

UNTI

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

GRENACHE BLANC

2 0 2 2

GROWN, PRODUCED AND BOTTLED BY UNTI VINEYARDS

HEALDSBURG, CALIFORNIA ALCOHOL 13.5% BY VOLUME

HARVESTED:
SEPTEMBER 3, 2022

BRIX AVG:
22.5

BLEND:
100% GRENACHE BLANC

ACIDITY: 7.4 g/L
pH: 3.21
ALCOHOL: 13.5%

AGING:
STAINLESS STEEL AND CONCRETE
TANKS

BOTTLED:
4 / 18 / 2023

CASES PRODUCED:
200

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2 0 2 2 G R E N A C H E B L A N C

VARIETAL/VINEYARD: 1 acre planted in 2004 and 2017. Grenache blanc is one of the key components to Châteauneuf-du-Pape Blanc and the white wine from Spain's Priorat and Terra Alta. We now have almost two acres of grenache blanc planted. Since it is a genetic mutation of grenache noir, it tends to show more texture and body than most white wines. Since grenache blanc is grown in some of Europe's warmest regions, it retains bright acidity in Dry Creek Valley.

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 a tank where the juice is allowed to settle for 24 hours prior to fermentation. We ferment our Grenache Blanc in stainless steel tanks at temperatures below 70 degrees to retain bright aromas. The wine is then aged in concrete tanks, which offer some of the oxidative benefits of oak without imparting wood flavor. We prevented this wine from going through malolactic fermentation, thereby preserving the bright natural acidity in this steely white.

STYLE/DESCRIPTION: While our Grenache Blanc is as close as we come to making an "un-oaked" chardonnay, it has much more personality. Many grenache blanc based whites we have tasted from Châteauneuf-du-Pape can come across as riper and less defined than ours, though we share the same pithy phenolic structure. We have a similar deeper golden color that no doubt comes from the thicker skins and phenolics. What separates our Grenache Blanc is that the aromatics and flavors are a more vibrant white flower and green apple-which is distinctively UNTI. Grenache Blanc is our most full-bodied white, worthy of aging for a couple of years.