

UNTI

DRY CREEK VALLEY

SEGRIGNO

2011

70% SANGIOVESE • 30% MONTEPULCIANO

GROWN, PRODUCED AND BOTTLED
BY UNTI VINEYARDS HEADLSBURG, CA

ALCOHOL 13.8 % BY VOLUME

H A R V E S T E D :

SEPT 25 - OCT 1 (SG)

OCT 13 - OCT 17 (MP)

B L E N D :

70% SANGIOVESE

30% MONTEPULCIANO

ACIDITY: 0.62g/100ml

pH: 3.60

ALCOHOL: 13.8 %

A G I N G :

13 MONTHS

620 GALLON

FRENCH FOUUDRE

B O T T L E D :

SEPT 11th 2012

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

600

Segromigno is located near Lucca, one of Tuscany's more beautiful Etruscan cities. It is where my dad's father was born, and cousins currently live. While Segromigno is in Tuscany, this wine is a blend resembling Rosso Piceno. Rosso Piceno is a wine from Le Marche and can be any blend of Sangiovese and Montepulciano. We have also planted Ciliegolo, another Tuscan grape which we will use in future blends.

VARIETAL & VINEYARD: Our 2011 Segromigno is a blend of **70% Sangiovese and 30% Montepulciano**. We use grapes grown on our east hillside property as well as those from our recently grafted Sangiovese Grosso vines. Both of these sections in our Sangiovese vineyard give us a fruit forward wine that is not as structured as that from our west hillside vines. We now have 2.5 acres of Montepulciano planted—more than anyone in Sonoma County; put under vine from 2005 through 2007.

VINTAGE/HARVEST: Like 2010, 2011 was an extremely cool growing season. We harvested Sangiovese a little later than normal on the last week of September and beginning of October. In order to maximize ripeness in a cool vintage like 2011, we crop thin in the summer. Montepulciano, a notoriously late ripening grape here in Dry Creek, was harvested in mid-to-late October. It adds color, body, and an interesting chocolate/earth component, all while maintaining lively acidity.

STYLE/DESCRIPTION: It seems with each successive vintage our Segromigno becomes more Italian—meaning it has a unique blend of fruit, earth/dried herbs, and balanced acidity. Our 2011 Segromigno is a bit more full-bodied than in the past. It has the cherry fruit of Sangiovese complemented by the dark, cassis and chocolate character of Montepulciano. This bigger boned Segromigno should age well for 4 to 5 years. Where's the bucatini?