

UNTI

DRY CREEK VALLEY

SEGRIGNO

2021

70% SANGIOVESE • 30% MONTEPULCIANO

GROWN, PRODUCED AND BOTTLED
BY UNTI VINEYARDS HEALDSBURG, CA

ALCOHOL 14.6% BY VOLUME

HARVESTED:

SEPT. 7-OCT. 7, 2021

BRIX AVG:

24.9

BLEND:

70% SANGIOVESE

30% MONTEPULCIANO

ACIDITY:

5.9 g/L

pH:

3.65

ALCOHOL:

14.6%

AGING:

14 MONTHS
FRENCH OAK
22% NEW

BOTTLED:

1/30/23

CASES:

575

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2021 SEGROMIGNO

VARIETAL & VINEYARD: The sangiovese comes from our original planting in 1992 and a vineyard block established in 2007. These blocks are planted to the Sangiovese Grosso clone, used for Tuscany's famed Brunello di Montalcino wines. We now have 2.5 acres of montepulciano planted, more than anyone in Sonoma County, planted from 2005 through 2007.

VINTAGE/HARVEST: Even though 2021 could be considered another drought year, the vintage benefited from winter 2020 rains that carried us through a fairly moderate growing season. Though the core winter months had relatively low rainfall, they were cold enough to keep us on track for a typical late March to early April bud-break. This gave way to a warm, dry spring with the exception of some strong winds that occurred during flowering, which may have played some role in lowering the yields.

WINEMAKING: Timely and precise crop thinning plays a crucial role in our success with both sangiovese and montepulciano. A lower yielding, moderate vintage like 2021 is especially welcome because nature started the work for us. The clusters for both varieties showed smaller, more concentrated berries, which enhanced the delicate, ethereal aromatics and flavors of the sangiovese and the darker, more powerful notes of montepulciano. Both the sangiovese and montepulciano are gently de-stemmed and transferred via peristaltic pump to open top fermenters where they cold soak for 4-5 days before native fermentations take hold. The sangiovese was on the skins for a total of 20-22 days and the montepulciano a bit longer to account for the more robust tannin profile.

STYLE/DESCRIPTION: Segromigno is our homage to current high end Chianti Classico wines. Instead of using cabernet or merlot, we use montepulciano for structure. The 2021 sangiovese is dark and intensely fruity, balanced by the chocolate, earthy component of montepulciano. It is a robust wine that has the fruit to be quite versatile, like a great Chianti. Already showing well now, this wine will improve over the next 2 to 4 years. — MJU