



UNANG LA SOURCE

certified organic*

Unang is a truly old estate, perhaps dating to the Romans, nestled high in the Ventoux and deep in a forest. Since 2001 it's been in the hands of James and Joanna King, who have painstakingly resurrected its vines and made quite a buzz for the elegance and purity of their wines.

VINEYARD



- Site:** An isolated hillside in the southeast of the broad ring of limestone hills wrapping a half-moon around the plain of Carpentras. The site is very calcareous and high—up to 320 meters in elevation—and much cooler than the plain and the southern Rhône Valley. The vines are completely surrounded by forest and face east above the Nesque gorge.
- Soil:** Franc's clay-limestone mix but with a decided emphasis on the calcareous aspect (thin, rocky soils over bedrock). That said, the Syrah grows in Unang's moist clay-rich sites.
- Vines:** *Certified organic by Ecocert in France but not in America by USDA. Hand-harvested low yields.
- Varieties:** Syrah based, augmented with Grenache and Cinsault.

CELLAR

- Vinification & Aging:** After a traditional fermentation, the wine is aged roughly half in steel vat and half in older barrels (a mix of 225L and 600L barrels) for one year.
- Production:** 850 cases.
- Profile:** This is Syrah: immensely floral and lifted aromatically and chock full of deliciously pure black fruit.
-