

# UNTI

---

DRY CREEK VALLEY

---

SEGROMIGNO

---

2 0 1 4

85% SANGIOVESE • 15% MONTEPULCIANO

---

GROWN, PRODUCED AND BOTTLED  
BY UNTI VINEYARDS HEALDSBURG, CA

---

ALCOHOL 14.2 % BY VOLUME

**HARVESTED:**

SG: SEPT 1-5

MP: SEPT 26

[ 2014 ]

**BRIX AVG:**

24.7

**BLEND:**

85% SANGIOVESE

15% MONTEPULCIANO

**ACIDITY:**

6.5 g/L

**pH:** 3.59

**ALCOHOL:** 14.2 %

**AGING:**

13 MONTHS

FRENCH OAK

10% NEW

620 GAL

FOUDRE

**CASES:**

1,102

WWW.UNTIVINEYARDS.COM

# 2 0 1 4 S E G R O M I G N O

Segromigno is located near Lucca, one of Tuscany's more beautiful Etruscan cities. It is where my dad's father was born, and where our cousins currently live. While Segromigno is in Tuscany, this wine is a blend resembling Rosso Piceno. Rosso Piceno is a wine from Le Marche and is usually a blend of Sangiovese and Montepulciano.

**VINEYARD:** Our 2014 Segromigno is a blend of 85% Sangiovese and 15% Montepulciano. We use the grapes grown on the east hillside and our recently grafted Sangiovese grosso vines. Both of these sections in our Sangiovese vineyard give us a fruit forward wine that is not as structured as our west hillside vines. The Montepulciano was planted in 2005, 2006, and 2007. We now have 2.5 acres of Montepulciano planted — more than anyone in Sonoma County. We aggressively crop thin all of our Italian varieties to improve quality.

**VINTAGE/HARVEST:** 2014 was a great vintage for both Sangiovese and Montepulciano. We harvested Sangiovese from September 1st through the 5th—earlier than normal. Our 2014 Sangiovese, is more full-bodied than its preceding vintage, perhaps due to drought conditions and a lower yield. Montepulciano, is a notoriously late ripening grape here in Dry Creek, yet we were able to harvest it in late September. MP adds color, body and an interesting chocolate/earth component.

**STYLE:** 2014 produced deep and concentrated Montepulciano. It seems with each successive vintage our Segromigno gets more Italian-like, meaning it has a lovely combination of fruit and earthy aromas and flavors, combined with solid structure. The 2014 has classic cherry fruit and tea leaf aromas with bright acidity. Very Chianti Classico-like. This '14 Segromigno is definitely a “go to” wine for full flavored pastas. It should age nicely for 3 to 4 years