HARVESTED:

SEPT. 14th, 2015

BRIX AVG: 25.5

BLEND:

91% ZINFANDEL

6% PETITE SIRAH

3% BARBERA

ACIDITY:

5.6 g/L

pH: 3.74

ALCOHOL: 14.9 %

AGING:

13 MONTHS FRENCH OAK 40% NEW

CASES:

750

DRY CREEK VALLEY

ZINFANDEL

 $2 \quad 0 \quad 1 \quad 5$

91% ZINFANDEL • 6% PETITE SIRAH • 3% BARBERA

GROWN, PRODUCED AND BOTTLED BY UNTI VINEYARDS HEALDSBURG, CA

ALCOHOL 14.8% BY VOLUME

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

2 0 1 5 Z I N F A N D E L

VARIETAL/VINEYARD: This Zinfandel comes from our Primitivo-clone vineyard planted next to the winery in 1998. We favor the Primitivo-clone because it tends to produce berries that are smaller and with thicker skins, versus typical California Zinfandel selections. This leads to a richer wine with more tannin, which is characteristic of old-vine Zin.

VINTAGE/HARVEST: 2015 was the third consecutive drought year. Fruit set was so low that we did little-to-no crop thinning and the yield was still only 3 pounds per vine. 2015 featured a warm, dry growing season rendering an early harvest. A Labor Day Weekend heat wave led to us picking our Zinfandel earlier than almost any other vintage, on September 14th. We were so pleased with the quality of our Zinfandel that it comprises 91% of the blend, which is also higher than any previous vintage.

VINIFICATION: The grapes were de-stemmed and gently pumped into stainless steel tanks using a peristaltic pump. Fermentation started naturally without inoculation after a five-day cold-soak. We pump the must over twice daily. Upon dryness, the pomace is basket-pressed, blended with free run wine and transferred to French oak barrels. As usual, we blended Petite Sirah for color stability and tannic structure, and add a small amount of Barbera for acidity.

STYLE: If you like intense fruit, tannin, and acidity in a Zinfandel, 2015 was your kind of vintage. Our Zin is dark, full-bodied and it possesses the freshness and bright acidity that we feel is classic Dry Creek Zinfandel. This 2015 has a bit more tannin than normal and as such it should age nicely for 4 to 6 years. I love this wine as it is old school Dry Creek Valley, in the right way. – MU