



Bottled with love, for the joy of living.

2005 SYRAH

UNTI VINEYARDS

DRY CREEK VALLEY, SONOMA COUNTY

WINEMAKER

Michael Muscardini

CASES PRODUCED

198

HARVESTED

Oct 11, 2005

BOTTLED

Aug 29, 2006

pH

3.60

TA

6.33 g/L

ALCOHOL

14.8%

VINEYARD

Unti Vineyards lies in the heart of Dry Creek Valley, Sonoma County. The fruit comes from the "benchlands," where long, hot summers produce luscious fruit with the perfect flavor profile. These grapes were bio-dynamically grown.

VINTAGE

2005 was a long growing season with warm days and cool nights. The grapes were able to hang well into October for optimum flavor development, and were then handpicked at 26.6 Brix.

WINEMAKING

The grapes were picked at dawn. When they reached the winery, they remained at 58°. The must was cold soaked for five days, then fermented in open-top tanks and punched down twice a day. Aged in French Oak, 35% new, and bottled unfiltered and unfiltered.

TASTING NOTES

Dark blackberry, rich nose with a hint of smoke and earth. Rich, dark berry on the palate. Medium body, creamy finish.

AWARDS & REVIEWS

- SF Chronicle International Wine Competition ~ Silver
- Orange County Fair Wine Competition ~ Gold
- Renay Santero, wine judge, Oliver's Market: "Dark and richly done with a wonderful smoothness across the palate with a touch of spice and smokiness. The finish carries on and on...."
- Wine Enthusiast Rating: 87 ~ "dry, rich & complex in berry flavors, with interesting leather, soy, cocoa & cola layers, and an enormously spicy tang. ...best soon for its vibrancy."
- Anthony Dias Blue: Rating: 91, "Rich and intense with lovely blackberry, toasty oak and notes of vanilla; explosive fruit, great length and a lively, balanced finish."

Drink now, or cellar for up to four to five years. Enjoy ~

Michael Muscardini

