



presents...

UNTI

VINEYARDS

with **MICK UNTI**

WEDNESDAY SEPTEMBER 18, 2024 • 4PM - 7PM



We are thrilled to welcome back Mick Unti of Unti Vineyards, both for Mick's incredible enthusiasm and personality, as well as the phenomenal estate wines that he produces. Also on the estate are goats, dogs, cats, rabbits, and whatever else his wife Danae happens to be rescuing at the time. If you don't want to talk wine, just ask him about how he once joked about building Noah's Arc to rescue his animals in one of the recent wildfires.

George (Mick's father) and Linda Unti purchased their Dry Creek Valley property in 1990. At that time, George and Mick had a high interest in Syrah and Sangiovese wines from the Rhône and Tuscany. They also surmised that California, particularly Dry Creek Valley's Mediterranean climate, would be ideal for growing well-known and respected grape varieties from Southern

France, Italy, and Spain. They established Unti Vineyards Winery with the 1997 vintage, making Zinfandel, Syrah and then Sangiovese.

With their Italian heritage and their taste for Mediterranean-style wines, Unti Vineyards is not only planted to Zinfandel and Petite Sirah, but also to the Rhône varietals Syrah, Grenache Noir, Mourvèdre, Grenache Blanc and Picpoul. Their assortment of Italian varietals is even wider, including Barbera, Aglianico, Montepulciano, Sangiovese, Vermentino, Fiano, Falanghina. All 60 acres are farmed organically.

Obviously, most of the wines Unti makes are not household names here in California. However, Dry Creek's climate, and Unti's commitment to farming for quality over quantity, result in expressive wines that have excellent structure and well-defined varietal fruit. Their application of homeopathy to solve vineyard problems in the production of vineyard driven wines will surely be emulated by more and more California wineries.

Mick and Jason Valenti manage the winemaking, while George manages the vineyards. You are still likely to see both Mick and George, working in their lively tasting room in Dry Creek Valley.

**THE WINES ARE SERVED AS TWO-OUNCE POURS & 5-OUNCE GLASSES.
2-OZ FLIGHT: \$35 PER PERSON or \$26 FOR WINE CLUB MEMBERS**

- 2023 Unti Vermentino, Dry Creek Valley Estate, California - \$39.00
- 2023 Unti Rosé, Dry Creek Valley, California - \$36.00
- 2022 Unti Segromigno, Dry Creek Valley, California - \$38.00
- 2019 Unti Aglianico, Dry Creek Valley, California - \$45.00 - limited retail
- 2017 Unti Benchland Syrah, Dry Creek Valley, California (1.5L) - \$135.00 - limited retail

**IF QUANTITIES ALLOW, THE FLIGHT WINES
WILL BE ON SALE FOR THE EVENING AT 15% OFF RETAIL
TO THOSE WHO PURCHASE A FLIGHT.**

These wines and many others can be found on our website: www.fpwm.com