

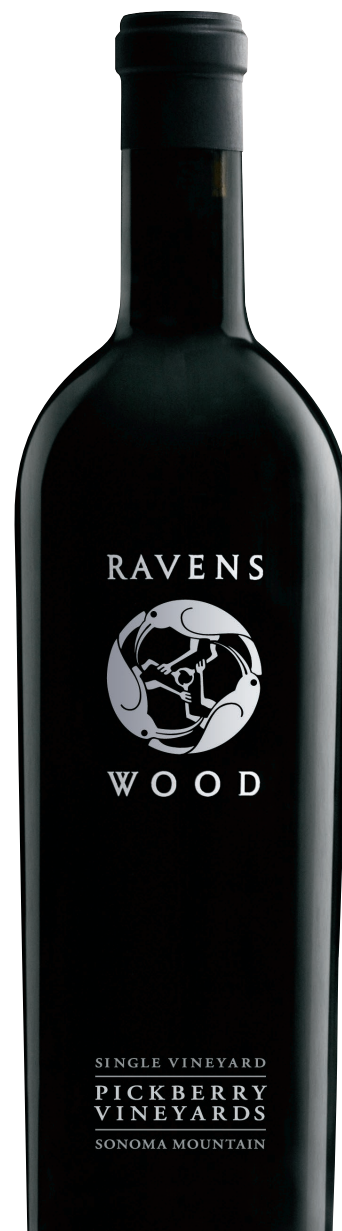
# RAVENSWOOD PICKBERRY RED WINE

SINGLE VINEYARD  
*Designate '12*

**THE VINEYARD:** Not long after Cris and Lorna graduated, they got married, moved to San Francisco, and had a couple of kids. In Haight-Ashbury, where they first lived, it was the Summer of Love. But all Cris and Lorna knew was that they hated the fog that blew in from the Pacific Ocean each day. Exploring north of the Golden Gate for a sunnier spot, they found a place on the north side of Sonoma Mountain and began spending weekends there in a trailer, building a cabin and picking blackberries. Before long, their two toddlers started calling it “the pick berry place.” Since Cris was a home winemaker, they decided to plant Chardonnay grapes and, because Cris had a weakness for Bordeaux, they planted Cabernet Sauvignon and Merlot also. When the vines started producing, Cris and Lorna got a call from a local vintner, Joel Peterson, who knew that good Cabernet came from the north side of Sonoma Mountain. Ravenswood’s first “Pickberry” wine was called “one of the most important wines of the vintage” by Wilfred Wong and received a 90+ rating from Robert M. Parker Jr. Pickberry has become one of Ravenswood’s most prestigious wines.

**LOCATION:** Located on the north side of Sonoma Mountain, the Pickberry Vineyard has a trellising system that spreads out the crop and keeps the clusters small. The grapes, grown in shallow rugged soil, have enormous intensity, complexity, and concentration.

**FLAVOR PROFILE:** The 2012 Pickberry displays aromas of cherry, plum and currant, cigar box and leather. A wonderfully balanced wine with a lingering finish.



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**APPELLATION:** Sonoma Mountain

**ACREAGE:** About 30 acres

**YEAR PLANTED:** First blocks planted in 1892

**SOIL TYPE:** Gravelly loam

**CLIMATE:** Cool Sonoma Mountain weather

**ELEVATION:** 700 feet

**EXPOSURE:** Northeastern

**ROOTSTOCK:** AXR; new blocks and interplants on 110R and 1130P

**COMPOSITION:** 48% Merlot, 43% Cabernet Sauvignon, 5% Cabernet Franc, 4% Petite Verdot

**FERMENTATION:** Native yeast fermentation in small open-top fermenters, manual punchdowns, 7 days skin contact

**AGING:** 20 months in French oak barrels, 40% new

**TA:** 6.11 g/L

**pH:** 3.69

**ALCOHOL:** 13.9%

**PRODUCTION:** 896 cases

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