

U N T I

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

S Y R A H

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GROWN, PRODUCED AND BOTTLED BY UNTI VINEYARDS

HEALDSBURG, CALIFORNIA ALCOHOL 14.8% BY VOLUME

**HARVESTED:**  
SEPTEMBER 17, 2022

**AGING:**  
14 MONTHS  
FRENCH OAK BARRELS  
33% NEW

**BRIX AVG:** 25.1

**BLEND:**  
100% SYRAH

**BOTTLED:**  
2/14/2024

**ACIDITY:** 6.0  
**pH:** 3.92

**CASES PRODUCED:**  
600

**ALCOHOL:** 14.8%

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# 2 0 2 2      S Y R A H

**VARIETAL/VINEYARD:** Our Syrah is usually a blend of two clones (Durrell and 383) from two sites (Creekside and Winery) planted on our winery property in 1998. The 2021 vintage comes entirely from our Creekside block. This site, which has a cooler micro-climate than our Benchland vineyard, highlights the olive, blueberry, and agave side of Syrah. The 2022, like the preceding five vintages, delivered a wine that represents a riper, more fruit forward Northern Rhône-style Syrah. This is rare for this appellation, as the gravelly, sandy soils in our Creekside block result in very balanced vine growth.

**VINTAGE:** 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, finishing off the ripening process with full, expressive aromatic and flavor development. The fact that this fruit comes from our coolest micro-climate helped combat the late heat of this vintage.

**WINEMAKING:** We ferment our Syrah in small open-top tanks. After a 5-day cold soak, fermentation begins with indigenous yeasts. Cap management consists of punch-downs or pump overs twice daily. Once dry, the pomace is basket-pressed, blended with free-run wine, and transferred into barrels. A small portion of this wine was whole-cluster fermented to enhance aroma and structure. Our Syrah was aged in French oak barrels, 33% new, for 14 months.

**STYLE/DESCRIPTION:** One trait that has set this Syrah apart from the original Benchland Syrah is the gravelly, sandy loam soil of our Creekside site, which helps facilitate a balanced canopy and crop level. This being the coolest microclimate on our 60 acres always lends a lovely bright fruit component to the usual darker and more savory Syrah notes. While the '22 vintage had some minor heat challenges in September, you'd never know from tasting this wine, which is an early staff favorite of the vintage. Dark, deep and complex, this Syrah has the potential to age 5 - 8 years.