

UNTI

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DRY CREEK VALLEY

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BARBERA

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2022

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GROWN, PRODUCED AND BOTTLED  
BY UNTI VINEYARDS HEALDSBURG, CA

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ALCOHOL 14.8% BY VOLUME

**HARVESTED:**

SEPT. 6-13, 2022

**BRIX AVG:**

25.0

**BLEND:**

100% BARBERA

**ACIDITY:**

6.6 g/L

**pH:**

3.56

**ALCOHOL:**

14.8%

**AGING:**

14 MONTHS  
FRENCH OAK  
33% NEW

**BOTTLED:**

2/13/24

**CASES:**

850

# 2022 BARBERA

**VARIETAL/VINEYARD:** Our original Barbera vineyard from 1998 is clone CVT 171 from Piemonte, planted on a low-vigor rootstock called 420-A. Our young vines planted in 2018 include clone 84, which brings great depth to the wine. We routinely reduce the crop by around 50% to facilitate more even ripening, concentration, and structure.

**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. These warmer September temperatures can lead to over-ripening in certain varietals, but we love the more exotic fruit profile it brings out of the Barbera, making this an ideal vintage.

**WINEMAKING:** Our winemaking with Barbera is pretty straightforward. The fruit is de-stemmed and pumped through a peristaltic pump into both open and closed stainless steel and concrete tanks. After a five-day cold soak, the fermentation started naturally with indigenous yeasts. The wine was pressed at dryness. The 2022 vintage was aged for 14 months in French Burgundy barrels, 33% new. Using new barrels for aging Barbera provides texture that balances out the varietals' natural acidity.

**STYLE/DESCRIPTION:** We find Barbera does exceptionally well here in Dry Creek Valley, producing dark and exotically fruity wines that also have outstanding acidity. This was especially true in 2022, and is a trait that makes Barbera such a food friendly varietal. Jason thinks this is the best vintage he's produced since 2015. That means a lot from someone as humble as he is both personally and professionally. This vintage should age well over the next 2-4 years.