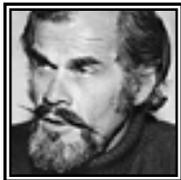


There's a Hole in My Radio



One cloudy day in mid-October, while driving down 101, (wondering if we were ever going to pick the rest of our Petite Sirah...but that's for a future newsletter) I heard the saddest news on the radio: Bill King had died that morning.

If you aren't from the San Francisco Bay Area, you may not be familiar with Bill King. He was the legendary play-by-play broadcaster for the San Francisco/Golden State Warriors, Oakland Raiders and Oakland A's from the early 1960's to the present; pretty much my entire life. You may wonder (correctly so, I might add) just exactly how or why I could get so emotional over a person known to me exclusively through his broadcasts. If you ever heard Bill call a game, in any sport, you completely understand my immediate sorrow and sense of loss.

Bill King was unquestionably the greatest radio broadcaster I've ever heard; not any easy feat for a sports announcer. He was to sports announcing what Bob Dylan is to songwriting. I've never heard anyone verbally keep pace with the speed of NBA basketball or NFL football like King. His knowledge and intellectual capacity further served him during what will assuredly be considered a Hall of Fame career as a baseball announcer. King had a seemingly limitless vocabulary that would undoubtedly surface while he was capturing a big moment, in all of its spirited glory. It was often more exciting listening to Bill broadcast a game than watching it in person.

What really made Bill King unique was his willingness and insistence upon doing something modern day announcers would never do: "telling it like it is." (How did a Howard Cosell quote get in here?) Bill was so secure in his job that he wouldn't hesitate to criticize his own team's players... "ground ball to third and Carney Lansford [A's third baseman] makes a play that is not even worthy of Little League." His blistering commentary on referees and umpires were priceless "...and Manny Sokol, capping off 10 years of mediocrity, makes a horrible traveling violation call." Or immediately after a shot by Warriors guard Phil Smith he said "...Smith turns around to the referee and says 'where the hell is the foul?!'" Incredibly, King could voice his impassioned commentary without compromising his play by play account of the game. It was always spontaneous, never contrived.

Obviously, I could go on for a few more pages, so I might as well reveal just what this has to do with Unti Vineyards. Some of my favorite moments with my Dad have occurred while listening to Bill, or, better yet, when my Dad comes into the winery and proceeds to replay something Bill said during last night's game; usually laughing so hard he has to tell the story twice. No matter how crazy it might be around here, my Dad and I could always find time to laugh over Bill's sharp wit.

So while I never met the man, I get the feeling Bill King would have been proud to have stimulated this kind of memory between a father and his son. I am eternally grateful to this man who made listening to the radio a cultured adventure. Holy Toledo! My summers will never be the same.

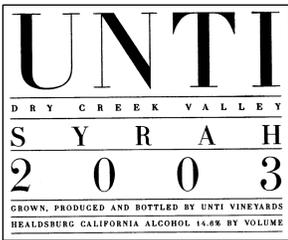
Mick

New Releases!

- 2003 Syrah Dry Creek Valley Estate...pg. 2
- 2004 Barbera Dry Creek Valley Estate...pg. 3
- 2004 Segromigno Dry Creek Valley Estate...pg. 2
- Barbera Port NV...pg. 3

2003 SYRAH

Evolution or Intelligent Design?



The 2003 vintage is somewhat of a favorite around here. Regardless of the varietal, all of our '03 wines display voluptuous fruit, spicy aromatics and bright acidity. You might have guessed that we

cherish such wine characteristics, being Euro wine lovers and all. The '03 Syrah, though, needs a little more explanation.

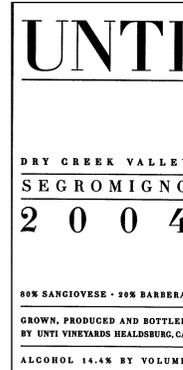
As you know, we made three Syrahs in 2002: Benchland Reserve, Syrah, and Syrah from our declassified lots called *Petit Frere*. The 2003 vintage was so good that almost all of our lots made the cut for our two best Syrahs. *Petit Frere* will return in 2004 as a Cotes du Rhone-style blend of Grenache, Mourvedre and Syrah. Beginning with the 2002 vintage, we have been impressed with our young vine Syrah. The new stuff seems to bring a brightness of fruit and spice reminiscent of Northern Rhone Syrah. For the second straight year we incorporated Grenache into the blend. We include Grenache for the same reason other Syrah producers blend Viognier into their Syrahs: to enhance aromatics and add a silky mouthfeel.

Throw in the cool climate character of the '03 vintage and you have our most Rhone-like Syrah since 1998. Whenever people who know my bias toward wine try our 2003 Syrah, they say this is a "Mick" wine. Actually, it is a Sébastian, Mick and George wine. More than any of our previous Unti Syrahs, the '03 reflects our personal taste and influence as winemakers. Is it *evolution* or *intelligent design*? Take your pick. It's all good.

2003 SYRAH	
Harvested: 9/22 to 10/2/03	Blend: 85% Syrah, 15% Grenache
Total Acidity: 0.72g/100ml	Aging: 14 mo. French oak, 25% new
pH: 3.75	Bottled: 12/6/04
Alcohol: 14.6%	Cases Produced: 1500

2004 SEGROMIGNO

Rosso di Unti?

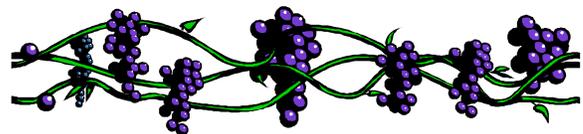


Every wine goof knows that the best way to upstage your geeky friends is to find a deal. Anybody can Google 'Comte de Vogue Musigny' or 'Domaine de la Janasse Chateauneuf du Pape' to get your paws on a great bottle of wine. But how many can do it for less than \$20 per bottle? Ciao Segromigno!

In Unti vernacular, Segromigno might as well mean a medium bodied fruity wine made from Italian varietal grapes. In 2004, the blend is 80% Sangiovese and 20% Barbera. The Sangiovese comes from the same spots in our vineyard as it did in 2003: the lower portion of our hillside vineyard and the recently grafted Sangiovese (formerly Merlot vines). True to the vintage, our '04 Sangiovese is riper with lower acid than in 2003, which explains why we blended in the Barbera. Barbera really punches up the fruit and acidity.

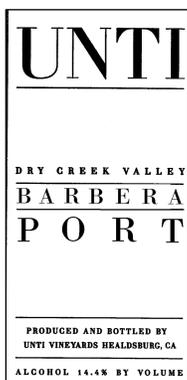
This wine really reminds me of the modern-style Rosso di Montalcinos we enjoyed this summer in Tuscany. Lush and fruity with enough body to keep you interested. Given the fact that most RdMs (that's what we call them now) go for \$20 a bottle and up, this likeable wine just got more attractive.

2004 SEGROMIGNO	
Harvested: 9/13 to 9/18/04	Blend: 80% Sangiovese, 20% Barbera
Total Acidity: 0.58g/100ml	Aging: 11 mo French oak, 15% new
pH: 3.78	Bottled: 8/31/05
Alcohol: 14.5%	Cases Produced: 330



BARBERA PORT

Lemons into Lemonade



Farms in Berkeley?...Mooooo! I know you've never heard of anyone making a Barbera Port. Neither have I. But when nature throws you a curve, you make the necessary adjustments: Keep your hands back, wait, and hit off of your front foot if you have to. This Barbera Port shows us that Sébastien has been around the winemaking league for a while.

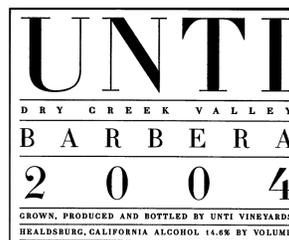
In 2002, the fermentation gods forgot to bless one of our Barbera tanks and we were faced with the problem of a *stuck fermentation*. Winemakers cringe when they hear these two words because it means that the yeasts decided to quit before finishing their job of converting sugar to alcohol. Thus, you either need to re-start the must (risky business) or make something other than a dry table wine. Sébastien, masquerading as former Raider quarterback, Ken Stabler, calmly walked up to the line of scrimmage, looked over the defense, and called an audible (a different play from the one in the huddle). He suggested we stabilize the wine by adding brandy to it, therefore stopping the fermentation while the must had enough residual sugar to make a Barbera Port. (Don't you just love people who mix their sports analogies?)

Naturally, Sébastien couldn't just add any run of the mill brandy or neutral spirits to our Port. He purchased a few gallons of brandy from his friend Hubert Germain-Robin, maker of arguably the world's finest Cognac-style brandy from nearby Mendocino County. We then aged this concoction in one older oak barrel for 24 months allowing the brandy to integrate with the wine. It did, but the fruit of Barbera started to slightly fade. No problem. We intentionally made another barrel from the 2004 vintage (we had plenty of dried bunches to select for a port) which really restored the bright fruit of this port.

The style of our Barbera Port is probably somewhere between a ruby and a vintage. It has the deep color and youthful flavors of a vintage port combined with the smooth drink-ability of a ruby port. Only two barrels were made of this "one off" gig, or 70 cases of 500ml bottles.

2004 BARBERA

Third time is a charm



For the third consecutive vintage we were fortunate to make a Barbera that shows exotic Dry Creek fruit and classic Italian acidity. If you insist on finding differences between the new Barbera and its predecessor, this '04 might lean toward the Italy side of the planet.

The 2004 has the dark color and fruit of previous Unti Barberas with a skosh more acidity. We will always remember the 2004 growing season for the absence of fog from mid-August to mid-September. Accordingly, almost all of our vineyards, regardless of varietal, sustained severe dehydration causing dried grapes. *Barberarone!* These weren't the most beautiful grapes we have ever seen by a long shot.

Once again the fermented wine tasted much better than the Barbera grapes looked. A wine after my own heart! The dehydration did cause a higher than normal acid level in this wine, making it *verrry Piemontese*. Think of this as a riper, more fruit forward version than those from Alba. True to its low-tannin nature, this Barbera is already starting to show well. It cries out for *agnolotti*, the half moon pasta of Piemonte.

2004 BARBERA	
Harvested: 9/18/04	Blend: 100% Barbera
Total Acidity: 0.79g/100ml	Aging: 11 mo. French oak, 25% new
pH: 3.42	Bottled: 8/31/05
Alcohol: 14.6%	Cases Produced: 620

SPECIAL NOTICE!!!

OUR NEW MAILING ADDRESS IS:

Unti Vineyards
PO Box 1899
Healdsburg, CA 95448

Everything else remains the same!

UNTI

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

PRESORTED
FIRST CLASS
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SANTA ROSA,
CA

NEW!

2003 Syrah
2004 Barbera
2004 Segromigno
Barbera Port NV

Ordering Information: Mail this form to **Unti Vineyards, PO Box 1899, Healdsburg, CA 95448**; or, fax it to **(707) 433-5591**; or, email us from the Store page at www.untivineyards.com; or, call us at **(707) 433-5590**. Use the same methods to contact us for scheduling appointments for tasting and purchasing on-site.

Shipping Information: Residence(+\$4) or Business

Name: _____

c/o Business: _____

Address: _____

City: _____

State: __ ** Zipcode: _____ - _____

Daytime phone#: (____) _____ - _____

Email (optional): _____

**DOB (req'd for HI & WI) ____ / ____ / ____

Payment Information:

Charge to Credit Card below or Check enclosed

Visa/MC # _____

Expiration Date (MM/YY): ____ / ____

Name / Billing address for Cr. Card if different from shipping information.

New Releases:

	# Bottles		
2004 Barbera	<input type="text"/>	@ \$24 =	<input type="text"/>
2004 Segromigno	<input type="text"/>	@ \$16 =	<input type="text"/>
2003 Syrah	<input type="text"/>	@ \$24 =	<input type="text"/>
Barbera Port NV	<input type="text"/>	@ \$20 =	<input type="text"/>

Current Releases:

2003 Zinfandel	<input type="text"/>	@ \$22 =	<input type="text"/>
2003 Petite Sirah	<input type="text"/>	@ \$22 =	<input type="text"/>

Subtotal =

Discounts: 6-11 bottles = 5%, 12-35 = 10%, 36+ = 15% = ()

New Subtotal =

Taxes: CA=7.75%, GA=\$6/cs, LA=4%, NH=8%, NC=\$2/cs, NV=\$3/cs =

Shipping from chart (add \$4 for residential address) =

TOTAL =

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

SHIPPING TO A BUSINESS RATES (subject to change)

State*	6 Pk Box (4-6 btls)	12 Pk Box (7-12 btls)
Northern CA	\$13 – Ground	\$18 – Ground
So. CA, CO, ID, NM, NV, OR, WA, WY	\$15 – Ground \$23 – 3Day	\$21 – Ground \$36 – 3Day
IA, MO, NE, ND, TX	\$18 – Ground \$33 – 3Day	\$27 – Ground \$55 – 3Day
CT, DC, GA, IL, LA, MN, NC, OH, VA, WI	\$22 – Ground \$37 – 3Day	\$33 – Ground \$60 – 3Day
AK, HI (via 2-Day)	\$45	\$70

► Add \$4 if shipping to a Residential address.

*If your state is not listed, call for options.