



*Bottled with love, for the joy of living.*

WINEMAKER  
*Michael Muscardini*

CASES PRODUCED  
224

HARVESTED  
Sept 21, 2009

BOTTLED  
Sept 7, 2010

pH  
3.54

ALCOHOL  
15.9%

**2009 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 2009 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 four 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 fresh raspberry, floral and earthy essence. Savor the sweet raspberry fruit. Very juicy and mouth filling. Velvety tannin structure with chewy spicy flavors. A sensuous food wine.

**AWARDS**

2012 California State Fair ~ Gold, 94 points  
2012 San Francisco Chronicle Wine Competition ~ Silver  
2012 San Francisco International Wine Competition ~ Silver

Drink now or cellar for three to five years.

*Michael Muscardini*

