

UNTI

DRY CREEK VALLEY

MONTEPULCIANO

2 0 1 2

GROWN, PRODUCED AND BOTTLED
BY UNTI VINEYARDS HEALDSBURG, CA

ALCOHOL 14.6% BY VOLUME

HARVESTED:

OCTOBER 20 & 21
2012

BLEND: 100%

MONTEPULCIANO

ACIDITY:

6.0 g / L

pH: 3.65

ALCOHOL: 14.6 %

AGING:

15 MONTHS

FRENCH OAK

30% NEW

CASES: 425

WWW.UNTIVINEYARDS.COM

2 0 1 2 M O N T E P U L C I A N O

VINEYARD: We began grafting vines over to Montepulciano in 2005 after visiting Italy's Le Marche Region. We now have 2.5 acres of Montepulciano planted to three different blocks on our winery ranch. The vineyard blocks are planted to 4' X 6' spacing on 101-14 and 420-A rootstock.

VINTAGE/HARVEST: 2012 was one of the best vintages we have ever had here at Unti. The 2012 growing season featured moderate summer temperatures particularly after veraison (time when grapes turn black). The extended time during fruit ripening resulted in dark colors, bright fruit and solid tannins. Montepulciano is a vigorous vine, thus in order to achieve a more concentrated wine, we routinely drop about 30% of the crop. If we don't make a name for Montepulciano in 2012, it is not because we didn't get the fruit.

VINIFICATION: We fermented three separate lots of Montepulciano in small open top tanks. It was de-stemmed, lightly crushed and kept below 60 degrees for several days prior to spontaneous fermentation with indigenous yeast. We routinely stir lees during the initial stage of barrel aging for complexity and texture. We aged this wine in French oak barrels, 30% new for 12 months.

STYLE: The 2012 Montepulciano confirms our belief that we could make serious, full-bodied wine from this grape here in Dry Creek. It shows the classic black color, cassis and chocolate flavors with a lush, yet structured mouth feel. Amazing that a wine this full-bodied can retain nice acidity. The Full-Monty, if you will. Our '12 Montepulciano should age at least 6 to 8 years. Bring on the pasta, meat sauce and the Adriatic Sea. -M U