

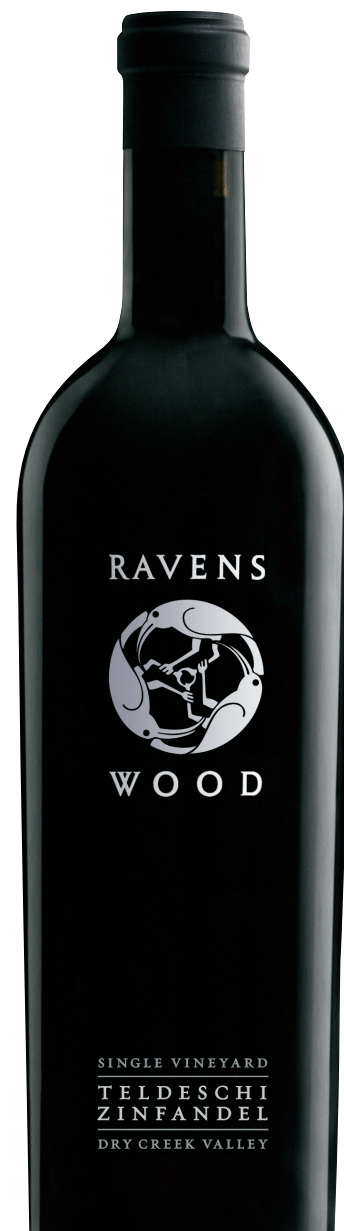
RAVENSWOOD TELDESCHI ZINFANDEL

SINGLE VINEYARD *Designate '14*

THE VINEYARD: Lorenzo Teldeschi returned from America to his family's Tuscan village of Casabasciana to procure a wife, only to enlist in the Italian army when World War I broke out. When Lorenzo went missing in action, his wife Eugenia and the townspeople grew resigned to the inevitable and staged a memorial. Imagine the scene in Casabasciana when, a few days after his "funeral," Lorenzo Teldeschi came walking into town. A year later, he and his wife had their second son, Franco. The family eventually returned to California and Franco (who began calling himself Frank in America) planted his own vineyard and sold the grapes to Italian home winemakers in San Francisco. Sometime later, during the 1970's, a young winemaker came to their house in Dry Creek Valley and asked if he could buy grapes for his new winery, Ravenswood. He and Frank sat down under a tree and Frank opened a bottle of his homemade wine. Four hours later, Joel Peterson could hardly walk, but he had a deal for a few tons of Zinfandel. Today, Ravenswood is lucky enough to get the grapes from the entire vineyard.

LOCATION: Zinfandel is a grape that, if God could grow it in only one place, He would grow it in Dry Creek Valley. Teldeschi Vineyard always gives the highest quality of the Zinfandel that Ravenswood crushes from the Dry Creek Valley.

FLAVOR PROFILE: The 2014 Teldeschi Vineyard Zinfandel is the quintessential Dry Creek Valley Zin: inky black color, aromas of blue fruits, blackberry, licorice, dark chocolate, and black pepper. The weight and structure are nothing short of extraordinary. The finish is lengthy and enjoyable.



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APPELLATION: Dry Creek Valley

ACREAGE: About 30 acres

YEARS PLANTED: From 1913–1919

SOIL TYPE: Gravelly clay loam

CLIMATE: Very warm north Dry Creek weather with little fog

ELEVATION: About 300 feet

EXPOSURE: On the Dry Creek bench with a slight western exposure

ROOTSTOCK: St. George

COMPOSITION: 76% Zinfandel, 19% Petite Sirah, 5% Carignane

FERMENTATION: Native yeast fermentation in small open-top fermenters, manual punchdowns, 8 days skin contact

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

TA: 6.56 g/L

pH: 3.61

ALCOHOL: 15.1%

PRODUCTION: 4,000 cases

AGEABILITY: Drink between now and 7–10 years