

UNTI

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DRY CREEK VALLEY

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SANGIOVESE

RISERVA

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2014

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GROWN, PRODUCED AND BOTTLED  
BY UNTI VINEYARDS HEALDSBURG, CA

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ALCOHOL 14.3% BY VOLUME

**HARVESTED:**  
AUG. 31 + SEPT. 3  
[ 2014 ]

**BRIX AVG:**  
24.1

**BLEND:**  
100% SANGIOVESE

**ACIDITY:**  
6.1 g/L

**pH:** 3.55

**ALCOHOL:** 14.3 %

**AGING:**  
13 MONTHS  
FRENCH OAK  
35% NEW

**BOTTLED:**  
12/2/15

**CASES:**  
388

WWW.UNTIVINEYARDS.COM

# 2014 SANGIOVESE RISERVA

**VARIETAL/VINEYARD:** We now have 7 acres of Sangiovese Grosso planted. Sangiovese Grosso is the clone used for making Brunello di Montalcino — the world's most powerful and complex example of this native Tuscan grape variety. This wine comes primarily from the west hillside of our terraced Sangiovese vineyard planted in 1992. This section is east-facing, meaning it receives primarily morning sunlight. It is consistently our best lot of Sangiovese. We also use fruit from one of our more recently established Sangiovese blocks, planted on a low vigor rootstock called 420-A. All of our Sangiovese is thinned to only one cluster per-shoot or less, which is vital to making full-bodied Sangiovese wine.

**VINTAGE/HARVEST:** 2014 was the second consecutive drought year resulting in an outstanding vintage for our Sangiovese. We harvested these vineyard blocks on August 31st and September 3rd, which is earlier than normal. A dry and warm growing season ripened fruit a little earlier than normal, allowing us to harvest fully ripe Sangiovese fruit, void of any vegetal flavors, yet with solid acidity. 2014 will go down as one of the best red wine vintages for Unti across multiple grapes varieties.

**VINIFICATION:** Our Sangiovese is de-stemmed, with most of the berries intact in tank and kept below 60 degrees for several days prior to spontaneous fermentation by indigenous yeast. We punch down or pump over the must twice daily during fermentation. To preserve Sangiovese's delicate fruity quality, we try to handle it as little as possible. We feel this Sangiovese has the depth and concentration to handle being aged in 35% new French oak barrels for 13 months. It is 100% Sangiovese.

**STYLE:** If you have ever tasted Brunello di Montalcino wine, you intrinsically know what this wine is all about. Our 2014 Sangiovese is dark and fruity with that classic mix of earth, chocolate, and dried herbs we love about our favorite modern-style Brunellos. It has consistently impressed us when we've tasted with top-flight Brunello wines. While intensely fruity, this wine has solid tannin structure allowing it to age well over 6 to 10 years past the vintage. -MU