

UNTI

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

VERMENTINO

2 0 1 7

GROWN, PRODUCED AND BOTTLED BY UNTI VINEYARDS  
HEALDSBURG, CALIFORNIA ALCOHOL 13.6% BY VOLUME

**HARVESTED:**  
AUGUST 31  
2017

**BRIX AVG:**  
21.5-22

**BLEND:**  
100% VERMENTINO

**ACIDITY:** 6.5 g/L  
**pH:** 3.16  
**ALCOHOL:** 13.6 %

**AGING:**  
CONCRETE TANKS

**BOTTLED:**  
4 / 4 / 18  
**CASES PRODUCED:**  
170

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# 2 0 1 7    V E R M E N T I N O

**VINEYARD:** In 2004 we planted Vermentino as part of a small experimental block of white grapes. Vermentino is native to Mediterranean areas of Europe, where it is the main white grape of Italy's Liguria and Sardinia. We now have 1.66 acres of Vermentino with plans to plant two more acres in the next two years. I think our climate in Northern California might be better for Vermentino than the Mediterranean because our cool evenings help preserve acidity and freshness.

**HARVEST & VINIFICATION:** 2017 was a fairly normal growing season with some heat waves. A moderate August slowed the ripening of our grapes and contributed to solid acidity in the wines. We harvested Vermentino September 6th. We usually harvest our whites between 21.5 and 22 brix sugar level. The grapes are de-stemmed, pressed, and sent to tank where the juice is allowed to settle for 24 hours prior to fermentation. We ferment our whites using indigenous yeast in concrete and stainless steel tanks at temperatures below 70 degrees to retain bright aromas. Concrete tanks offer some of the oxidative benefits of oak, without imparting wood flavor. We prevented this wine from going through malo-lactic fermentation thereby preserving the bright natural acidity in this steely white.

**STYLE & DESCRIPTION:** 2017 was another excellent vintage for all of our white grapes, and it really shows in this Vermentino. It is very floral and fruity, yet has a mineral character of a high-acid wine. The notion of a Dry Creek Valley white wine that is suitable with raw oysters still blows my mind. It signals a new style of California white wine, rendering sweet, barrel-fermented Chardonnays passé. Vermentino should take over this state. - MJU