

UNTI

DRY CREEK VALLEY

F I A N O

2 0 1 2

GROWN, PRODUCED AND BOTTLED
BY UNTI VINEYARDS HEALDSBURG, CA

ALCOHOL 13.2% BY VOLUME

HARVESTED:

SEPT 30th, 2012

BLEND:

100 % FIANO

ACIDITY: .60 / 100 ml

pH: 3.35

ALCOHOL: 13.2 %

AGING:

SMALL STAINLESS
STEEL TANKS

BOTTLED:

MARCH 4th 2013

CASES PRODUCED:

75

VINEYARD:

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

VINTAGE:

2012 was a fantastic year because of the moderate growing season, free of any problems in the vineyard. Accordingly, most 2012 wines have intense fruit and bright acidity. We harvested only 1.3 tons of Fiano grapes on September 30th, 2012.

WINEMAKING:

This is our first ever Fiano, so we treated the winemaking similar to what we have done with Vermentino, Grenache Blanc, and Picpoul. The grapes were sent directly to press after a light crush. The fermentation was carried out at low temperatures (under 70 degrees) to preserve fruit aromas for three weeks. The wine pressed, settled, and racked into a small stainless steel tank until it was bottled the following March.

STYLE / DESCRIPTION:

Like many of the white wines found in Central and Southern Italy, our 2012 Fiano has fresh, fruity aromas. The wine is dry, crisp and possesses the waxy richness we have come to love about Fiano. It is ideal with fresh shellfish of any kind. If this first vintage is any indication, Fiano is at home here in the Dry Creek Valley.