

U N T I

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

C U V É E F O U D R E

2 0 1 2

40% GRENACHE • 30% MOURVEDRE • 30% SYRAH

GROWN, PRODUCED AND BOTTLED BY UNTI VINEYARDS

HEALDSBURG, CALIFORNIA ALCOHOL 14.8% BY VOLUME

**H A R V E S T E D :**

10/3 - 10/19, 2012

26 BRIX AVG.

**B L E N D :**

40% GRENACHE

30% MOURVEDRE

30% SYRAH

**ACIDITY:** .63 g/100ml

**p H:** 3.70

**ALCOHOL:** 14.8 %

**A G I N G :**

17 MONTHS

620 GAL FOU D R E

**B O T T L E D :**

3 / 1 4 / 1 4

**C A S E S P R O D U C E D :**

265

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

# 2012 CUVÉE FOU DRE

**VARIETAL & VINEYARD:** Cuvée Foudre represents the best lots of Grenache, Mourvedre and Syrah from the vintage. The Grenache is from the Alban selection planted on a low-vigor rootstock called 420-A, Mourvedre from a Tablas Creek clone, and our winery block Syrah from clone 383. Over the years, these clones selected from Châteauneuf-du-Pape have consistently out performed other Southern Rhône clones on our property. The vineyards are planted to dense spacing (1800 vines per acre).

**VINTAGE:** 2012 might be our best vintage to date for Grenache and especially, Mourvedre. A moderately warm summer was followed by a dry, trouble-free harvest. Thus, we were able to wait patiently until the grapes were fully ripe, which is when Grenache develops its most interesting flavors. We harvested the grapes between October 3rd and October 19th, with an average of 26 degree brix for Grenache and 24-25 brix for Mourvedre and Syrah. We routinely drop 40 to 50% of the grape bunches to make a more concentrated wine.

**WINEMAKING:** About 40% of the grapes were fermented as whole clusters, in small open top tanks. We feel that this traditional method of including stems provides tannin structure, and more importantly a peppery aroma found in some the best wines of Gigondas or Châteauneuf-du-Pape. After a five-day cold-soak, the fermentation began spontaneously with indigenous yeast and lasted a little over two weeks. We aged this wine in a 620 gallon foudre, a size commonly used in the Rhône. These large barrels preserve the vineyard character by minimizing both oak extraction and oxidation.

**STYLE/DESCRIPTION:** Cuvée Foudre is code for us having a kick-ass vintage for Grenache and Mourvedre. In fact, we have only bottled under this label once before in 2005. Mourvedre, combined with a full-bodied vintage of Grenache packs this wine with intense aromatics of pepper, raspberry, blackberry, tar, licorice, and dried herbs. On the palate it has a juicy, silky texture, with firm but entirely ripe tannins, and outstanding acid balance. This is the closest we've come to the "Holy Grail" of making Châteauneuf-du-Pape style wine. It has the endurance to last at least 5 to 7 years, but should really start showing its stuff in 2 years. - MU