

UNTI

DRY CREEK VALLEY

MONTEPULCIANO

2 0 1 4

GROWN, PRODUCED AND BOTTLED
BY UNTI VINEYARDS HEALDSBURG, CA

ALCOHOL 14.3% BY VOLUME

HARVESTED:
SEPT 26 + OCT 2

BRIX AVG:
24.5

BLEND:
100% MONTEPULCIANO

ACIDITY:
5.7 g/L

pH: 3.75

ALCOHOL: 14.3 %

AGING:
15 MONTHS
FRENCH OAK
25% NEW

BOTTLED:
3/10/16

CASES:
404

WWW.UNTIVINEYARDS.COM

2014 MONTEPULCIANO

VARIETAL/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: 2014 was another excellent vintage for Montepulciano. The 2014 growing season featured drought-like growing conditions in the spring and summer. The moderately warm and dry conditions allowed us to harvest our Montepulciano grapes earlier than any previous vintage with ideal sugar/acid numbers. Montepulciano is a vigorous vine, thus in order to achieve a more concentrated wine, we routinely drop about 30% of the crop.

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, 25% new for 15 months.

STYLE: The 2014 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 '14 Montepulciano should age at least 6 to 8 years. Bring on the pasta, meat sauce, and the Adriatic Sea. -MU