

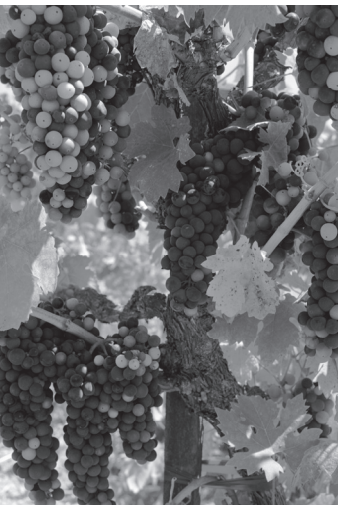
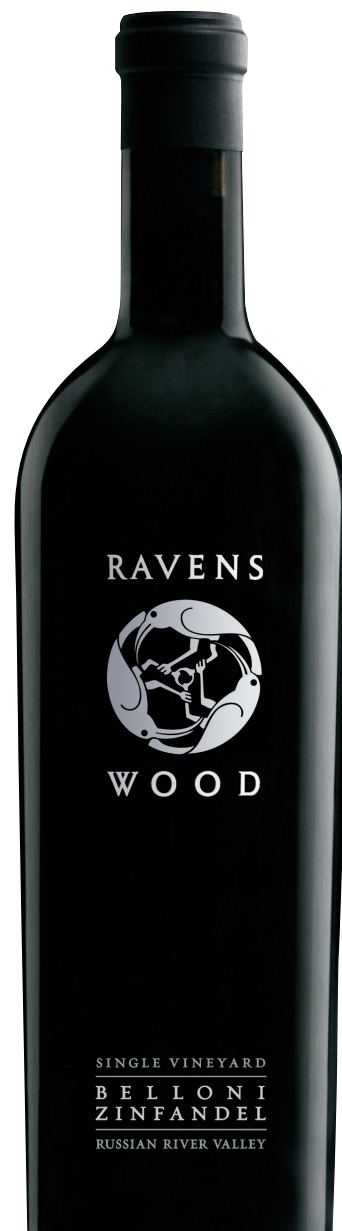
RAVENSWOOD BELLONI ZINFANDEL

SINGLE VINEYARD *Designate '12*

THE VINEYARD: Ricardo Belloni grew up near the village of Varsi in Emilia Romagna, not far from Parma. He loved people, big family dinners with homemade wine, and most of all, he loved the vineyard that would come to bear his name. When he and his wife Natalia ended up in California, Ricardo wanted a vineyard, having grown up on a farm. He found one for sale in 1971 along Wood Road on the outskirts of Santa Rosa, where it had been planted near the turn of the twentieth century. In the beginning, Ricardo couldn't always find buyers for his fruit, but Ricardo made wine from the vineyard every autumn, and he thought it was quite good. Around 1991, Ricardo called up Joel Peterson, who'd become known for Old Vine Zinfandel. Joel drove up from Sonoma and, somewhat to his surprise, liked what he saw. Ravenswood has been making Zinfandel from the vineyard ever since. Ricardo passed away in 1997, but Natalia, with her children, and grandchildren, continue to care for the vineyard and preserve its heritage.

LOCATION: The Belloni Vineyard is located in the cool Russian River Valley. The long, cool growing season results in wines that are gloriously balanced and integrated with concentration and finesse—as soulful and aristocratic as any Ravenswood Zinfandel.

FLAVOR PROFILE: The 2012 Belloni Vineyard Zinfandel displays dried flowers and perfume with nice spice and incredible fruit. It has good weight and lively acid.



APPELLATION: Russian River Valley

ACREAGE: About 7.5 acres

YEAR PLANTED: Around 1900

SOIL TYPE: Huichica loam (a silty clay loam)

CLIMATE: Cool, foggy

ELEVATION: Sea level

EXPOSURE: Pretty flat

ROOTSTOCK: 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, 25% new

TA: 5.85 g/L

pH: 3.72

ALCOHOL: 14.4%

PRODUCTION: 1400 cases

AGEABILITY: Drink between now and 7–10 years