

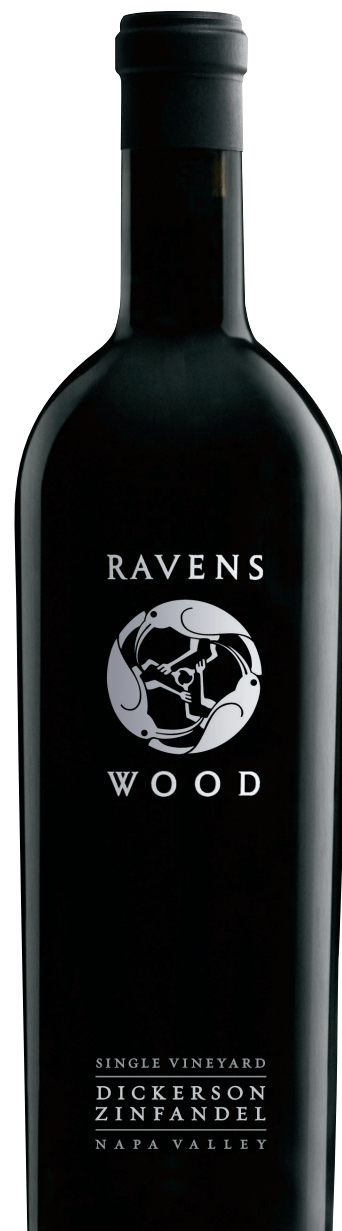
RAVENSWOOD DICKERSON ZINFANDEL

SINGLE VINEYARD *Designate '11*

THE VINEYARD: Trees have always been an important part of Dickerson vineyard. The eucalyptus at the north end of the property imparts an inarguable influence on the wine's flavor, but the tree that meant the most to Bill Dickerson was a 100-year-old oak. The ancient sentinel was a monument to the history of the spot and he had the image emblazoned on his own wine label. When he bought the vineyard in 1971, the old, head-pruned varieties were hardly in demand, but the elegant, focused Zinfandel made from them was so distinctive that Bill never considered replanting. He passed along his passion and knowledge of wine to his daughters, Anne and Julie. Shortly after Bill's death, a windstorm swept through the valley. The next morning, Anne found the old oak tree that Bill had loved on the ground, toppled amid a riot of branches and foliage, marking the conclusion of an era. And yet, a new era has begun. Anne and Julie are now running the vineyard that meant so much to their father. Ravenswood has been making wine from Dickerson Vineyard since the 1980's.

LOCATION: Dickerson Vineyard, located on Zinfandel Lane on the west side of the Napa Valley, is a small, superlative vineyard with low crop levels. From this enviably situated site, sheltered by the Mayacamas Mountains, comes fruit that produces exceptional, classic Zinfandel.

FLAVOR PROFILE: The 2011 Dickerson is a brilliant example of Napa Valley Zinfandel with heady aromas of fresh red raspberry, cedar, mint, baking spice, and eucalyptus. There is ripe, sweet fruit on the mid-palate with precise tannins and mouthwatering acidity. The long, juicy finish displays persistent flavors of mint and bright fruit.



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APPELLATION: Napa Valley

ACREAGE: About 10 acres

YEARS PLANTED: 4 acres in 1930, 3 acres in 1979, 3 acres in 1985

SOIL TYPE: Bale clay loam

CLIMATE: Warm St. Helena climate

ELEVATION: Sea level

EXPOSURE: Flat

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, 25% new

TA: 6.7 g/L

pH: 3.53

ALCOHOL: 14.8%

PRODUCTION: 800 cases

AGEABILITY: Drink between now and 7-10 years