

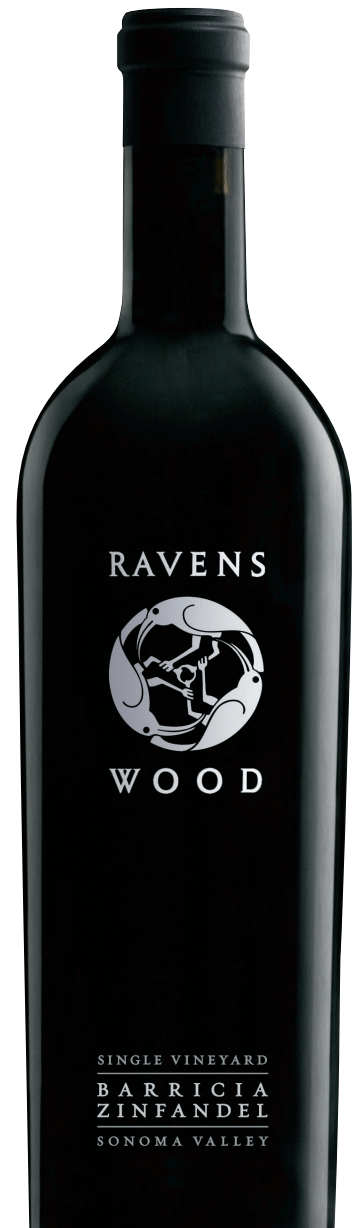
# RAVENSWOOD BARRICIA ZINFANDEL

## SINGLE VINEYARD *Designate '11*

**THE VINEYARD:** In 1978, Barbara Olesen and Patricia Herron bought a 36-acre vineyard in the heart of Sonoma Valley—a piece of property that in the 1840's, General Mariano Vallejo had traded to his children's music teacher in exchange for piano lessons. They christened it with a combination of their own names, calling this piece of land Barricia. Before long, the blackberry and pepper-spiced wine made from their 100-year-old vines was singled out by a string of well-known Sonoma wineries, finally settling at Ravenswood for its emblematic Sonoma Valley Zinfandel. After Barbara passed, Pat reluctantly decided to sell the ranch. She was fortunate to find buyers in Mel and Angela Dagovitz, who had been searching for a vineyard for years. After taking over the property, they intended to change its name but as they came to know it and Pat, they got the feeling they were part of a larger family and decided to keep the name Barricia.

**LOCATION:** The majority of Barricia is an old, low-production vineyard in a special location in Sonoma Valley. The ancient vines have low crop levels and minimal vine vigor, leading to thick-skinned grapes that provide the perfect balance between fruit and structure.

**FLAVOR PROFILE:** The 2011 Barricia Vineyard Zinfandel has dark, perfumed black cherry, blackberry, white pepper, and baking spice scents with hints of smoke, dry earth, and new leather. Deliciously sweet and dark mid-palate flavors of black fruit and cherry liqueur give way to an intense finish of structured tannins, moderate astringency, and perfect acidity.



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**APPELLATION:** Sonoma Valley

**ACREAGE:** 10 acres Zinfandel, 2 acres Petite Sirah

**YEAR PLANTED:** 6 acres Zinfandel before 1892, 4 acres Zinfandel in 1995, 2 acres Petite Sirah in 1998

**SOIL TYPE:** Old, volcanic, cobbly red clay loam

**CLIMATE:** "Banana Belt of Sonoma County"

**ELEVATION:** Sea level

**EXPOSURE:** Slightly western

**ROOTSTOCK:** St. George

**COMPOSITION:** 75% Zinfandel, 25% Petite Sirah

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

**AGING:** 19 months in French oak barrels, 40% new

**TA:** 6.4 g/L

**pH:** 3.63

**ALCOHOL:** 14.8%

**PRODUCTION:** 1,300 cases

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