

2 0 1 1 G R E N A C H E    2 0 1 0 S Y R A H B E N C H L A N D  
 2 0 1 0 S A N G I O V E S E R I S E R V A    2 0 1 1 M O N T E P U L C I A N O    2 0 1 0 S Y R A H

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## PLEASE DON'T COME BACK FROM THE MOON

*Please Don't Come Back From The Moon* is an incredible jazz composition from one of my music heroes, Charles Mingus. While I have no idea what originally inspired this title, I have made my own list of things I wish went, and stayed on the moon. Had Mingus been into wine, he would have gotten a chuckle out of these.

**Orange Wines:** White wines made with skin contact, usually allowing or resulting in some degree of oxidation. Seems like a great way to make all white wines taste like Sherry, regardless of their vineyard pedigree or grape variety. Richard Betts' piece in Forbes Magazine says it best:

[www.Untivineyards.com/links/Forbes/](http://www.Untivineyards.com/links/Forbes/)

**Facebook Farmers:** Winemakers who spend more time on Facebook than in vineyards or cellars.



Update Status Add Photos/Video

NBD, I've been working in the WINE CELLAR for 1.5 hours MAKING WINE.  
 Harvest sure is tough! Time to tweet more about it!  
 #Iactuallycan'tcommunicateinperson

Friends Post

**Sensitive Winery 'Brand' Names:** Recently, my (hipster) daughter perceptively pointed out the similarity between winemakers and teenagers in a rock band; both spend more time thinking of a b(r)and name than learning about their craft. Ron Washam's piece hits home with the "sensitive certification":  
[www.untivineyards.com/links/hosemaster/](http://www.untivineyards.com/links/hosemaster/)

**Wine Clubs:** Whatever happened to letting the customer decide which wines to purchase, and when?

**Cult Winemakers:** Winemakers who use newsletters to inform customers of their legendary status. "But enough about me, let's talk about you... what do YOU think of me?" – Bette Midler, *Beaches*  
 For our favorite cult newsletter to date: [www.untivineyards.com/links/turley](http://www.untivineyards.com/links/turley)

**Cutting Edge Wines:** Any real wine enthusiast knows how hard it is to find a wine that isn't already being made somewhere in the world. I respect wineries pushing the envelope, but to pretend it hasn't been done before is a little naïve. (See Newsletter #40: Covers)

## 2011 GRENACHE

### *BURGUNDY WANNABE?*

I've said this before, but it bears repeating. In cooler vintages, I'm amazed at the similarities between our Grenache and French Burgundy. I realize making this comparison is self-serving. Similar to agreeing with those who think our Syrah is a dead ringer for Cornas. Not quite, but hey, I'll take it.

Grenache in cool vintages can show a wide range of aromas and brighter acidity than normal. These cooler vintage wines have more in common with Burgundy than the typical ripe and heady wines of Châteauneuf-du-Pape. Our 2011 Grenache is more delicate than usual with the acidity providing the majority of the structure. It is also lower in alcohol than any previous year.

Okay. Maybe it is a bit precocious to compare our 2011 Grenache to Burgundy. I can say though, with confidence, we carried out a rigorous selection of fruit in the vineyard which helped us ripen the Grenache even in a cool growing season. Our efforts resulted in a more complex wine.

This year the cool growing season caused us to adjust our approach in the Grenache blend. First, we decided not to use Mourvedre. Mourvedre is a notoriously late ripening grape in Dry Creek; it had almost no chance to reach full maturity to make it into our red wine. The tannins were simply too green and too harsh. We also opted against fermenting our Grenache with whole clusters. Again, trying to avoid green tannins and microbial issues from bunch rot that began after a mid-harvest rain.

I'm really proud of this 2011 Grenache. It is elegant, balanced and true to the vineyard—all of which is what you should expect from a vintner in less than ideal growing conditions. It is already showing well, and should continue to do so over the next 2-3 years.

**77% GRENACHE 23% SYRAH**

**410 CASES PRODUCED**

**\$30 BOTTLE**

**\$24 WHEN PART OF A CASE PURCHASE**

## 2010 BENCHLAND SYRAH

### *THIS MUST BE THE PLACE*

Keeping with the musical theme of this issue, I thought David Byrne's song would be an appropriate segue into our 2010 Benchland Syrah.

You see, regardless of the particular characteristics of the vintage, Benchland Syrah eventually tastes like, well, Benchland Syrah. As I mentioned earlier, the cool growing season in 2010 tended to show more savory notes in all of our Syrah lots, including Benchland. If you've had our Syrah from this vineyard, you know "savory" is its middle name. Similar to the 2008 Benchland (which was tasting fantastic during a recent Unti dinner at Marlowe in SF) this 2010 highlights the smoked blackberry aspect of Syrah, but it also possesses cassis and pepper tones.

Yields were down in 2010 which resulted in a more tannic Benchland Syrah than in 2008. So I'd give this wine a year or two to reveal its "bad Benchland self." It is a wine that is like an old friend whom you haven't seen for a while. You pick up the conversation right where you left off, no matter how many years have passed.

**100% SYRAH**

**450 CASES PRODUCED**

**\$35 BOTTLE**

**\$28 WHEN PART OF A CASE PURCHASE**

## 2010 SANGIOVESE RISERVA

I've said this before, but it bears repeating: Sangiovese is really my dad's wine.

George is an unabashed Italian wine fanatic. Not only does he genuinely love the style of Sangiovese-based wines, but it was his first love, so-to-speak, when it came to drinking Italian. When dad and Linda first started traveling to Tuscany, the wines near Segromigno (Lucca) weren't that great, but they raved about modern-style Chianti Classico, Vino Nobile de Montepulciano and the king of Sangiovese—Brunello di Montalcino.

Since then, dad and Linda have been to Italy 30 times where they immerse themselves in a particular region for a week or so, and we subsequently hear about it for several months upon their return.

"There is this grape grown only on Mount Etna called Nerello Mascalese, and it's THE wine of Sicily," my dad would say. "I know you may have seen low-end Verdicchio in the fish bottle, but that isn't what you see in Le Marche. There are several small producers of Verdicchio making some of the best white wine I've ever tasted." Verdicchio is now an everyday wine in both our homes.

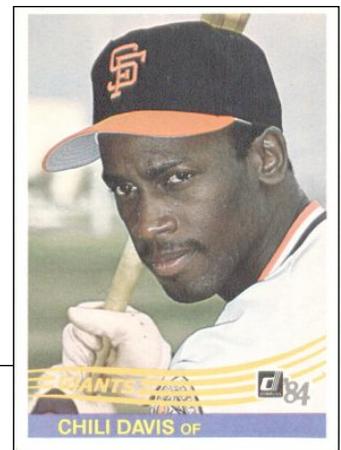
And so it goes.

My dad monitors Italian wines closer than most of us fantasy sports fanatics follow statistics. *Gambero Rosso*, Italy's foremost food and wine magazine, rates over 20,000 wines for their *Annual Guide to Italian Wines*. The highest rating awarded is called "Tre Bicchieri" or 3 glasses. George carries that book wherever he goes, periodically reciting the rating of another wine he has just tried at Dino Bugica's "House of Liguria" called *Diavola*, here in Geyserville.

In fact, every February George leads the Unti crew on our annual field trip to The City for the Tre Bicchieri 'world tour tasting.' We rendezvous at A-16 for lunch where we try to come up with a decent strategy for the tasting, only to again find that the wines are situated by importer, making it nearly impossible to taste whites before reds.

In my dad's world, great Sangiovese is a top-ten fantasy baseball draft pick. The Ryan Braun or Justin Verlander of wines. So if we name a vintage of our Sangiovese "Riserva," it better be good. Such is the pressure this 2010 Sangiovese faces.

Former MLB great, my friend **Chili Davis** is a big Unti Sangiovese fan. [www.Untivineyards.com/links/Chili/](http://www.Untivineyards.com/links/Chili/)



The 2010 growing season was fantastic for Sangiovese even though it presented a few issues for several of our other grape varieties. Generally speaking, 2010 was a very cool growing season, which potentially causes issues with our late-ripening varieties. Sangiovese is an early ripening grape here, so we benefitted from the weather by extending the growing season.

We did experience a week of blistering heat in August, which fried most of our Barbera and quite a bit of our Zinfandel. Sangiovese tends to have more than adequate leaf canopy to protect its bunches from extreme sun exposure.

2010 was the first crop from our new Sangiovese vineyard, a densely planted block on 420-A rootstock. 420-A is used extensively in Tuscany because it mitigates the vigor of Sangiovese. The Sangiovese from this block made it into this blend because it was dark, intensely fruity, and had both the tannin and acid we love about classic Brunello di Montalcino.

True to the designation "Riserva" our 2010 Sangiovese is one of the best wines we have ever made. It is powerful, complex and elegant. This is why Sangiovese would be a wine for my deserted island. Do not miss out on it.

**100% SANGIOVESE GROSSO**

**260 CASES PRODUCED**

**\$40 BOTTLE**

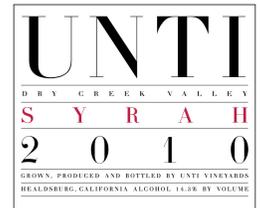
**\$36 BOTTLE WHEN PART OF CASE PURCHASE**

**UNTI VINEYARDS**  
**4202 DRY CREEK ROAD**  
**PO BOX 1899**  
**HEALDSBURG, CA 95448**

**NEWSLETTER 44: SUMMER 2013**

## 2010 SYRAH

Over the past 5 years, our Syrah normale has featured the finer side of Syrah. This 2010 Syrah follows suit. What do I mean by finer, you might ask? A Syrah with floral/spicy aromas and savory flavors, balanced with crisp acidity and moderate alcohol. In other words, it is more European. There, I said it—making this the twenty-fifth consecutive newsletter where I've compared our wines to European wines.



2010, being a cool vintage, gave us a less overtly fruity Syrah and more of the olive, pepper and spice. Additionally, we lost some of our Syrah on the winery property due to a blistering mid-August heat wave. So, once again we made a call to that chiseled veteran in our Syrah bullpen, the Benchland vineyard to complete the blend. As you know, our Benchland vineyard tends to produce a beefy Syrah.

**100% SYRAH**

**740 CASES PRODUCED**

**\$28 BOTTLE**

**\$22.40 BOTTLE WHEN PART OF CASE**

## 2011 MONTEPULCIANO

*SAD-EYED RED WINE OF THE LOW LANDS*

The 6<sup>th</sup> vintage of making Montepulciano shows why we followed George's intuition to plant the grape in the first place.

As I've said in earlier newsletters, Montepulciano is a versatile grape. This makes sense since it is one of the most heavily planted red grapes in all of Italy (Over 74,000 acres). The cool 2011 growing season resulted in a medium-bodied version of Montepulciano, with enhanced aromas, bright acidity and moderate alcohol. It reminds me of one of my favorite Rosso Conero wineries from Le Marche called *La Terrazze*. Aside from making outstanding Montepulciano, Antonio Terni is a really nice guy, great wine maker, and he's an avid fan of Bob Dylan. He even makes a wine named after my favorite Dylan song, *Visions of Johanna*.



So, I suggest you pick up some Bucatini pasta, crack open a bottle of 2011 Montepulciano, and you'll see why "Mona Lisa musta had the highway blues, you can tell by the way she smiles."

**100% MONTEPULCIANO**

**220 CASES PRODUCED**

**\$28 BOTTLE**

**\$22.40 BOTTLE WHEN PART OF CASE**

UNTI VINEYARDS  
 4202 Dry Creek Road  
 PO Box 1899  
 Healdsburg, CA 95448

- 2011 Grenache
- 2011 Montepulciano
- 2010 Syrah
- 2010 Syrah Benchland
- 2010 Sangiovese Riserva

# UNTI

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## VINEYARDS

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### DRY CREEK VALLEY

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NEWSLETTER 44: SUMMER 2013

**Ordering Information:** Conveniently **order online** through our secure store page at: [www.UntiVineyards.com](http://www.UntiVineyards.com) or **call us** at (707) 433-5590 or **fax us** this form to (707) 433-5591 or **mail us** this form to Unti Vineyards, PO Box 1899, Healdsburg, CA 95448.

Today's Date \_\_\_ / \_\_\_ / \_\_\_

**Shipping Information:**

Residence (add \$4/box to Shipping)  Business

Name: \_\_\_\_\_  
 c/o Business: \_\_\_\_\_  
 Address: \_\_\_\_\_  
 City: \_\_\_\_\_  
 ST: \_\_\_\_\_ DOBreq'd for GA, HI, ID, IN, KS, MI, OH, & WI \_\_\_ / \_\_\_ / \_\_\_  
 Zipcode: \_\_\_\_\_  
 Phone#: \_\_\_\_\_  
 Email: \_\_\_\_\_

**Payment Information:**

Charge to Credit Card below  or Check enclosed

Visa/MC/AMEX/Discover # \_\_\_\_\_  
 Expiration Date: \_\_\_ / \_\_\_ / \_\_\_ Ver#: \_\_\_\_\_  
 Signature: \_\_\_\_\_  
 Billing Address (if diff. from above): \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

*Purchasers must be 21 or older.  
 An adult signature will be required at delivery.  
 Shipping only to states where permitted by law.*

**\* Through July 5th: Receive 20% off new release wines marked with asterisk when part of a 12-bottle case purchase.**

New Releases:	# Bottles	Price	Extension
*2011 Grenache	<input type="text"/>	@ \$30 =	<input type="text"/>
*2011 Montepulciano	<input type="text"/>	@ \$28 =	<input type="text"/>
*2010 Syrah	<input type="text"/>	@ \$28 =	<input type="text"/>
*2010 Syrah Benchland	<input type="text"/>	@ \$35 =	<input type="text"/>
2010 Sangiovese Riserva	<input type="text"/>	@ \$40 =	<input type="text"/>
2012 Rosé	<input type="text"/>	@ \$22 =	<input type="text"/>
2009 Zinfandel	<input type="text"/>	@ \$28 =	<input type="text"/>
<b>Subtotal =</b>			<input type="text"/>
(6-11 bottles = 5%, 12-23 = 10%, 24+ = 20%) Discounts =			( <input type="text"/> )
New Subtotal =			<input type="text"/>
(CA = 8%; Other states, call for rate) Taxes =			<input type="text"/>
Use chart (+\$4/box for Residential address) Shipping =			<input type="text"/>
<b>TOTAL =</b>			<input type="text"/>

SHIPPING TO A <b>BUSINESS</b> ADDRESS RATES <i>(subject to change)</i>		
STATE*	6 PK BOX (4-6 btls)	12 PK BOX (7-12 btls)
Northern CA	\$14 - Ground	\$19 - Ground
So. CA, AZ, CO, ID, NM, NV, OR, WA, WY	\$17 - Ground \$26 - 3Day \$32 - 2Day	\$25 - Ground \$45 - 3Day \$54 - 2Day
IA, MO, ND, MI, MN, TX	\$21 - Ground \$37 - 3Day \$49 - 2Day	\$33 - Ground \$65 - 3Day \$79 - 2Day
CT, DC, FL, GA, IL, IN, LA, MD, ME, NC, NH, NY, OH, RI, TN, VA, WI	\$23 - Ground \$42 - 3Day \$52 - 2Day	\$38 - Ground \$73 - 3Day \$89 - 2Day
AK, HI	\$55 - 2Day	\$89 - 2Day
Add \$4/box if shipping to a <b>Residential</b> address. *If your state is not listed, call for options.		