HARVESTED:

SEPT. 7 & 8, 2022

BRIX AVG:

24.8

BLEND:

100% SANGIOVESE

ACIDITY:

5.4 g/L

р Н:

3.69

ALCOHOL:

14.5%

AGING:

17 MONTHS FRENCH OAK 43% NEW

BOTTLED:

4/18/24

CASES:

350

SANGIOVESE

2

0

2

2

GROWN, PRODUCED AND BOTTLED BY UNTI VINEYARDS HEALDSBURG, CA

ALCOHOL 14.5% BY VOLUME

2022 SANGIOVESE

VARIETAL/VINEYARD: This Sangiovese comes from both a 1.5 acre block we planted in 2007 (65%) and the East Terrace block in 1991(35%). It is the same Sangiovese Grosso (Brunello clone) we planted on our West Terrace block. These small vineyard blocks have the potential to make some of our best wine, as they are densely planted on a low-vigor rootstock. We have learned over the years the importance of crop-thinning our younger-vine Sangiovese to make the kind of wine worthy of Tuscany's Montalcino DOCG region.

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, finishing off the ripening process with full, expressive aromatic and flavor development. In vintages like '22 we are especially grateful to be an estate, as we have the flexibility to pick our Sangiovese on day-by-day basis, helping achieve the exact ripeness and quality needed to produce our best wine.

WINEMAKING: The fruit was de-stemmed (but not crushed) and pumped into a small open-top fermenter. After a 5-day cold-soak, fermentation began naturally from indigenous yeasts. We then press at dryness after 21 days of total maceration. We aged this Sangiovese for 17 months in French oak, 43% new.

STYLE/DESCRIPTION: The 2022 Sangiovese shows the importance vineyard management/crop levels have on this varietal. An early September heat wave gave us more stress than '21, however, we carefully managed the harvest to create dark, full-bodied Sangiovese that is quite Brunello-like. It is a reminder that sometimes it IS better to be good than lucky. The '22 shows intense fruit with tannin structure that will age well for 5 to 8 years. - MU