

UNTI

DRY CREEK VALLEY

ZINFANDEL

2 0 1 9

83% ZINFANDEL • 17% PETITE SIRAH

GROWN, PRODUCED AND BOTTLED
BY UNTI VINEYARDS HEALDSBURG, CA

ALCOHOL 14.8% BY VOLUME

HARVESTED:

SEPT. 25-28, 2019

BRIX AVG:

25.1

BLEND:

83% ZINFANDEL

17% PETITE SIRAH

ACIDITY:

5.1 g/L

pH:

3.79

ALCOHOL:

14.8%

AGING:

12 MONTHS
FRENCH OAK
35% NEW

BOTTLED:

8/27/20

CASES:

1,110

WWW.UNTIVINEYARDS.COM

2019 ZINFANDEL

VARIETAL & VINEYARD: This Zinfandel comes from our Primitivo-clone vineyard, planted in 1998. We favor the Primitivo-clone because it produces berries that are smaller and thicker-skinned compared to typical California Zinfandel selections. This leads to a richer wine with more tannin that is characteristic of old-vine Zin. Our Petite Sirah comes from a 1-acre block of vines located on our property that we designate as the "Benchland" plot due to its unique location between two terraced slopes, creating an ideal terroir for grape-growing.

VINTAGE/HARVEST: Heavy rainfall in February allowed us to essentially "dry farm" our vines in 2019. The summer growing season was warm but moderate, which called for superior flavor and tannin development, as evidenced by slightly later than normal harvest dates. A warmer September leads to more evenly ripe Primitivo and adds depth and color to the Petite Sirah as well. Combined with our strict crop-thinning protocol, 2019 will definitely go down as a great vintage for Dry Creek Valley reds.

WINEMAKING: The grapes were de-stemmed and gently pumped into stainless steel tanks using a peristaltic pump. Fermentation started naturally without inoculation after a five-day cold-soak. We pump the must over twice a day. Upon dryness, the pomace is basket-pressed, blended with free-run wine, and transferred to French oak barrels (35% new). Petite Sirah is the key to making balanced Zin in Dry Creek, as it provides color, stability, tannin structure, and texture.

STYLE/DESCRIPTION: The 2019 Zinfandel displays an aroma of ripe, expressive, black tree fruit with darker spices like anise and clove. This vintage is full bodied showing plum, fig and wild berry that develops in structure and darkens in complexion as the Petite Sirah takes hold. There is a juiciness to the Zinfandel's acidity that keeps the wine elevated, bright, and balanced throughout, which explains why we decided not to add any Barbera to this vintage. This wine strikes the balance we are looking for in richness and finesse, which the near ideal growing season allowed us to pull off. This wine will age nicely over the next 4-5 years.