

UNTI

DRY CREEK VALLEY

MONTEPULCIANO

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GROWN, PRODUCED AND BOTTLED
BY UNTI VINEYARDS HEALDSBURG, CA

ALCOHOL 14.2% BY VOLUME

HARVESTED:

OCT 14th, 2022

BRIX AVG:

25.0

BLEND:

100% MONTEPULCIANO

ACIDITY:

5.1g/L

pH:

3.94

ALCOHOL:

14.2%

AGING:

17 MONTHS
FRENCH OAK
50% NEW

BOTTLED:

4/18/24

CASES:

150

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2022 MONTEPULCIANO

VARIETAL/VINEYARD: This 100% Montepulciano comes from our original and best vineyard block planted in 2005. The vines are planted to dense spacing (4'x6') near our Grenache on the winery parcel. We reduce crop during the growing season to facilitate concentrated flavors, tannins, and acidity. Montepulciano is one of the last varieties we harvest, as Dry Creek Valley is at the cooler edge of where this grape can still ripen.

VINTAGE/HARVEST: 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 through the estate. Finally, in mid-August we experienced much warmer temperatures that persisted until mid-September. This finished the ripening process with full and expressive aromas and flavor development. This summer heat birthed an exceptionally expressive version of Montepulciano, one that will likely show better in the wine earlier than normal.

WINEMAKING: Our winemaking with Montepulciano 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 to manage extraction and tannins. We then drain and press when the wine is fermented to dryness. Since our Montepulciano tends to have solid tannin structure, we aged this wine in French oak barrels for 17 months in 50% new oak barrels.

STYLE/DESCRIPTION: Montepulciano is a strong contender for the most universally loved and anticipated release of the year for our staff here at the winery. Whether it is the vine age or the soil composition, our original creekside block of Montepulciano is always our best, reminding us of the exemplary producers of the variety in Le Marche and Abruzzo. While lighter expressions of Montepulciano exist, don't be fooled, this is a full-bodied wine that will age nicely over the next four to six years.