

UNTI

DRY CREEK VALLEY

MONTEPULCIANO

2 0 1 5

GROWN, PRODUCED AND BOTTLED
BY UNTI VINEYARDS HEALDSBURG, CA

ALCOHOL 14.3% BY VOLUME

HARVESTED:

SEPT 29 +
OCT 2, 6, 9

BRIX AVG:

24.5

BLEND:

100% MONTEPULCIANO

ACIDITY:

5.7 g/L

pH: 3.81

ALCOHOL: 14.3 %

AGING:

16 MONTHS
FRENCH OAK 35%
NEW

BOTTLED:

4/26/17

CASES:

379

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2015 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 four different blocks on our winery ranch. This wine comes from our first vineyard block near the creek, and a block we planted in 2007. The vines are planted to 4' X 6' spacing on 101-14 and 420-A rootstock. We believe our climate in Dry Creek is similar to the cooler hillside sites in Abruzzo resulting in a Montepulciano with brighter fruit and acidity.

VINTAGE/HARVEST: 2015 was another excellent vintage for Montepulciano. The 2015 growing season featured drought-like growing conditions in the spring and summer. The warm and dry conditions allowed us to harvest our Montepulciano grapes early (September 29 - October 10th) with ideal sugar/acid numbers. Montepulciano is a vigorous vine, thus we routinely drop about 40-50% of the crop for uniform ripening, depth, and complexity.

WINEMAKING: We fermented this 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. The cap is punched down daily and pressed at dryness. We aged this wine in French oak barrels, 35% new for 16 months.

STYLE: The 2015 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 '15 Montepulciano should age at least 6 to 8 years. Bring on the pasta, meat sauce, and the Adriatic Sea. -MJU