

U N T I

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

C U V É E B L A N C

2 0 2 2

40% VERMENTINO • 40% GRENACHE BLANC • 20% PICPOUL

GROWN, PRODUCED AND BOTTLED BY UNTI VINEYARDS

HEALDSBURG, CALIFORNIA ALCOHOL 13.6% BY VOLUME

H A R V E S T E D :
SEPTEMBER 13-15, 2022

B R I X A V G :
22.4-22.7

B L E N D :
40% VERMENTINO
40% GRENACHE BLANC
20% PICPOUL

A C I D I T Y : 6.6 g/L
p H : 3.31
A L C O H O L : 13.6%

A G I N G :
STAINLESS STEEL AND
CONCRETE TANKS

B O T T L E D :
4 / 1 8 / 2 0 2 3

C A S E S P R O D U C E D :
100

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

2 0 2 2 C U V É E B L A N C

VARIETAL/VINEYARD: In 2004, George Unti planted less than an acre of “experimental” white grapes—grenache blanc, vermentino and picpoul. One small step for George, one giant step for UNTI Vineyards Winery. Grenache blanc, vermentino and picpoul are grown in some of Europe’s warmest regions. As such, all three retain natural acidity and mineral character in Dry Creek Valley. Grenache blanc is one of the key components to Châteauneuf-du-Pape Blanc and the white wine from Spain’s Priorat and Terra Alta. Vermentino is the white varietal of both Sardinia and Liguria in Italy, while picpoul is often called “Muscadet of the Languedoc” because of its high acidity. We now have 4.8 acres planted between the three.

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 rosè 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: The grapes are de-stemmed, pressed, and sent to tank where the juice is allowed to settle for 24 hours prior to fermentation. We ferment our whites in concrete or stainless steel tanks at temperatures below 70 degrees to retain bright aromas. Concrete tanks offer some of the oxidative benefits of oak without imparting wood flavor. We prevent this wine from going through malolactic fermentation, thereby preserving the bright natural acidity in this steely white.

STYLE/DESCRIPTION: After a year’s hiatus, it’s back. Cuvée Blanc is our best example of a serious southern French white blend, even if the name is underwhelming. Grenache blanc, the foundation for many Châteauneuf-du-Pape white wines, lends body, richness and texture. Vermentino offers floral fruity aromas, while picpoul brings that lovely citrus edge. All three deliver solid levels of natural acidity. It is Mick’s favorite UNTI white wine.