

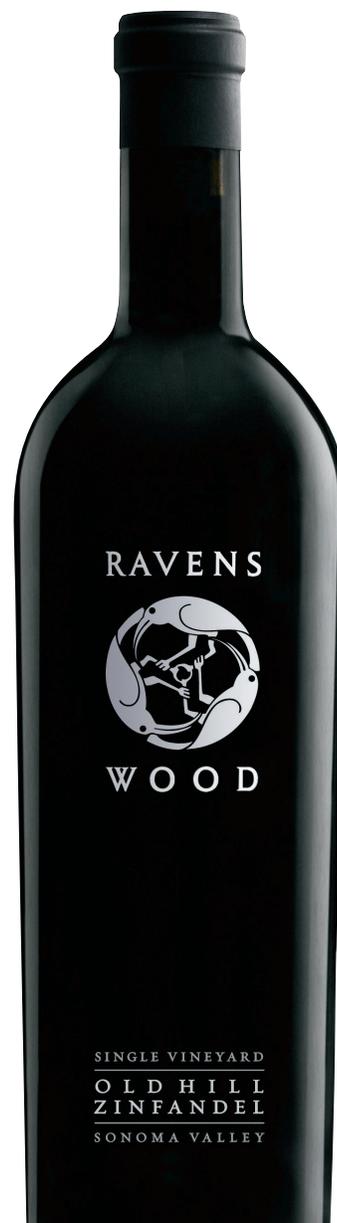
# RAVENSWOOD OLD HILL ZINFANDEL

## SINGLE VINEYARD *Designate '11*

**THE VINEYARD:** Otto Teller was larger than life. He had worked out a special recipe for life and stuck to it. He couldn't stand excesses or the distractions of modern life; he knew what was good, elegant, and classic, and he eschewed anything that didn't meet his standards. Teller's pride and joy was Oak Hill Farm in Sonoma Valley, where he raised flowers, produce, and decorative shrubs—and which he expanded in 1981 to include Old Hill ranch, whose century-old grapevines mingled with junk cars, abandoned appliances, blackberries, and poison oak. Ignoring consultants who advised him to fumigate and replant, Otto brought the vineyard back from the dead. He cleared the brush, cultivated a natural cover of grass, and stimulated growth with foliar kelp, relying on ladybugs and praying mantises to control pests. Planted in the traditional field blend of early California grape growing, these were some of the oldest vines in the Valley of the Moon. When Otto died in 1998 at the age of 90, his stepson Will Bucklin left his winemaking job to take over Old Hill. A vineyard that is not only a historic embodiment of California wine, but an ongoing incarnation of Otto Teller: big, rich, complex, generous, and uncompromising.

**LOCATION:** Old Hill Vineyard is located in the heart of the Sonoma Valley with probably the oldest vines in Sonoma County. There are at least 30 different grape varieties on the property but it's blended to be around 75% Zinfandel.

**FLAVOR PROFILE:** The 2011 Old Hill Zinfandel is a wine that is refined and reserved but also assertive. Generous spicy blackberry, raspberry, and mint aromas are underpinned by rich scents of cedar, rosemary, and vanilla. The palate is round, rich, and mouthfilling with a mix of red and black fruit and persistent mint flavors, balanced by soft, velvety tannins and a long, pleasant finish. This extremely alluring wine is attractive now, but will continue to get more interesting for many years.



**APPELLATION:** Sonoma Valley

**ACREAGE:** About 14 acres

**YEARS PLANTED:** Around 1880

**SOIL TYPE:** Clay loam

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

**ELEVATION:** Sea level

**EXPOSURE:** Slightly eastern

**ROOTSTOCK:** Mixed/St. George

**COMPOSITION:** 75% Zinfandel, 25% Mixed Blacks

**FERMENTATION:** Native yeast fermentation in small open-top fermenters, manual punchdowns, 6 days skin contact

**AGING:** 19 months in French oak barrels, 30% new

**TA:** 6.4 g/L

**pH:** 3.56

**ALCOHOL:** 14.9%

**PRODUCTION:** 1,200 cases

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