

U N T I

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

S Y R A H

B E N C H L A N D

2 0 1 3

GROWN, PRODUCED AND BOTTLED BY UNTI VINEYARDS
HEALDSBURG, CALIFORNIA ALCOHOL 14.5% BY VOLUME

H A R V E S T E D :
SEPT 13, 2013



B R I X A V G :
24.5

B L E N D :
100% SYRAH

A C I D I T Y : 5.4 g/L
p H : 3.85
A L C O H O L : 14.5 %

A G I N G :
14 MONTHS
FRENCH BARRELS
40% NEW

B O T T L E D :
12/2/14
C A S E S P R O D U C E D :
425

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

2 0 1 3 S Y R A H B E N C H L A N D T R A D I Z I O N A L E

VINTAGE: 2013 was the first of three consecutive drought vintages. A moderately warm, dry summer was followed by dry harvest weather, resulting in an early harvest date. We harvested this Syrah September 13th at 24.5 brix, which is about ideal for this vineyard. As with most of our wines in 2013, this Benchland Syrah has dark fruit, ripe tannins and rich texture. Most of our 2013 reds are slightly more approachable than in 2012.

WINEMAKING: Our 2013 Benchland Syrah was fermented in an 8 ft wide stainless steel tank which provides excellent extraction. We destemmed all of the fruit, as we have not had great success using whole cluster fermentation with this vineyard. After a 5-day cold soak, fermentation began with indigenous yeast. Once in barrel, we routinely stirred lees for added texture and complexity. We aged this wine in 40% new French Oak for 14 months. It is 100% Syrah.

STYLE/DESCRIPTION: Benchland Syrah is consistently our most European-like wine. This 2013 shows the blackberry fruit and smoked meat character we've come to love about this vineyard. It is an homage to the "traditional" styles of Syrah from Cornas. Ordinarily I recommend holding on to our Benchland Syrah for 6 to 8 years. But this wine is already showing rich texture and flavors, so perhaps 3-4 years might be best. — MJU