

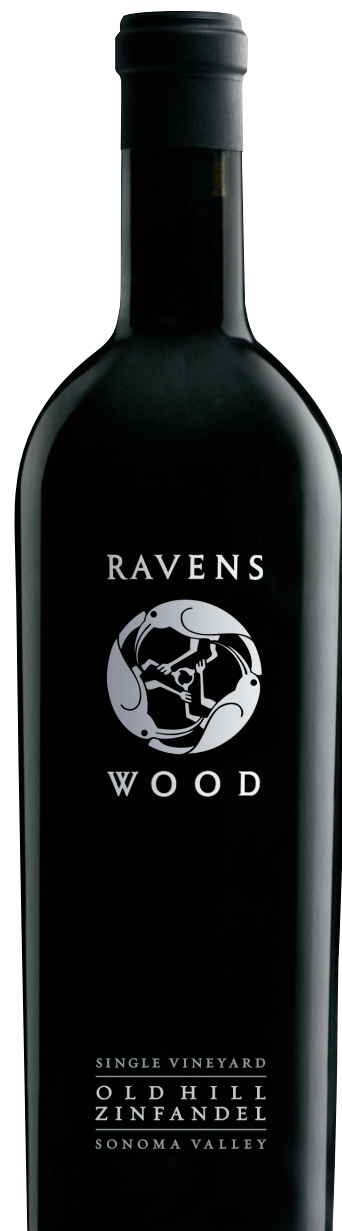
RAVENSWOOD OLD HILL ZINFANDEL

SINGLE VINEYARD *Designate '12*

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 2012 Old Hill Zinfandel is refined and reserved yet assertive. Nice weight and texture are perfectly accompanied by black fruit and dried flowers. The finish is long and incredibly enjoyable.



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: 6.0 g/L

pH: 3.63

ALCOHOL: 15.2%

PRODUCTION: 1,596 cases

AGEABILITY: Drink between now and 10–15 years