

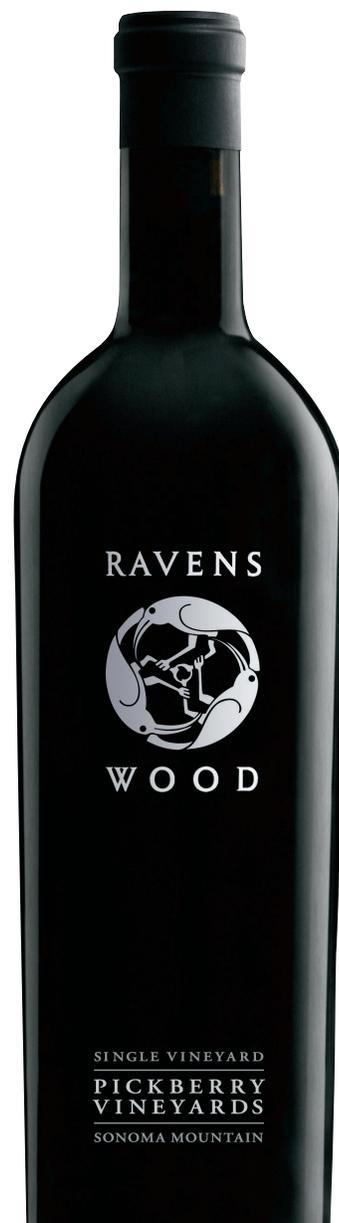
# RAVENSWOOD PICKBERRY RED WINE

SINGLE VINEYARD  
*Designate '10*

**THE VINEYARD:** Not long after Cris and Lorna graduated, they got married, moved to San Francisco, and had a couple of kids. In the Haight-Ashbury, where they first lived, it was the Summer of Love. But all Cris and Lorna knew was that they hated the fog that blew in from the Pacific Ocean each day. Exploring north of the Golden Gate for a sunnier spot, they found a place on the north side of Sonoma Mountain and began spending weekends there in a trailer, building a cabin and picking blackberries. Before long, their two toddlers started calling it “the pick berry place.” Since Cris was a home winemaker, they decided to plant Chardonnay grapes and, because Cris had a weakness for Bordeaux, Cabernet Sauvignon and Merlot also. When the vines started producing, Cris and Lorna got a call from a local vintner, Joel Peterson, who knew that good Cabernet came from the north side of Sonoma Mountain. Ravenswood’s first “Pickberry” wine was called “one of the most important wines of the vintage” by Wilfred Wong and received a 90+ rating from Robert M. Parker Jr. Pickberry has become one of Ravenswood’s most prestigious wines.

**LOCATION:** Located on the north side of Sonoma Mountain, the Pickberry Vineyard has a trellising system that spreads out the crop and keeps the clusters small. The grapes, grown in shallow rugged soil, have enormous intensity, complexity, and concentration.

**FLAVOR PROFILE:** The 2010 Pickberry is dark and dense in appearance with perfumed, ripe Cabernet Sauvignon, Merlot, Malbec, and Petit Verdot aromas. Scents of red currant, cured tobacco leaf, and musk herald the chewy cassis flavors that highlight the impressively dense, spicy, mineral-driven, and remarkably soft floral finish.



**APPELLATION:** Sonoma Mountain

**ACREAGE:** About 30 acres

**YEAR PLANTED:** First blocks planted in 1892

**SOIL TYPE:** Gravelly loam

**CLIMATE:** Cool Sonoma Mountain weather

**ELEVATION:** 700 feet

**EXPOSURE:** Northeastern

**ROOTSTOCK:** AXR; new blocks and interplants on 110R and 1130P

**COMPOSITION:** 53% Merlot, 43% Cabernet Sauvignon, 2% Cabernet Franc, 2% Malbec

**FERMENTATION:** Native yeast fermentation in small open-top fermenters, manual punchdowns, 7 days skin contact

**AGING:** 20 months in French oak barrels, 40% new

**TA:** 6.1 g/L

**pH:** 3.60

**ALCOHOL:** 13.8%

**PRODUCTION:** 390 cases

**AGEABILITY:** Drink between now and 10–15 years