



FLIGHT NIGHT FEATURING:

UNTI
VINEYARDS

WITH **MICK UNTI**
WEDNESDAY, OCTOBER 14, 2026 • 4PM - 7PM



We’re thrilled to welcome Mick Unti back to Ferry Plaza Wine Merchant for an evening of distinctive estate wines, lively conversation, and the infectious enthusiasm that makes him such a memorable guest.

Mick always brings plenty to talk about—and not just wine. The Unti estate is also home to goats, dogs, cats, rabbits, and whatever other animals his wife, Danae, happens to be rescuing. Ask him about the time he joked about building Noah’s Ark to get them all safely through a wildfire, and you’ll get a sense of the humor and heart behind this family winery.

The Unti story began in 1990, when Mick’s father, George, and Linda Unti purchased their Dry Creek Valley property. Inspired by the Syrahs of the Rhône and the Sangioveses of Tuscany, George and Mick saw tremendous promise in growing Mediterranean grape varieties in their corner of Sonoma County. They launched the winery with the 1997 vintage, beginning with Zinfandel and Syrah, followed by Sangiovese.

Today, their 60 organically farmed acres reflect both the family’s Italian heritage and their love of Mediterranean wines. Alongside Zinfandel and Petite Sirah, the vineyards include Syrah, Grenache Noir, Mourvèdre, Grenache Blanc, and Picpoul, as well as an adventurous array of Italian varieties: Barbera, Aglianico, Montepulciano, Sangiovese, Vermentino, Fiano, and Falanghina.

Some of these grapes may be less familiar to California wine drinkers, but discovering them is part of the pleasure. With an emphasis on quality over quantity, Unti produces expressive, vineyard-driven wines with distinctive varietal character and beautiful structure.

Mick and Jason Valenti oversee winemaking, while George manages the vineyards. That hands-on family spirit carries into the estate’s lively tasting room—and we’re delighted to bring a little of it to Ferry Plaza.

Join us to taste, explore, and spend an evening with one of Dry Creek Valley’s most engaging wine personalities.

The flight wines are served as two-ounce pours & 5-oz glasses.
\$27 PER PERSON / \$23 FOR WINE CLUB MEMBERS

- 2025 Unti Vermentino, Dry Creek Valley—\$37.50
- 2025 Unti Fiano, Dry Creek Valley—\$37.50
- 2023 Unti Grenache, Dry Creek Valley—\$39
- 2023 Unti Segromigno, Dry Creek Valley—\$37.50
- 2023 Unti Zinfandel, Dry Creek Valley—\$39

 HOSTED BY MICK UNTI, UNTI VINEYARDS



Mick Unti co-founded Unti Vineyards with his father, George, in 1997, bringing a passion for European wines and a career spanning wine retail, wholesale, and winery production since the mid-1980s. Today, he oversees winery operations, including winemaking, sales, and marketing, at the family’s Dry Creek Valley estate. His love of Italian and Rhône wines has helped shape Unti’s distinctive focus on Mediterranean grape varieties, from Sangiovese and Barbera to Vermentino and Grenache. An enthusiastic and engaging ambassador for these wines, Mick brings curiosity, humor, and a deeply personal connection to the family’s work.

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