

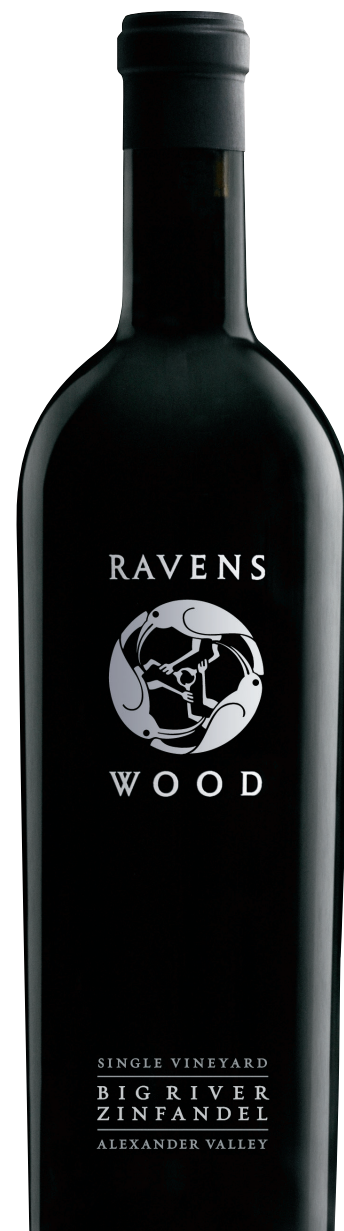
RAVENSWOOD BIG RIVER ZINFANDEL

SINGLE VINEYARD *Designate '14*

THE VINEYARD: When Scott and Lynn Adams got married, they organized a celebratory bike ride with friends in the Alexander and Dry Creek Valleys. They instantly became interested in wine and began taking wine education classes at the University of California Extension, coming to the conclusion that their favorite varietal was Zinfandel. Around the same time, Scott's father happened to mention he was in the market for vineyard property, leading Scott to scour Sonoma County for old Zinfandel vines. Most seemed the worse for wear, until he discovered a 13-acre, 100-year-old vineyard straddling the Alexander Valley and Russian River appellations. The Adamses bought the vineyard, named it Big River, and are now staunch members of the local wine community with a winery of their own.

LOCATION: Straddling the Alexander Valley and Russian River appellations, the spot seems to have the benefit of both: A moderating riparian influence tempers the site's fog-free warmth, and looming Fitch Mountain shields the vineyard from westerly winds.

FLAVOR PROFILE: The 2014 Big River Vineyard Zinfandel is wonderfully juicy with black, jammy fruit. Supple texture is the hallmark of this weighty wine.



APPELLATION: Alexander Valley

ACREAGE: 14 acres

YEAR PLANTED: Around 1893

SOIL TYPE: Manzanita soil; old, volcanic, cobbly red clay loam

CLIMATE: High bench, above fog line, with cooling late-afternoon breezes

ELEVATION: About 500 feet

EXPOSURE: On a knoll, mostly gentle slope to the west, but some southern, some northern exposure

ROOTSTOCK: St. George

COMPOSITION: 100% Zinfandel

FERMENTATION: Native yeast fermentation in small open-top fermenters, manual punchdowns, 11 days skin contact

AGING: 19 months in French oak barrels, 40% new

TA: 6.2 g/L

pH: 3.6

ALCOHOL: 15.2%

PRODUCTION: 850 cases

AGEABILITY: Drink between now and 7–10 years