

UNTI

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

R O S É

2 0 1 3

8 0 % G R E N A C H E • 2 0 % M O U R V E D R E

G R O W N , P R O D U C E D A N D B O T T L E D B Y U N T I V I N E Y A R D S

H E A L D S B U R G , C A L I F O R N I A A L C O H O L 1 3 . 8 % B Y V O L U M E

H A R V E S T E D :
S E P T 5 - S E P T 9 , 2 0 1 3

B L E N D :
8 0 % G R E N A C H E
2 0 % M O U R V E D R E

A C I D I T Y : 0.53 g/100ml
p H : 3.45
A L C O H O L : 13.8 %

A G I N G :
S T A I N L E S S S T E E L
T A N K S

B O T T L E D :
M A R C H 1 4 ^{t h}
2 0 1 4

C A S E S
P R O D U C E D :
1 6 4 0

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

VARIETAL & VINEYARD: This Rosé comes from two different sites on our estate: our Creekside vineyards planted in 1998, and our newly grafted vines, located on our Benchland property. The vines are Grenache Noir and Mourvèdre clones. Both clones, selected from Châteauneuf-du-Pape, give darker color and better structure than the majority of Grenache planted in California. Our vines are densely planted (4'x 6' spacing) on low-vigor rootstock.

VINTAGE/HARVEST: 2013 is a classic California vintage. The summer featured several hot days with low overnight temperatures. The harvest began in early September, yielding expressive fruit aromas and flavors with solid acidity. We make our Rosé from certain vineyard blocks of Grenache and Mourvèdre that show more forward fruit and lower tannins than the blocks used for our red. We harvest these blocks earlier, specifically for Rosé, usually between 21.5 and 23 brix. By harvesting earlier we can produce a more classic-style Rosé, that is naturally lower in alcohol and has higher acidity. What a concept!

VINIFICATION: When we first started making Rosé, it was as a by-product of making a more intense and structured red, using a technique called saignée, or bleeding juice from the tank. In 2013, we made all but 5% of the Rosé by lightly crushing Grenache and Mourvèdre grapes directly to the press. In order to make a Provençal-style Rosé that is not dark-hued or tannic, we limit skin contact to a couple of hours. The wine is fermented completely dry and kept in a stainless steel tank until bottled. Mourvèdre is a key component to making this a complex Rosé because of the savory note it adds to the wine.

STYLE/DESCRIPTION: If you've been to the South of France you already know what this wine is all about. A floral and fruity nose leads to a textured, full-bodied wine that can handle a much wider variety of foods than your average white wine. While this 2013 Rosé has more Grenache than a typical Bandol Rosé, it is still very much in that serious dry style, thanks to the outstanding quality of the 2013 vintage. What's not to like about Provençal-style rosé?