

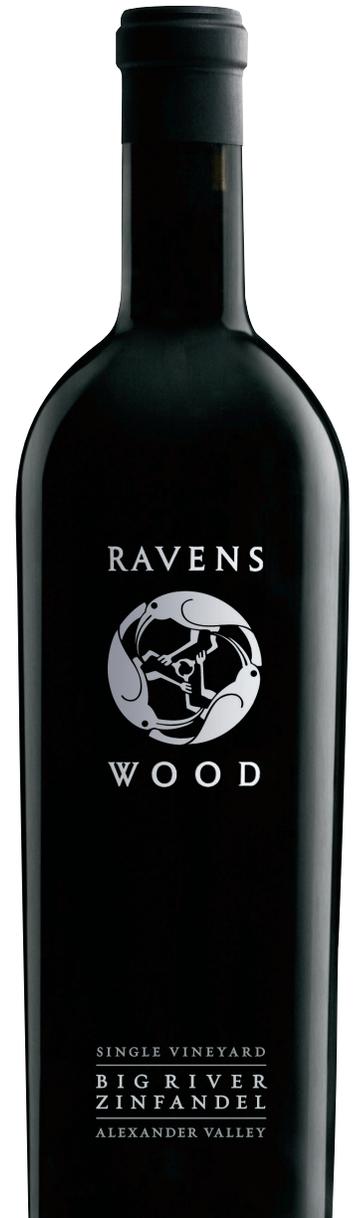
# RAVENSWOOD BIG RIVER ZINFANDEL

## SINGLE VINEYARD *Designate '11*

**THE VINEYARD:** When Scott and Lynn Adams got married, they organized a celebratory bike ride with friends in Alexander and Dry Creek Valleys. They instantly became interested in wine and began taking wine education classes at the University of California extension, coming to the conclusion that their favorite varietal was Zinfandel. Around the same time, Scott's father happened to mention he was in the market for vineyard property, leading Scott to scour Sonoma County for old Zinfandel vines. Most seemed the worse for wear, until he discovered a 13-acre, 100-year-old vineyard straddling the Alexander Valley and Russian River appellations. The Adamses bought the vineyard, named it Big River, and are now staunch members of the local wine community with a winery of their own.

**LOCATION:** Straddling the Alexander Valley and Russian River appellations, the spot seems to have the benefit of both: A moderating riparian influence temperS the site's fog-free warmth and looming Fitch Mountain, which shields the vineyard from westerly winds.

**FLAVOR PROFILE:** The 2011 Big River Vineyard Zinfandel has juicy flavors of black cherry, blueberry, cocoa, and licorice with nice complements of vanilla, espresso, and toasted oak. Rich, round, and ripe on the palate, the finish is filled with concentrated fruit and supple oak, making this wine a deeply pure and satisfying Zinfandel of incredible depth.



**APPELLATION:** Alexander Valley

**ACREAGE:** 14 acres

**YEAR PLANTED:** Around 1893

**SOIL TYPE:** Manzanita soil; Old, volcanic, cobbly red clay loam

**CLIMATE:** High bench, above fog line, with cooling late-afternoon breezes

**ELEVATION:** About 500 feet

**EXPOSURE:** On a knoll, mostly gentle slope to the west, but some southern, some northern

**ROOTSTOCK:** St. George

**COMPOSITION:** 100% Zinfandel

**FERMENTATION:** Native yeast fermentation in small open-top fermenters, manual punchdowns, 8 days skin contact

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

**TA:** 6.2 g/L

**pH:** 3.62

**ALCOHOL:** 15.0%

**PRODUCTION:** 1,000 cases

**AGEABILITY:** Drink between now and 7–10 years