

UNTI

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

VERMENTINO

2 0 2 3

GROWN, PRODUCED AND BOTTLED BY UNTI VINEYARDS

HEALDSBURG, CALIFORNIA ALCOHOL 13.5% BY VOLUME

HARVESTED:
SEPTEMBER 28-30, 2023

AGING:
STAINLESS STEEL TANKS

BRIX AVG:
22.4

BOTTLED:
4/17/24

BLEND:
100% VERMENTINO

CASES PRODUCED:
620

ACIDITY: 6.3 g/L
pH: 3.42
ALCOHOL: 13.5%

WWW.UNTIVINEYARDS.COM

2 0 2 3 V E R M E N T I N O

VARIETAL/VINEYARD: We now have 3 clones of Vermentino on 3.55 acres, planted in 2004, 2017, and 2018. This clone combination give us more serious complexity, depth, and structure than previous vintages. Vermentino is native to Mediterranean areas of Europe and is the main white grape of Italy's Liguria and Sardinia. Our climate in Northern California might be even more well suited to Vermentino due to our cool evenings, helping preserve acidity and freshness.

VINTAGE: 2023 was the one of the latest harvests we've experienced in 25 years. Vermentino harvest began September 22nd, three weeks later than normal. Late bud-break and moderate weather through the entire growing season resulted in intense fruit flavors that come 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. Our Vermentino was fermented in stainless steel tanks at temperatures below 70 degrees to retain bright aromas. We then age the wine in concrete tanks to offer some of the oxidative benefits of oak, without imparting wood flavor. We prevented this wine from going through malolactic fermentation, thereby preserving the bright natural acidity in this steely white.

STYLE/DESCRIPTION: As you know, we love how Vermentino performs in Dry Creek regardless of the vintage. That said, the long and cool 2023 growing season fit Vermentino's propensity for acidity like a glove. Throw in the beautiful minerality from the new Ligurian clone and you have one of the best vintages we've ever made. Mark my words, ten years from now this versatile grape will be ubiquitous in California. - MU