

# UNTI

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DRY CREEK VALLEY

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MONTEPULCIANO

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GROWN, PRODUCED AND BOTTLED  
BY UNTI VINEYARDS HEALDSBURG, CA

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ALCOHOL 14.2% BY VOLUME

**HARVESTED:**

OCT 19th, 2018

**BRIX AVG:**

24.6

**BLEND:**

100% MONTEPULCIANO

**ACIDITY:**

6.0 g/L

**pH:** 3.63

**ALCOHOL:** 14.2 %

**AGING:**

17 MONTHS  
FRENCH OAK  
30% NEW

**BOTTLED:**

4/17/20

**CASES:**

425

# 2018 MONTEPULCIANO

**VARIETAL & VINEYARD:** This 100% Montepulciano comes from our two best vineyard blocks planted in 2005 and 2007. The vines are planted to dense spacing (4' x 6'). We also reduce the crop during the growing season to facilitate concentration of flavors and structure. We now have almost 3 acres of Montepulciano under vine. Montepulciano is the last variety we harvest, as Dry Creek Valley is at the cooler edge of where this grape can still ripen.

**VINTAGE/HARVEST:** 2018 was an excellent growing season. Cool August weather extended the growing season and helped provide color, body, and acidity. Despite extensive crop thinning, we harvested Montepulciano on October 19th, which is a little later than normal. Like most of our reds in 2018, this Montepulciano shows deep color, complex and perfume-like aromas with amazing tannins and bright acidity.

**WINEMAKING:** Our winemaking with Montepulciano is pretty straightforward. The fruit is de-stemmed and sent to small (3-4 ton) open-top tanks. After a 5-day cold soak, fermentation begins spontaneously with indigenous yeast. We punchdown or pump over each tank daily. We then drain and press when the wine is fermented to dryness. Our 2018 Montepulciano was aged in French Oak barrels, 30% new for 17 months.

**STYLE/DESCRIPTION:** Our 2018 Montepulciano has expressive aromas of blackberry, blueberry cassis and semi-sweet chocolate. It is much more aromatic than you would expect from Montepulciano. Dark and full-bodied, this '18 MP has the tannin structure we expect in the most prestigious wines in Le Marche and Abruzzo. Our cool nights provide a little more acidity, making it a great wine with food. Don't let the fruit fool you. This wine will age gracefully over the next 5 to 8 years. Bring Abruzzo's finest pasta! — MU