

U N T I

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

B A R B E R A

2 0 1 4

GROWN, PRODUCED AND BOTTLED BY UNTI VINEYARDS  
HEALDSBURG, CALIFORNIA ALCOHOL 14.3% BY VOLUME

**H A R V E S T E D :**  
SEPT 11, 15, 23,  
2014

**BRIX AVG:**  
24.1 - 26.6

**BLEND:**  
100% BARBERA

**ACIDITY:** 7.2 g/L  
**p H :** 3 . 4 4  
**ALCOHOL:** 14.3 %

**A G I N G :**  
10 MONTHS 620 GAL  
FOUDRES, FRENCH  
OAK BARRELS

**BOTTLED:**  
8 / 2 6 / 1 5  
**CASES PRODUCED:**  
770

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

# 2 0 1 4      B A R B E R A

We now have 6 acres of Barbera planted in two blocks, located on our winery ranch. We have two clones of Barbera planted: CVT 171 (medium to large clusters) and AT 84 (small clusters) both from Piemonte, planted on a low vigor root-stock called 420-A. Our original Barbera block was planted in 1998, and we subsequently planted 4 more acres gradually since then. Barbera generally ripens in late September here in Dry Creek. It retains remarkably high levels of acidity at maximum sugar ripeness.

**VINTAGE:** 2014 was an excellent vintage for us. The much-publicized drought conditions of 2014 created a warm, dry, summer, followed by good harvest conditions. The yields were lower than those previous in 2012 and 2013, which resulted in an early harvest. We harvested our Barbera September 11<sup>th</sup>, 15<sup>th</sup> and 23<sup>rd</sup>, at 24 to 26 degree brix, with high acidity. 2014 will best be remembered for producing dark, intensely fruity wines with the kind of acidity one normally only finds in Italian Barbera.

**WINEMAKING:** Our approach to making Barbera is pretty straightforward. The grapes were de-stemmed and pumped through a peristaltic pump into both open and closed stainless steel and concrete tanks. After a five-day cold soak, the fermentation started naturally with indigenous yeasts. The wine was pressed at dryness. We age our Barbera for 11 months in a combination of aging vessels including French Burgundy barrels and 620-gallon foudres. Using small, new barrels for aging Barbera provides tannin and texture while the foudres preserve fruitiness.

**STYLE/DESCRIPTION:** This 2014 vintage is one of the most concentrated and full-bodied Barberas we have ever made. It possesses deep color, exotic fruit and floral aromas, with a juicy mouth-feel and solid acidity. While Barbera is all about fruit and acidity, this 2014 has the depth to age 3 to 5 years. — MJU