

UNTI

DRY CREEK VALLEY

MONTEPULCIANO

2 0 1 3

GROWN, PRODUCED AND BOTTLED
BY UNTI VINEYARDS HEALDSBURG, CA

ALCOHOL 14.4% BY VOLUME

HARVESTED:

OCT 5 & 10

BRIX AVG:

25

BLEND:

100%

MONTEPULCIANO

ACIDITY:

5.5 g/L

pH: 3.69

ALCOHOL: 14.4%

AGING:

15 MONTHS

FRENCH OAK

20% NEW

CASES:

550

WWW.UNTIVINEYARDS.COM

2013 MONTEPULCIANO

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: 2013 was one of the best vintages we have ever had here at UNTI for Montepulciano. The 2013 growing season featured drought-like growing conditions in the spring and the summer. The moderately warm and dry conditions allowed us to harvest our Montepulciano grapes with ideal sugar/acid numbers October 5 through 10th. 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 2013, 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, 20% new for 15 months.

STYLE: The 2013 Montepulciano confirms our belief that we can make serious, full-bodied wine from this grape here in Dry Creek Valley. 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 '13 Montepulciano should age at least 6 to 8 years. Bring on the pasta, meat sauce and the Adriatic Sea. — MJU