



Bottled with love, for the joy of living.

WINEMAKER

Michael Muscardini

CASES PRODUCED

162

HARVESTED

Sept 22, 2008

BOTTLED

Aug 15, 2009

pH

3.56

ALCOHOL

15.1%

2008 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 2008 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 rich blackberry and extracted blueberries with cedar and earth tones. Savor the full bodied black fruit and cranberry with a hint of spice. Nice lingering fruit on the palate. A sensuous food wine.

AWARDS

2011 SF Chronicle Wine Competition ~ Silver

Drink now or cellar for three to five years.

Enjoy ~

Michael Muscardini

