



Bottled with love, for the joy of living.

WINEMAKER

Michael Muscardini

CASES PRODUCED

200

HARVESTED

Oct 15, 2007

BOTTLED

Aug 29, 2008

pH

3.72

ALCOHOL

14.4%

2007 SYRAH

UNTI VINEYARDS

DRY CREEK VALLEY, SONOMA COUNTY

VINEYARD

Unti Vineyard lies in the heart of the Dry Creek Valley. The fruit comes from the creekside block, perfect for growing a big, fruit forward Syrah. These grapes were also bio-dynamically grown.

VINTAGE

The 2007 vintage was of great quality and less quantity. Flavors were intense. An ideal growing season with smaller clusters.

WINEMAKING

The grapes were picked at dawn and cold soaked for three days, then fermented in open top tanks and punched down twice a day. The wine was aged for twelve months in 30% new French oak barrels.

TASTING NOTES

Enjoy the aromas of blueberries, blackberries, grilled meats and a hint of vanilla from the French oak barrels. Savor the big, berry fruit and structured body, with lots of tannins to chew on. Elegant and sensuous at the same time. A great food wine.

AWARDS

2010 Wine Enthusiast ~ 87 points

2010 San Francisco Chronicle Wine Competition ~ Silver

Drink now or cellar for three to five years.

Michael Muscardini

