



## **HISTORIC VINEYARD DESIGNATES: WHAT DOES A CENTURY YIELD?**

### **BEDROCK VINEYARD**

Saturday, April 7, 10:30 am – 1:30 pm

Immersion takes you behind-the-vines at Sonoma Valley's most iconic vineyards. These are remote sites that few people have the opportunity to visit, let alone enjoy a proprietor-guided exploration of their fascinating nuances. Join an intimate, curated tasting of wines produced from each vineyard, while enjoying a sommelier-moderated discussion amongst the winemakers who crafted them. An exquisite wine paired farm-to-table lunch follows making for a perfectly immersive wine excursion.

A very limited number of seats are available for this special Immersion set in the Bedrock Vineyard – one of the most historically and qualitatively gilded plots of land in Sonoma Valley. Each of the featured wines in this unique tasting are vineyard designates exclusively from Sonoma Valley's many centuries-old historic vineyards, dating as far back as 1888. Taste and learn how ancient vines produce wines of remarkable character and depth, but in very small quantities. Founding vintner of Ravenswood Winery, Joel Peterson, will engage in a sommelier moderated discussion with a panel of winegrowers who have mastered the art of coaxing the most out of these vineyards that have withstood the test of time.

### **TASTING PANEL WINES**

2015 Ravenswood Zinfandel, Old Hill Ranch, Sonoma Valley  
1993 Ravenswood Zinfandel, Old Hill Ranch, Sonoma Valley – 1.5-LITER  
2016 Once & Future Zinfandel, Bedrock Vineyard, Sonoma Valley  
2015 Bedrock Wine Co. Zinfandel, Pagani Vineyard, Sonoma Valley

### **TASTING PANEL**

Barricia Vineyards + Bedrock Vineyard | Diane Kenworthy  
Old Hill Ranch | Will Bucklin  
Ravenswood Winery | Joel Peterson

Panel Moderator: Master of Wine | Dr. Liz Thach



## **HISTORIC VINEYARD DESIGNATES: WHAT DOES A CENTURY YIELD?**

### **BEDROCK VINEYARD**

Saturday, April 7, 10:30 am – 1:30 pm

### **LUNCH MENU**

#### **FIRST COURSE**

Green Garlic Soup, Seared Diver Scallop, Nettle Pesto, Fine Herb Salad with Edible Flowers

2016 Ravenswood Chardonnay, Sangiacomo Family Vineyards, Los Carneros

#### **SECOND COURSE**

Herb Crusted Lamb Ribeye, Baby Spring Vegetables, Fava Beans Puree, Olive Oil Poached Potatoes  
with Huckleberry Bordelaise and Mustard Blossoms

2014 Ravenswood Bedrock Vineyard Zinfandel, Sonoma Valley

2015 Ravenswood Barricia Vineyard Zinfandel, Sonoma Valley

#### **THIRD COURSE**

Dark Chocolate Dariole, Black Currant and Ginger Compote,  
Whipped Crème Fraiche, Orange Caramel, Almond Streusel

2015 Ravenswood Bedrock Vineyard Cabernet Sauvignon, Sonoma Valley

1992 Ravenswood Zinfandel, Old Hill Ranch, Sonoma Valley, 3-LITER

**Prepared by Chef Kyle Kuklewski, Ramekins Culinary Center**