

# UNTI

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

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F I A N O

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2 0 1 3

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75% FIANO • 25% VERMENTINO

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GROWN, PRODUCED AND BOTTLED  
BY UNTI VINEYARDS HEALDSBURG, CA

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ALCOHOL 13.7% BY VOLUME

**H A R V E S T E D :**

SEPTEMBER 9, 2013

**B L E N D :**

7 5 % F I A N O

25% VERMENTINO

**ACIDITY:** 0.56g/100ml

**pH:** 3.40

**ALCOHOL:** 13.7 %

**A G I N G :**

5 M O N T H S

CONCRETE EGG

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

4 / 2 1 / 2 0 1 4

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

160

**VINEYARD:**

We have .57 acres of Fiano, grafted over in 2011. The vines were originally planted in 1998, on 420-A low-vigor rootstock. The vineyard is densely planted to 4 X 6-ft spacing.

**VINTAGE:**

2013 was the second consecutive excellent growing season. A dry spring led to an early harvest with most of our varieties showing bright fruit and higher-than-normal acids. We harvested only 2.6 tons of Fiano grapes on September 9th, a full two weeks earlier than in 2012.

**WINEMAKING:**

This is our second vintage making Fiano. We treated the winemaking similar to what we have done with Vermentino, Grenache Blanc and Picpoul. We lightly crushed the grapes and sent them directly to the press. The fermentation began spontaneously with indigenous yeasts and carried out at low temperatures (under 70 degrees) to preserve fruit aromas for three weeks. The wine was pressed, settled and racked into a concrete egg until it was bottled the following April. We prefer fermenting and aging our whites in concrete because it provides some texture without the oak character derived from barrels. We blended Vermentino for added acidity.

**STYLE/DESCRIPTION:**

Like many of the white wines found in Central and Southern Italy, our 2013 Fiano has fresh fruity aromas. The wine is dry, crisp and possesses the waxy richness we have come to love about Fiano. We are beginning to think Fiano has found a home here in the Dry Creek Valley.