

# UNTI

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

BARBERA

2012

GROWN, PRODUCED AND BOTTLED BY UNTI VINEYARDS  
HEALDSBURG, CALIFORNIA ALCOHOL 14.5% BY VOLUME

**H A R V E S T E D :**  
O C T 2 + 9 , 2 0 1 2

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

**A C I D I T Y :** 0.73g/100ml  
**p H :** 3.40  
**A L C O H O L :** 14.5 %

**A G I N G :**  
11 MONTHS FRENCH OAK,  
FOUDRE, CONCRETE TANK

**B O T T L E D :**  
S E P T 1 3 , 2 0 1 3  
**C A S E S P R O D U C E D :**  
2,075

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

**VARIETAL & VINEYARD:** We now have 6 acres of Barbera planted in two blocks, located on our winery ranch. All of the vines are grafted on 420-A and RG rootstock, which are both used in Europe due to its low-vigor. Our original Barbera block was planted in 1998, and we subsequently planted 4 more acres gradually since then. All of our vines are densely planted to 4' x 6' spacing.

**VINTAGE/HARVEST:** 2012 was one of the easiest, prodigious vintages we have ever had. Most growers in Dry Creek experienced record crop levels of extremely high quality fruit. An uneventful spring led to a moderately warm summer, followed by ideal harvest conditions. We harvested our Barbera October 2<sup>nd</sup> and 9<sup>th</sup> with the grapes in great shape at 24 - 25 degree brix, with very high acidity. 2012 will be best remembered for producing dark, intensely fruity wines with solid tannic structure.

**VINIFICATION:** The Barbera grapes were de-stemmed and pumped through a peristaltic pump into both open and closed stainless steel and concrete tanks. After a five-day cold soak, the fermentation started naturally with indigenous yeasts. Once pressed into barrels and tanks, we stir the lees (*Batonnage*) to assist with malolactic fermentation and enhance the wine's texture. We age our Barbera for 11 months in a combination of aging vessels including French Burgundy barrels, 620-gallon foudres and concrete tanks. Using small new barrels for aging Barbera provides tannin and texture, while the foudres and concrete tanks preserve fruitiness.

**STYLE/DESCRIPTION:** The 2012 Barbera possesses deep color, exotic fruit and floral aromas, a juicy mouth-feel, and solid acidity. Our 2012 is one of the most full-bodied Barberas we've ever made, yet its expressive fruit will take your mind off any sensation of young tannin and is best enjoyed within 3-4 years of the vintage. The 2012 vintage is a benchmark of why we planted 6 acres of Barbera in DCV.