

2006 ZINFANDEL DUSI RANCH

*bottled March 2008, 48 barrels produced
100% zinfandel
bottle cost: \$28, invoice will not be sent*

HISTORY

The zinfandel on this Paso Robles ranch was first planted in 1923. It was purchased soon after by Sylvester and Catarina Dusi, who raised three sons there—Guido, Dante, and Benito. When Guido and Dante went to war in 1944, vineyard cultivation was left to Sylvester and young Benito—eleven at the time. Beni, as his many friends call him, maintained the vines from then on. Ridge's long relationship with Beni and the Dusi vineyard began when Dave Bennion—scouting the area in 1967—knocked on the Dusi's door and asked to buy five tons of grapes.

VINEYARD

First Ridge Dusi Ranch: 1967

Location: One quarter mile east of Highway 101, between the Santa Lucia Range and the Chalone Hills.

Soils: Well-drained, composed of river rock and light sandy loam.

Vines: Zinfandel, planted 1923.

Training: Head trained (no trellis), spur pruned.

Yield: Three tons per acre

GROWING SEASON

Rainfall: 42 inches (above average)

Bloom: Mid-May

Weather: Wet spring, warm, dry summer and fall.

VINTAGE

Harvest dates: 21 October

Grapes: Average brix 25.8°

Fermentation: 100% submerged cap fermentation; natural primary and secondary. Pressed at six days.

Aging: Air-dried american oak, 24% new, 14% one and two years old, and 62% four years old.

Time in barrel: Twelve months