

U N T I

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

R O S É

2 0 2 3

85 % G R E N A C H E N O I R • 15 % M O U R V È D R E

G R O W N , P R O D U C E D A N D B O T T L E D B Y U N T I V I N E Y A R D S

H E A L D S B U R G , C A L I F O R N I A A L C O H O L 13.5% B Y V O L U M E

**H A R V E S T E D :**  
S E P T . 22 - O C T . 8 , 2023

**B R I X A V G :**  
22.2

**B L E N D :**  
85% G R E N A C H E N O I R  
15% M O U R V È D R E

**A C I D I T Y :** 6.8 g/L  
**p H :** 3.32  
**A L C O H O L :** 13.5%

**A G I N G :**  
2-3 H O U R S K I N C O N T A C T  
S T A I N L E S S S T E E L &  
C O N C R E T E T A N K S

**B O T T L E D :**  
4 / 1 9 / 2 4

**C A S E S P R O D U C E D :**  
1,100

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

# 2 0 2 3 R O S É

**VARIETAL/VINEYARD:** Our Rosé comes from estate grown, organically farmed Grenache and Mourvèdre planted in 1998, 2007 and 2013. They were sourced from Tablas Creek and Alban Vineyards, who brought cuttings over from Châteauneuf-du-Pape. We routinely reduce crop to facilitate higher quality fruit. Most sane winemakers would use this Grenache and Mourvèdre to make a full-bodied red, but we have never been accused of sanity.

**VINTAGE:** 2023 was the one of the latest harvests we've experienced in 25 years. We started harvesting Grenache for Rosé on September 22nd, a full three weeks later than normal. The Mourvèdre had a slightly darker color than normal, but maintained its intensity that is so crucial to this wine. Late bud-break and moderate weather through the entire growing season resulted in intense fruit flavors that come with racy acidity.

**WINEMAKING:** We make Rosé by lightly crushing the Grenache and Mourvèdre grapes directly to the press. In order to make a Provençal-style rosé that is not dark-hued or tannic, we limit skin contact to a few hours. The wine is fermented completely dry and aged in stainless steel and concrete tanks until it is bottled. We prevent the wine from going through malolactic fermentation in order to retain bright acidity.

**STYLE/DESCRIPTION:** Very few California wineries take Rosé as seriously as we do here at UNTI. Our Rosé always uses Grenache and Mourvèdre, the varietals used in the best Provençal rosé, Bandol. The cool 2023 growing season, combined with our 25 year old vines, produced a classic aromatic and full-bodied Rosé with racy acidity. This 2023 is a perfect example of why our customers feel we make the most Provençal-like Rosé in California.