

RIDGE 2007

CALIFORNIA

ZINFANDEL

PAGANI RANCH

2007 Zinfandel, Pagani Ranch, bottled March 2009

A warm, dry spring augured a good set, though lack of rain was a concern. Fortunately, the deep-rooted vines found water throughout a mild summer. Ripening was threatened as several fronts passed over Northern California in late September. We picked on October 8; a serious storm struck the next day, but to our surprise the grapes had ripened perfectly. The fully-crushed fruit fermented on its natural yeasts in eight small, open-top tanks. As juice circulated through the skins, rich color and firm tannin extracted quickly. We pressed early, on day five, avoiding an excessively tannic structure. When uninoculated malolactic fermentation finished in late November, the lots were combined and racked to air-dried american oak barrels. This opulent Pagani exemplifies the complexity that can be drawn from old field-blend vines. Enjoyable now, it will develop fully over the next ten years. *EB (1/09)*

92% ZINFANDEL, 5% ALICANTE BOUSCHET,
3% PETITE SIRAH

14.3% alcohol by volume

History

Since 1991, Ridge has made zinfandel from the old Pagani vineyard on the east-facing side of Sonoma Valley. The vines here were planted eighty-five to one hundred ten years ago. Pagani Ranch is a fine example of what we look for in a vineyard: low-yielding old vines, carefully tended by a quality-conscious family who, in this case, have worked the land for four generations. The vineyard's long survival is proof of its merit. An average site would have been abandoned during the thirteen years of Prohibition, or during the Depression.

Vintage

- Harvest Date** 8 October
Grapes Average Brix 25.5°
Fermentation No inoculation; natural primary and secondary. Pressed at five days.
Aging 100% air-dried american oak barrels (14% new, 32% one to two, and 54% three to six years old).
Time in Barrel Fifteen months

Vineyard

- First RIDGE Zinfandel Pagani Ranch** 1991
Location Northern Sonoma Valley, Sonoma County.
Elevation 100' - 150'
Soils Gravelly clay loam
Vines Zinfandel, interplanted with minor amounts of petite sirah and alicante bouschet, 30 acres planted from 1896 to 1922.
Training Head trained (no trellis), cane pruned.
Yields 1.5 - 2.5 tons per acre

Growing Season

- Rainfall** Thirty-five inches (below average)
Bloom Mid-May
Weather A dry spring and a warm, dry summer with no sustained heat spells.

