

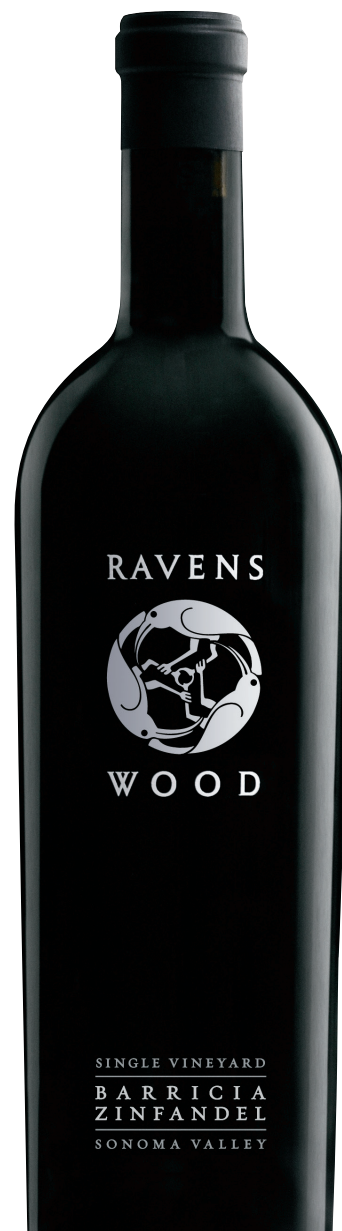
RAVENSWOOD BARRICIA ZINFANDEL

SINGLE VINEYARD *Designate '12*

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 2012 Barricia Vineyard Zinfandel is a weighty wine with good texture. Black fruit and dark spice are matched with good 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: 76% Zinfandel, 24% 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: 6.0 g/L

pH: 3.63

ALCOHOL: 14.9%

PRODUCTION: 1,960 cases

AGEABILITY: Drink between now and 10–15 years