

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 3

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

GROWN, PRODUCED AND BOTTLED BY UNTI VINEYARDS

HEALDSBURG, CALIFORNIA ALCOHOL 13.5% BY VOLUME

H A R V E S T E D :
SEPT. 28 - OCT. 6, 2023

B R I X A V G :
22.4

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

A C I D I T Y : 6.5g/L
p H : 3.35
A L C O H O L : 13.5%

A G I N G :
STAINLESS STEEL AND
CONCRETE TANKS

B O T T L E D :
4 / 1 7 / 2 0 2 4

C A S E S P R O D U C E D :
395

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

2 0 2 3 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. These varieties are grown in some of Southern Europe's warmest regions, such as the Rhône, Provence, Italy, and Spain. When grown on our vineyard sites, all three retain more natural acidity and mineral character than in Europe, which we love. Grenache Blanc is a major component in Châteauneuf-du-Pape Blanc and Spain's Priorat and Terra Alta. Vermentino is the white wine in Italy's Liguria and Sardinia, and is grown in Corsica and Provence. Picpoul is from the Languedoc in Southern France. We now have a little over 5 acres planted between the three. We have retained a blend of 40% Grenache Blanc, 40% Vermentino, and 20% Picpoul, which is the same proportion planted in our original vineyard.

VINTAGE: 2023 was the one of the latest harvests we've experienced in 25 years. Late bud-break and moderate weather through the entire growing season resulted in intense fruit flavors that came with racy acidity. 2023 is the first time we have included our new clone of Vermentino that hails from Liguria. This smaller clustered clone lends a more serious mineral component to what is already a crisp and textured wine.

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: Our Cuvée Blanc is our best example of a serious southern French white blend. Grenache Blanc, the foundation for many Châteauneuf-du-Pape white wines, lends body, richness and texture. Vermentino offers floral, fruity aromas and flavor, while Picpoul adds a lovely citrus edge. The long, cool 2023 growing season really shows the vibrant acidity all three varieties deliver from our vines. As in '21, the Grenache Blanc lends a slightly darker hue to this blend, but remains true to form in fruit and acidity. It is clearly my favorite UNTI white wine, and one that will likely age well over the next 2-3 years. - MU