

ZINFANDEL

2023 Dry Creek Valley • Sonoma County

The reintroduction of Ravenswood Winery was built on the foundation of the brand's rich history and heritage with California Zinfandel, respecting the philosophy of its founder Joel Peterson while crafting enduring Ravenswood Zinfandel for a modern audience. As an iconic producer with a storied legacy dating back to 1976, Ravenswood offers consumers an inviting opportunity to discover or reconnect with Zinfandel.

About The Wine

Smooth, aromatic and approachable, this distinctive Dry Creek Valley Zinfandel offers a flavorful showcase of this exceptional region. Bold, fruit-forward notes of fresh-picked raspberry, boysenberry, black cherry, plum and dark fruit layer with richer hints of black pepper, spice and toast. With its medium-bodied palate and balanced structure, this food-friendly Zinfandel is an ideal choice with tomato-based pasta dishes or a classic cheeseburger.

Viticulture Notes

Just two miles wide and 16 miles long, Dry Creek Valley is California's most recognized and acclaimed region for Zinfandel. A region perfectly matched to a variety, Dry Creek Valley is a small but magical place, offering winemakers a dynamic range of elevations, microclimates and soil types to craft distinctive and soulful Zinfandel. An homage to the place where Ravenswood was born almost half a century ago, this Zinfandel was sourced from select blocks on the eastern benchlands of Dry Creek Valley, capturing the region's hallmark fruit intensity and appealing spice characteristics.

Winemaking Notes

Ravenswood is driven by a desire to craft Zinfandel of striking character with a distinct point of view. To showcase the quality and expression of Dry Creek Valley Zinfandel, our winemakers used traditional closed-top tanks and cold soaking to highlight unique aromatics. We then fermented at warm temperatures with a blend of yeast strains to encourage ripe, fruit-forward notes in the finished wine. Extraction was heavy at the beginning of fermentation to extract color and broad tannins, then tapered off dramatically as fermentation progressed to keep texture soft and inviting. A blend of one-year and neutral oak aging for 12 months added layers of texture and hints of sweet oak spice.

Tech Notes

VARIETAL CONTENT: Zinfandel

VARIETAL ORIGIN: Dry Creek Valley

ALCOHOL CONTENT: 15.6%

TITRATABLE ACIDITY: 6.7g/L

RESIDUAL SUGAR: 4.0g/L

PH: 3.52

