



## **2005 RICORDO BLEND, DRY CREEK VALLEY, SONOMA COUNTY**

***Vineyards*** Our 2005 Ricordo, meaning “remembrance” in Italian, is a hearty Zinfandel blend artfully made in the style of the classic Old Italian field blends. The five grape varietals used come from vineyards located on Walling Road in the Dry Creek appellation, all farmed by Joe Ramazzotti. In 2005, the grapes were harvested fairly early, on September 16.

***Winemaking*** This wine is composed of 75% Zinfandel, 15% Petite Sirah, 5% Alicante Bouschet, 3% Syrah, 1% Carignane and 1% Chasselas Dore. These grapes, from vines up to 95 years old, are co-fermented together as if they came out of the same field interplanted, as was common practice in the Old Italian style.

The Petite Sirah adds color, body and a pleasing chalky quality, the Alicante Bouschet also adds to the wine's dark inky appearance. The Syrah fortifies the wine mid-palate, and the other varietals help provide just the right acidity to help this wine match marinara and other foods exquisitely.

The blend was then aged for 28 months in 10% new Kentucky Oak and 90% used French and American barrels. 15% alcohol, .5% residual sugar, only 425 cases produced.

***Tasting Notes*** This wine keeps getting better every year! With long-lasting berry and dark cherry flavors, this vintage is rich and creamy, with a pleasing touch of residual sugar. Though it is fruit-forward as it delivers its long-lasting berry flavors, the wine finishes more to the dry and dark side, ready to share its complex flavors with your favorite Italian foods or red meat. Its sweet, fruity side also makes it a perfect match to spicy foods such as Mexican or even Thai.