

2004 ZINFANDEL OLTRANTI

*bottled February 2006, 41 barrels produced
88% zinfandel, 10% carignane, 2% petite sirah
bottle cost: \$28, invoice will not be sent.*

HISTORY

Niccolo and Flora Oltranti purchased the old Mazzoni Home Ranch in 1987. They set about restoring this historic property, working on the buildings (Nic is an engineer) and tending the surviving nineteenth-century vines. (Ridge has made Mazzoni Home Ranch from these old vines since 1996.) Once the old vines recovered, Nic and son Paul turned to the abandoned hillside vineyards above. Replanted to an old zinfandel field selection, these young vines have begun to produce the quality that seems inherent to this exceptional zinfandel site.

VINEYARD

First Ridge Oltranti Zinfandel: 2004
Location: Western edge, Alexander Valley, north of Geyserville.
Vines: Zinfandel, petite sirah, carignane
Soils: Gravelly clay loam
Training: Head trained, (no trellis) spur pruned.
Yield: 1 to 2.5 tons per acre

GROWING SEASON

Rainfall: Forty inches (slightly below normal)
Bloom: Early May
Weather: Dry winter, warm spring and summer.

VINTAGE

Harvest dates: 17 – 21 August
Grapes: Average brix 25.6°
Fermentation: No inoculation. Natural primary and secondary, daily pump-overs. Pressed at nine days.
Aging: 100% air-dried american oak barrels, (13% new, 20% one year old, 41% three years old, 26% four and five year old)
Time in barrel: Eighteen months