

U N T I

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

R O S É

2 0 2 2

82 % G R E N A C H E N O I R • 18 % M O U R V È D R E

G R O W N , P R O D U C E D A N D B O T T L E D B Y U N T I V I N E Y A R D S

H E A L D S B U R G , C A L I F O R N I A A L C O H O L 13.8% B Y V O L U M E

H A R V E S T E D :
AUG. 27- SEPT. 15, 2022

B R I X A V G :
22.4-22.6

B L E N D :
82% GRENACHE NOIR
18% MOURVÈDRE

A C I D I T Y : 6.4 g/L
p H : 3.31
A L C O H O L : 13.8%

A G I N G :
2-3 HOUR SKIN CONTACT
STAINLESS STEEL &
CONCRETE TANKS

B O T T L E D :
4 / 1 9 / 2 2

C A S E S P R O D U C E D :
1030

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

2 0 2 2 R O S É

VARIETAL/VINEYARD: 3.5 acres of grenache noir planted in 1998 and 2007. Mourvèdre planted in 1998. The grenache noir plant material was sourced from Tablas Creek and Alban Vineyards, who brought cuttings over from Châteauneuf-du-Pape. We routinely reduce crop to facilitate higher quality fruit. Most sane winemakers would use this grenache and mourvèdre to make a full-bodied red, but we have never been accused of sanity.

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 rosé 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: We make Rosé by lightly crushing the grenache and mourvèdre grapes directly to the press. In order to make a Provençal-style rosé that is not dark-hued or tannic, we limit skin contact to a few hours. The wine is fermented completely dry and aged in stainless steel or concrete tanks until it is bottled. We prevent the wine from going through malolactic fermentation in order to retain bright acidity.

STYLE/DESCRIPTION: Over the years we have established UNTI as California's Grand Crú Rosé. Since 2015, winemaker Jason Valenti has taken our Rosé to a new level by selecting our most appropriate vineyard blocks and applying more precision to our winemaking. The result is a streak of our most successful Rosés since 2018. From the day it completed fermenting, our 2022 Rosé has been on point, showing all the attributes that make grenache and mourvèdre THE best grape varieties on the planet for rosé.