

U N T I

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

C U V É E B L A N C

2 0 2 4

40% VERMENTINO • 40% GRENACHE BLANC • 20% PICPOUL

GROWN, PRODUCED AND BOTTLED BY UNTI VINEYARDS

HEALDSBURG, CALIFORNIA ALCOHOL 13.4% BY VOLUME

HARVESTED:
SEPT. 6 - 12, 2024

BRIX AVG:
22.2

BLEND:
40% VERMENTINO
40% GRENACHE BLANC
20% PICPOUL

ACIDITY: 6.4 g/L
pH: 3.42
ALCOHOL: 13.4%

AGING:
STAINLESS STEEL AND
CONCRETE TANKS

BOTTLED:
4/21/2025

CASES PRODUCED:
125

2 0 2 4 C U V É E B L A N C

VARIETAL/VINEYARD: In 2004, George Unti planted less than an acre of "experimental" white grapes-Grenache Blanc, Vermentino, and Picpoul. These varieties are grown in some of Southern Europe's warmest regions, such as the Rhône, Provence, Italy, and Spain. When grown on our vineyard sites, all three retain more natural acidity and mineral character than in Europe, which we love. Grenache Blanc is a major component in Châteauneuf-du-Pape Blanc and Spain's Priorat and Terra Alta. Vermentino is the white wine in Italy's Liguria and Sardinia, and is grown in Corsica and Provence. Picpoul is from the Languedoc in Southern France. We now have a little over 5 acres planted between the three. We have retained this blend of varieties, which is the same proportion planted in our original vineyard.

VINTAGE: 2024 started out just as we like it, with a cold wet winter that gave our soils a long and deep soaking which would no doubt benefit us later during the warmer summer and fall months. Winter gave way to a cooler, wet spring that seamlessly became more moderate just in time for the critical time of bloom, which ultimately gave us an even set and average yielding vintage. Things really warmed up in July, we had multiple 100+ days, but luckily the ample soil moisture from the winter and spring, combined with our deep-rooted 20-30 year old vines, afforded us robust and healthy canopies that gave the fruit plenty of shade and protection.

WINEMAKING: 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 in concrete or 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 prevent this wine from going through malolactic fermentation, thereby preserving the bright natural acidity we love.

STYLE/DESCRIPTION: Our Cuvée Blanc is our best example of a serious southern French white blend. Grenache Blanc, the foundation for many Châteauneuf-du-Pape white wines, lends body, richness and texture. Vermentino offers floral, fruity aromas and flavor, while Picpoul adds a lovely citrus edge. The early September heat of 2024 gave us more concentrated fruit and richness than previous vintages. It is clearly my favorite UNTI white wine, and one that will likely age well over the next 2-3 years. - MU