

UNTI

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

V E R M E N T I N O

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GROWN, PRODUCED AND BOTTLED BY UNTI VINEYARDS

HEALDSBURG, CALIFORNIA ALCOHOL 13.6% BY VOLUME

HARVESTED:
SEPTEMBER 5, 2022

AGING:
STAINLESS STEEL TANKS

BRIX AVG:
22.6

BOTTLED:
4/18/22

BLEND:
100% VERMENTINO

CASES PRODUCED:
465

ACIDITY:6.2 g/L
pH: 3.32
ALCOHOL:13.6%

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2 0 2 2 V E R M E N T I N O

VARIETAL/VINEYARD: 1.7 acres planted in 2004 and 2017. Vermentino is native to Mediterranean areas of Europe, where it is the main white grape of Italy's Liguria and Sardinia. Our climate in Northern California might be even better for vermentino due to our cool evenings, helping preserve acidity and freshness. Mark my words, ten years from now this versatile grape will be ubiquitous in California.

VINTAGE: 2022 began with a dry winter that transitioned into a cooler spring with some intermittent light rains, wind and cold spells. These ultimately played a role in naturally lowering our yields throughout the estate. Lower yields especially benefit our whites and rosè blocks because it enables us to achieve ideal aromatic and flavor development, along with uniformity in ripeness. Finally in mid-August we experienced much warmer temperatures that persisted until mid-September, finishing off the ripening process with full, expressive aromatic and flavor development.

WINEMAKING: The grapes are de-stemmed, pressed, and sent to tank where the juice is allowed to settle for 24 hours prior to fermentation. Our Vermentino was fermented in stainless steel tanks at temperatures below 70 degrees to retain bright aromas. We then age the wine in concrete tanks to offer some of the oxidative benefits of oak, without imparting wood flavor. We prevented this wine from going through malolactic fermentation, thereby preserving the bright natural acidity in this steely white,

STYLE/DESCRIPTION: Our 2022 has incredible depth, due to our 20 year old vines and crop-thinning regimen. Vermentino is one of THE most expressive grapes on the planet. Fragrant, floral, and exotically fruity aromas lead to bright, crisp and in our case, a high acid white wine that needs no oak. Our nighttime cool temperatures here in Dry Creek Valley give us brighter acidity than most if not all Italian vermentino. If it results in a wine that is on the Loire Valley side of vermentino, we're okay with that.