchland” property. The vines are Grenache Noir clones, and Mourvedre purchased from Tablas Creek and Alban Vineyards. These clones, selected from Chateauneuf du Pape, give darker color and better structure than the majority of Grenache planted in California. Our vines are densely planted (4' x 6' spacing) on low-vigor rootstock.

**VINTAGE/HARVEST:** 2011 was one of the coolest growing seasons I've seen here in Dry Creek Valley. In recent years, we've harvested certain vineyard blocks earlier specifically for Rosé. In 2011, we included additional blocks due to the rainstorm we incurred in early October. By harvesting earlier, we obtain an average sugar that is almost 4 degrees below what we achieve when harvesting for the red. Thus, we can make a Rosé that is naturally lower in alcohol and has higher acidity. What a concept!

**VINIFICATION:** When we first started making Rosé, it was as a by-product of making a more intense and structured red, using a technique called saignee, or bleeding juice from the tank. In 2011 we made all of the Rosé by directly pressing Grenache and Mourvedre grapes. In order to make a Provencal-style Rosé that is not dark hued or tannic, we limit skin contact to a couple of hours. The wine is fermented completely dry and kept in a stainless steel tank until bottling. The malo-lactic fermentation was inhibited to preserve natural acidity. Mourvedre is a key component to making this a complex Rosé.

**STYLE/DESCRIPTION:** If you've been to the South of France you already know what this wine is all about. A floral and fruity nose leads to a rich and full-bodied wine that can handle a much wider variety of foods than your average white wine. The 2011 Rosé appears to be drier than previous vintages thanks to firm acidity. What's not to like about Provencal-style rosé?