

U N T I

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

V E R M E N T I N O

2 0 2 4

GROWN, PRODUCED AND BOTTLED BY UNTI VINEYARDS

HEALDSBURG, CALIFORNIA ALCOHOL 13.5% BY VOLUME

**HARVESTED:**  
SEPT. 6 & 7, 2024

**BRIX AVG:** 22.4

**BLEND:**  
100% VERMENTINO

**ACIDITY:** 6.0 g/L  
**pH:** 3.45  
**ALCOHOL:** 13.5%

**AGING:**  
STAINLESS STEEL TANKS

**BOTTLED:**  
4/21/25

**CASES PRODUCED:**  
915

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# 2 0 2 4 V E R M E N T I N O

**VARIETAL/VINEYARD:** We now have 3 clones of Vermentino on 3.55 acres, planted in 2004, 2017, and 2018. This clone combination gives us more serious complexity, depth, and structure than previous vintages. Vermentino is native to Mediterranean areas of Europe and is the main white grape of Italy's Liguria and Sardinia. Our climate in Northern California might be even more well suited to Vermentino due to our cool evenings, helping preserve acidity and freshness.

**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. 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:** The 2024 vintage is precisely why Vermentino is such a great grape for California. This warmer vintage let our Vermentino's aromatics soar with ripe yellow and orange stone fruits and a pretty mix of purple and white flowers: verbena, chamomile and orange blossom. The palate is driven by ripe stone fruits and a nervy acidity that drives the wine and puts this wine more in the style of a Ligurian Vermentino...our favorite. This is a serious Vermentino that will compete with the world's best renditions from any wine region.