

UNTI

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

C U V É E B L A N C

2 0 1 4

50% VERMENTINO • 40% GRENACHE BLANC • 10% PICPOUL

GROWN, PRODUCED AND BOTTLED BY UNTI VINEYARDS

HEALDSBURG, CALIFORNIA ALCOHOL 13.9% BY VOLUME

H A R V E S T E D :

8 / 2 2 , 9 / 2 , 9 / 5
& 9 / 1 6 , 2 0 1 4

B R I X A V G :

2 1 . 5 - 2 2

B L E N D :

50% VERMENTINO
40% GRENACHE BLANC
10% PICPOUL

A G I N G :

STAINLESS STEEL &
CONCRETE TANKS

A C I D I T Y : 5.7 g/L

p H : 3.41

A L C O H O L : 13.9 %

B O T T L E D :

3 / 5 / 1 5

C A S E S P R O D U C E D :

490

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

2 0 1 4 C U V É E B L A N C

VINEYARD: In 2004, after tasting through several lots of white Rhône varietal wines at Nova Vine Nursery, we chose to plant Grenache Blanc, Picpoul and Vermentino. All three of these varieties are native to the Mediterranean areas of Europe, and as such, tend to retain natural acidity and mineral character in warmer climates. Grenache Blanc is one of the key components to Châteauneuf-du-Pape Blanc and the white wine from Spain's Priorat region. Vermentino is the white of Sardinia and Liguria. Picpoul is often called 'Muscadet of the Languedoc' because of its high acidity. We now have almost two acres planted to these three varieties.

HARVEST & VINIFICATION: 2014 was the third consecutive excellent vintage here in Dry Creek. A mild winter and warm spring accelerated ripening by almost two weeks earlier than normal. We harvested the Vermentino August 22nd(!), which is the earliest to date for us. The Grenache Blanc and Picpoul were picked September 5th and September 16th. We try to harvest our whites between 21.5 and 22 brix sugar level. The white grapes here are de-stemmed and whole cluster pressed. The juice is allowed to settle for 24 hours prior to fermentation, which begins spontaneously five days later with indigenous yeast. We ferment our whites in stainless steel tanks and concrete eggs at temperatures below 70 degrees to retain bright aromas. Concrete tanks offer some of the oxidative benefits of oak without imparting wood flavor. The wine went through malolactic fermentation prior to primary fermentation completing, which softened this steely, high-acid white.

STYLE & DESCRIPTION: It is not often you think of a Dry Creek Valley white wine when looking for something to have with raw oysters, but this Cuvée Blanc has what it takes—mineral flavors in a dry, un-oaked white with excellent acid balance. While our 2014 Cuvée Blanc is richer and slightly more full-bodied than in previous years, it is bright, floral and crisp. We are, after all, suckers for high acid white wines. Cuvée Blanc is a soulful alternative to the other whites grown in this valley. - MU