

UNTI

DRY CREEK VALLEY

ZINFANDEL

2011

85% ZINFANDEL • 10% SYRAH
5% BARBERA

GROWN, PRODUCED AND BOTTLED
BY UNTI VINEYARDS HEALDSBURG, CA

ALCOHOL 14.5% BY VOLUME

HARVESTED:
SEPTEMBER
29th - 30, 2011

BLEND:
85% ZINFANDEL
10% SYRAH
5% BARBERA

ACIDITY: 0.59g/100ml
pH: 3.64
ALCOHOL: 14.5 %

AGING:
10 MONTHS
25% NEW FRENCH
OAK BARRELS

BOTTLED:
9/11/2012

CASES PRODUCED:
1,000

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VARIETAL & VINEYARD: This Zinfandel comes primarily from our Primitivo-clone vineyard planted next to the winery. We favor the Primitivo-clone because it tends to produce berries that are smaller with thicker skins versus typical California Zinfandel selections. This leads to a richer wine with more tannin, which is characteristic of old vine Zin. We clip the wing bunch off all of our Zinfandel vines to help minimize bunch rot and to concentrate flavors.

VINTAGE/HARVEST: 2011 was the coolest growing season we have ever had. Only six days during the entire summer exceeded ninety-degree temperatures, which is unusually cool for Dry Creek Valley. We decided to harvest our Zinfandel September 29th and 30th so we could avoid the early October rain. The grapes came in at 24.5 brix, which is now becoming our sweet spot for Zinfandel because we can straddle the fine line of having ripe fruit with moderate alcohol. We dodged a bullet, and the wine is better off for it. We were not so lucky with our Petite Sirah, which is why we had to use Syrah for color and body.

WINEMAKING: The grapes were destemmed and lightly crushed into stainless steel tanks. Fermentation started naturally without inoculation after a week of soaking. We use a device called a “turbopigeur” to pump-over the juice. A turbopigeur is a tube with a powered screw inside that moves a large volume of the juice from underneath to above the cap and effectively mixes it with the juice, not unlike a punch-down. Upon dryness, we have the pomace basket-pressed, blended with free run wine and transferred to French oak barrels. Without any Petite Sirah, we opted to use Syrah for color stability and tannic structure. As usual, we blended a small amount of Barbera for acidity.

STYLE/DESCRIPTION: This 2011 Zinfandel is reminiscent of the wines that attracted us to Dry Creek Valley in the first place. It has bright berry fruit with lovely spice aromas and flavors—all in a wine with moderate alcohol. Much like a full-bodied Chianti, this Zinfandel is quite versatile due to its balance. It should hold well for 3 years, but you know how I feel about Zin—just drink it now baby.