

# UNTI

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

CUVÉE BLANC  
2012

46% VERMENTINO • 43% GRENACHE BLANC • 11% PICPOUL  
GROWN, PRODUCED AND BOTTLED BY UNTI VINEYARDS  
HEALDSBURG, CALIFORNIA ALCOHOL 13.4% BY VOLUME

**H A R V E S T E D :**  
S E P T 2 7 , 2 8 &  
O C T 1 & 2 1

**B L E N D :**  
4 6 % V E R M E N T I N O  
4 3 % G R E N A C H E B L A N C  
1 1 % P I C P O U L

**A C I D I T Y :** 0.68g/100ml  
**P H :** 3.40  
**A L C O H O L :** 13.4 %

**A G I N G :**  
S T A I N L E S S S T E E L  
& C O N C R E T E T A N K S

**B O T T L E D :**  
M A R C H 6 t h 2 0 1 3  
**C A S E S P R O D U C E D :**  
580

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

**VARIETAL / VINEYARD:** In 2004, we chose to plant Grenache Blanc, Picpoul and Vermentino after tasting through several lots of white Rhône varietal wines at Nova Vine Nursery. All three of these varieties are native to the Mediterranean areas of Europe, and, as such tend to retain natural acidity and mineral character in warmer climates. Grenache Blanc is one of the key components to Châteauneuf-du-pape Blanc and Priorat, the white wine from Spain. Vermentino is the white of Sardinia, and Liguria. Picpoul is often called 'Muscadet of the Languedoc' because of its high acidity. We now have almost two acres planted to these three varieties.

**HARVEST/ VINIFICATION:** 2012 was a textbook vintage here in Dry Creek, it was a moderate to warm summer, with ideal weather at harvest. All three of these grapes ripen mid-to-late, in a normal season. We harvested the Vermentino and Grenache Blanc in late September/early October at 21.5 / 22 brix sugar level. The white grapes here are whole cluster pressed and the juice is allowed to settle for a few days prior to beginning fermentation. We ferment our whites in stainless steel and concrete tanks (including a concrete egg) at temperatures below 70 degrees to retain bright aromas. Concrete tanks offer some of the oxidative benefits of oak without imparting wood flavor. We did not allow this wine to go through malo-lactic fermentation in order to preserve acidity.

**STYLE/DESCRIPTION:** It is not often you think of a Dry Creek Valley white wine when looking for something to have with raw oysters, but this Cuvée Blanc has what it takes: A dry, un-oaked white with mineral flavors and excellent acid balance. In fact, our 2012 Cuvée Blanc will have you thinking it is not from California! Vermentino offers floral fruit, Grenache Blanc adds rich texture, and Picpoul, brilliant acidity. Cuvée Blanc is a soulful alternative to the other whites grown in this valley.