

# UNTI

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

G R E N A C H E

2 0 1 2

8 5 % G R E N A C H E • 1 5 % S Y R A H

GROWN, PRODUCED AND BOTTLED BY UNTI VINEYARDS

HEALDSBURG, CALIFORNIA ALCOHOL 15.1% BY VOLUME

**H A R V E S T E D :**  
10/3 & 10/16,2012

**B L E N D :**  
85% GRENACHE  
15% SYRAH

**ACIDITY:** 0.55g/100ml  
**pH:** 3.75  
**ALCOHOL:** 15.1 %

**A G I N G :**  
13 MONTHS, 620  
gal FOU DRES  
**B O T T L E D :**  
12/5/13

**C A S E S P R O D U C E D :**  
1,000

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

**VARIETAL & VINEYARD:** This Southern Rhône-style wine is 85% Grenache and 15% Syrah. The primary component of this blend comes from a 2.9 acre block, planted in 1998 to three selections of Grenache Noir; using budwood originally obtained from Tablas Creek and Alban Vineyards. These selections, originally from Châteauneuf-du-Pape give darker color and better structure than the majority of Grenache planted in California. Our Grenache is planted at our creekside vineyard block, and the Syrah in this blend comes from Northern Rhône clones 174 and 877 located beside the winery. Our vines are planted on low-vigor rootstock to 4'x 6' spacing.

**VINTAGE/HARVEST:** 2012 was a fantastic vintage for Grenache, which explains for the high percentage of it in this blend. A moderately warm, dry summer was followed by a dry harvest, which benefited all of our wines. We always reduce our Grenache crop by a minimum of 40-50% in mid to late June. Crop thinning helps create better flavors and structure, which is very obvious with this 2012 wine. We harvested Grenache in mid-October, which is normal for us. The Syrah portion of the blend from our winery block was harvested October 3rd, 2012.

**WINEMAKING:** 65% of the grapes were de-stemmed and lightly crushed into small open-top tanks. The remaining 35% were whole-cluster fermented for added structure and aromatic complexity. All of our fermentations start without inoculation after approximately one week of cold soak. The open-top tanks allow us to work the must by punching down each tank twice daily until dry. After pressing, we stirred barrels weekly, to keep fine lees in suspension to improve mouth-feel and assist malolactic fermentation. As is done in Châteauneuf-du-Pape, we blend Syrah for color, body, and complexity. Most of this wine was aged in 620 gallon foudres, commonly used in the Rhône. These large barrels preserve the vineyard character by minimizing both oak extraction and oxidation. A small portion of the wine was aged in 60 gallon French oak barrels.

**STYLE/DESCRIPTION:** This 2012 Grenache is one of the best Grenache-based wines we have ever made. It is dark, with concentrated fruit and formidable tannin—remarkable for a wine that is 85% Grenache. This full-bodied wine should age nicely over the next 5-8 years.

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