



Bottled with love, for the joy of living.

WINEMAKER

Michael Muscardini

CASES PRODUCED

182

HARVESTED

Oct 11, 2006

BOTTLED

Aug 31, 2007

pH

3.55

TA

6.33 q/L

ALCOHOL

14.5%

2006 SYRAH

UNTI VINEYARDS

DRY CREEK VALLEY, SONOMA COUNTY

VINEYARD

Unti Vineyard lies in the heart of the Dry Creek Valley, Sonoma County. The fruit comes from benchlands, perfect for growing a big fruit forward Syrah. Long, hot summers produce fruit with a perfect flavor profile. Lastly, these grapes were bio-dynamically grown.

VINTAGE

2006 was a great year for growing grapes. An early start and long, hot summer days cooling off at night allowed extra long time for ultra ripe fruit.

WINEMAKING

The grapes were picked at dawn. The must was cold soaked for four days, then fermented in open top tanks and punched down twice a day. The wine was aged for twelve months in 35% new French oak barrels.

TASTING NOTES

The aroma is of mulberry and violets intertwined with gamey, spicy black pepper and cinnamon notes. The flavor is loaded with raspberry and black cherry, complimented by a spicy nutmeg flavors that linger through to the finish.

AWARDS

2008 North of the Gate ~ Silver

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

Michael Muscardini

