

UNTI

DRY CREEK VALLEY

AGLIANICO

2 0 1 8

100% AGLIANICO

GROWN, PRODUCED AND BOTTLED
BY UNTI VINEYARDS HEALDSBURG, CA

ALCOHOL 13.9% BY VOLUME

HARVESTED:

OCT 14th, 2018

BRIX AVG:

25.0

BLEND:

100% AGLIANICO

ACIDITY:

7.0 g/L

pH:

3.46

ALCOHOL:

13.9 %

AGING:

17 MONTHS
FRENCH OAK
30% NEW

BOTTLED:

4/17/20

CASES:

250

2018 AGLIANICO

VARIETAL & VINEYARD: This 100% Aglianico comes from a 2-acre vineyard located on the Benchland property, planted in 2013. We planted Aglianico on the Benchland property because, as a Southern Italian variety, we felt that site would help it ripen earlier. It is typically one of the last vineyard blocks we harvest.

VINTAGE/HARVEST: 2018 was an excellent vintage. Cool August and September weather extended the growing season and helped provide color, body, and acidity. The longer growing season also resulted in more intense, physiologically ripe aromas and flavors. We harvested these grapes on October 14th.

WINEMAKING: Our winemaking with Aglianico 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 punch down or pump over each tank daily. We then drain and press when the wine is fermented to dryness. Our 2018 Aglianico was aged in French Oak barrels, 30% new for 17 months.

STYLE/DESCRIPTION: Our third vintage of Aglianico is very much in the style of the great DOCG, Taurasi. Very deep color with incredible aromas of dried rose petals, prunes and spice. The wine is quite full-bodied with excellent fruit and the tannin structure to age at least 7 to 10 years.— MJU