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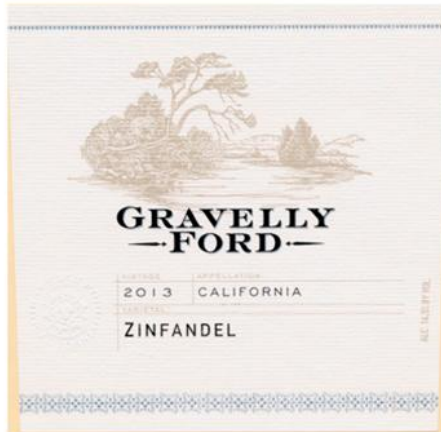
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Zinfandel, 2013. Gravelly Ford

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ITEM #: C0515R2DC

Vintage: 2013

Varietal: Zinfandel

Vineyard/Appellation: California

Color: Medium magenta

Nose: Great strawberry

Palate: Supple berry and spice

Finish: Strawberry & blueberry

Rating: 95

Cellarling/Serving Suggestions: 4-5 years/Alcohol: 14.5%

Podcast Link: Online Wine Tasting with the Cellarmaster

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DESCRIPTION

REVIEWS

Q & A

The Winery: Gravelly Ford Zinfandel is made by our friends at O'Neill Vintners. Winemaker Mark Rasmussen joined O'Neill after 12 years with Golden State Vintners. He began his winemaking career in 1977 with Pacific Land and Viticulture and later moved to Sebastiani in 1982, where he became Director of Winemaking. He holds an undergraduate degree from UC Berkeley and a graduate degree in Food Science/Enology from Fresno State University.

The Region: Gravelly Ford Ranch, owned by O'Neill Vintners, is approximately 960 acres adjoining the San Joaquin River in Madera County. It was founded by Jeff O'Neill, a third generation member of a California winemaking family with roots dating back to 1934. Prior to founding O'Neill Vintners & Distillers, Jeff O'Neill was President and Chief Executive Officer of Golden State Vintners (GSV) from 1986 to 2004. Jeff is a graduate from the University of the Pacific School of Business. Under his direction, GSV expanded from a single winery location in the Central Valley into a vertically-integrated grower, producer, and bottler of wine and wine-related products throughout California.

The Wine: Zinfandel was first thought to be a descendent of the Primitivo grape best known in Southern Italy's Puglia region. It was thought that it originated there. What we've come to find out is that our Zinfandel did come from Puglia, but it originated in Croatia where it is called Plavic Mali. Zinfandel is suited to California's climate like no other grape. Here it produces rich, extracted wines of which this beauty is no exception. This is a classic California Zinfandel with rich, jammy strawberry and plum components that just ooze out of the glass, through the teeth, and under the gums. Blast it through duck confit ravioli with a black truffle sauce.

[May Classic Series Newsletter \(.pdf\)](#)



Safra 2013. Jantar em 01/08/2015.