

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 3

GROWN, PRODUCED AND BOTTLED BY UNTI VINEYARDS  
HEALDSBURG, CALIFORNIA ALCOHOL 14.7% BY VOLUME

**H A R V E S T E D :**  
S E P T 2 6 - 2 7 ,  
2 0 1 3

**B R I X A V G :**  
2 5 - 2 6

**B L E N D :**  
1 0 0 % B A R B E R A

**A C I D I T Y :** 7.0 g/L  
**p H :** 3 . 4 3  
**A L C O H O L :** 1 4 . 7 %

**A G I N G :**  
1 0 M O N T H S F R E N C H  
O A K + F O U D R E

**B O T T L E D :**  
8 / 2 5 / 1 4  
**C A S E S P R O D U C E D :**  
1,475

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

# 2 0 1 3      B A R B E R A

**VARIETAL & VINEYARD:** 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 Piedmonte, 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/HARVEST:** 2013 was the first of three successive warm, dry growing seasons. The much-publicized drought conditions of 2013 created a warm, dry summer, followed by good harvest conditions—but we had to sort for shriveled berries. We harvested our Barbera September 26th and 27th at 25 to 26 degree brix, with very high acidity. 2013 will best be remembered for producing dark, intensely fruity wines with the kind of acidity one normally only finds in Italian Barbera.

**VINIFICATION:** The Barbera 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. Once pressed into barrels and tanks, we stir the lees (Batonnage) to assist with malolactic fermentation and enhance the wine's texture. We age our Barbera in 60-gallon French Burgundy barrels and 620-gallon French foudre. Using small new barrels for aging Barbera provides tannin and texture while the foudres preserve fruitiness.

**STYLE/DESCRIPTION:** The 2013 Barbera possesses deep color, spicy fruit and floral aromas, a juicy mouth-feel, and solid acidity. Our 2013 features high tone expressive aromatics and flavors, similar to what I expect from Italian Barbera. As always, I recommend drinking this wine within four years of the vintage. - MU