

UNTI

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

GRENACHE BLANC

2 0 2 4

GROWN, PRODUCED AND BOTTLED BY UNTI VINEYARDS

HEALDSBURG, CALIFORNIA ALCOHOL 13.5% BY VOLUME

H A R V E S T E D :

SEPT. 10, 2024

A G I N G :

STAINLESS STEEL AND CONCRETE
TANKS

B R I X A V G :

22.5

B O T T L E D :

4 / 2 1 / 2 0 2 5

B L E N D :

100% GRENACHE BLANC

C A S E S P R O D U C E D :

250

ACIDITY: 6.7 g/L

p H : 3.36

ALCOHOL: 13.5%

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

2 0 2 4 G R E N A C H E B L A N C

VARIETAL/VINEYARD: We have been growing Grenache Blanc since 2004, and now have almost 2 acres planted. Grenache Blanc is one of the key components to Châteauneuf-du-Pape Blanc and the white wine from Spain's Priorat and Terra Alta. Since it is a genetic mutation of Grenache Noir, it tends to show more texture and body than most white wines. In Dry Creek Valley, with our cooler nighttime temperatures, Grenache Blanc retains brighter acidity than in Europe.

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 a tank where the juice is allowed to settle for 24 hours prior to fermentation. We ferment our Grenache Blanc in stainless steel tanks at temperatures below 70 degrees to retain bright aromas. The wine is then aged in concrete tanks, which 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: As you would expect, Grenache Blanc is our most full bodied white. What isn't typical of the variety is that it is consistently our highest acid white, giving it the steely personality of a French Chablis, but with more fruit. The 2024 has a bit deeper color than in 2023, but don't be fooled, this is no "orange wine." In fact this vintage is one of Jason's favorites in that the hallmark notes of green apple are intermixed with a complex and pretty mix of tangerine, white flowers and darker spices. The thickness of the grape skins gives a rich, structured, generous texture with a well-integrated backbone of acidity that comes from our cooler nights keeping it all knitted together and giving a purity and focus that has become a calling card for our Grenache Blanc.