

# UNTI

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DRY CREEK VALLEY

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SEGRIGNO

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2022

66% SANGIOVESE • 34% MONTEPULCIANO

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GROWN, PRODUCED AND BOTTLED  
BY UNTI VINEYARDS HEALDSBURG, CA

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ALCOHOL 14.6% BY VOLUME

**HARVESTED:**

SEPT. 7-OCT. 14, 2022

**BRIX AVG:**

24.9

**BLEND:**

66% SANGIOVESE

34% MONTEPULCIANO

**ACIDITY:**

5.2 g/L

**pH:**

3.79

**ALCOHOL:**

14.6%

**AGING:**

14 MONTHS  
FRENCH OAK  
27% NEW

**BOTTLED:**

2/13/24

**CASES:**

825

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# 2022 SEGROMIGNO

**VARIETAL & VINEYARD:** The Sangiovese comes from our Benchland vineyards planted in 1992, 2002, and 2013, while the Montepulciano is from a vineyard block established in 2007. These Sangiovese blocks are planted to the Sangiovese Grosso clone, used for Tuscany's famed Brunello di Montalcino wines. We now have 2.5 acres of Montepulciano planted, more than anyone in Sonoma County.

**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. Sangiovese was harvested September 7th and 8th, a fairly normal time frame for us. Montepulciano is one of our latest ripening varieties, harvested on October 14th this vintage.

**WINEMAKING:** Timely and precise crop thinning plays a crucial role in our success with both Sangiovese and Montepulciano. This allows us to showcase and enhance the delicate, ethereal aromatics and flavors of the Sangiovese and the darker, more powerful notes of Montepulciano. Both the Sangiovese and Montepulciano are gently de-stemmed and transferred via peristaltic pump to open top fermenters where they cold soak for 4-5 days before native fermentations take hold. The Sangiovese was on the skins for a total of 20-22 days and the Montepulciano a bit longer to account for the more robust tannin profile. We aged this wine in French oak barrels, 27% new.

**STYLE/DESCRIPTION:** The '22 Segromigno is really most comparable to a Super Tuscan, only instead of using Cabernet, we opt for Montepulciano to give more depth and tannin to a Sangiovese blend. This is especially evident in our 2022 Segromigno, which has a bit more Montepulciano (36%) than previous vintages. Sangiovese brings cherry fruit and bright acidity, while the Montepulciano adds body, texture and plum cassis flavors. It is our most Italian-like wine, one that will drink best over the next 3 to 5 years. — MJU