

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 4

100 % G R E N A C H E N O I R

GROWN, PRODUCED AND BOTTLED BY UNTI VINEYARDS

HEALDSBURG, CALIFORNIA ALCOHOL 13.5% BY VOLUME

H A R V E S T E D :

SEPT. 2-3, 2024

B R I X A V G :

22.5

B L E N D :

100% GRENACHE NOIR

ACIDITY: 5.1 g/L

p H : 3.34

ALCOHOL: 13.5%

A G I N G :

2-3 HOUR SKIN CONTACT

STAINLESS STEEL &

CONCRETE TANKS

B O T T L E D :

4 / 2 2 / 2 5

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

728

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

2 0 2 4 R O S É

VARIETAL/VINEYARD: Our 2024 Rosé is 100% Grenache Noir from 32 year-old vines. The clones were 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 high level Grenache to make a full-bodied red, but we have never been accused of sanity.

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: We make Rosé by lightly crushing the Grenache 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 and concrete tanks until it is bottled. We prevent the wine from going through malolactic fermentation in order to retain bright acidity.

STYLE/DESCRIPTION: Right from the fermenter, winemaker Jason Valenti has advocated that this is the best Grenache rosé he has ever made, and after several blending trials with our Mourvèdre rosé, he was right! The nose has bright, brambly, red fruits with a spiciness and limestone, chalky, quality that harkens to a cooler climate European white or rosé. The palate has a nice balance of richly textured red berry fruits with an energetic core of vivacious acidity and minerality that gives this wine clarity, precision and length. It is a pristine example of why UNTI is known as THE source for Provençal rosé in California. - MU