

U N T I

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

S Y R A H

2 0 1 4

GROWN, PRODUCED AND BOTTLED BY UNTI VINEYARDS

HEALDSBURG, CALIFORNIA ALCOHOL 14.3% BY VOLUME

H A R V E S T E D :
SEPTEMBER 13, 15, 24

B R I X A V G :
25

B L E N D :
100% SYRAH

ACIDITY: 5.0 g/L
pH: 3.90
ALCOHOL: 14.3 %

A G I N G :
13 MONTHS FRENCH
OAK BARRELS 30% NEW

B O T T L E D :
12/8/15
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

2014 SYRAH

VARIETAL / VINEYARD: This 2014 Syrah “Normale” comes from three Syrah blocks located on the winery property. We have five clones of Syrah (174, 877, 383, 470, and our original selection obtained from Durell in Sonoma) planted on low-vigor rootstock. 50% of this wine comes from our Creekside Syrah block, planted in 1998. We have been increasingly impressed with the fruit complexity from this section. Our winery property Syrah tends to show more cool climate aromas and flavors (blueberry, olive).

VINTAGE: 2014 was an excellent vintage for all of our grape varieties. The drought conditions led to a low crop set and one of our earliest harvests ever. We began harvesting Syrah September 13th and finished by September 24th — very early. All of our Syrah in 2014 has very dark color, intense fruit and solid tannin structure. It is one the best vintages for our Syrah since 2007.

WINEMAKING: Since 2005 we have implemented whole cluster fermentation with our winery property Syrah. Our intention in bypassing the de-stemmer/crusher is to enhance stem aroma and structure in small open-top tanks. About 30% of this 2014 Syrah was whole-cluster fermented, lower than most years. After a 5-day cold soak, fermentation begins with indigenous yeast. We then punch-down or pump juice over the cap twice daily. Once dry, the pomace is basket-pressed, blended with free-run wine, and transferred into barrels. Our 2014 Syrah was aged in only French Oak, 30% new, for 13 months.

STYLE / DESCRIPTION: This 2014 Syrah really illustrates the best attributes of this excellent vintage. It is dark, with intense blue and blackberry fruit, licorice, and spice. It might be the most complex Syrah Normale we've made in years, reminiscent of our favorite Crozes-Hermitage and St.-Joseph wines from the Northern Rhône. Like those wines, I recommend drinking this 2014 Syrah now through the next 4-5 years.

—MU