
RIDGE 2007

CALIFORNIA

BUCHIGNANI

RANCH

CARIGNANE

*bottled December 2008
49 barrels produced
100% carignane
bottle cost: \$26, invoice will not be sent*

HISTORY

Stan Buchignani's ranch is located on Dutcher Creek Road, in the hills on the far western edge of the Alexander Valley appellation. The majority of the vineyard's carignane was planted in the 1940s. Stan's grandfather, Dominico Cerruti, planted the first block in 1927; his father, Dino, planted the last in the early 1950s. The vineyard's climate bears a strong resemblance to that of upper Dry Creek Valley, three miles to the south, where days are warm. Fog, which tends to hang low in the valley, burns off sooner in the hills. Carignane from Buchignani is complex, its fine structure much like that of a field-blend zinfandel.

VINEYARD

***First Ridge Carignane Buchignani Ranch** 1999
Location In the hills that border upper Dry Creek Valley on the north.
Soils Benchland: clay loam with stones and gravel, highly weathered, limited topsoil.
Front of ranch: gray gravelly clay loam.
Vines Carignane, 5 acres planted 1927, 7 acres planted 1940s, 4 acres planted 1952.
Training Head trained, spur pruned.
Yield Two tons per acre*

GROWING SEASON

***Rainfall** 35 inches (below average)
Bloom Mid-May
Weather Dry spring; warm, dry summer, sustained heat spells.*

VINTAGE

***Harvest Date** 3 September
Grapes Average brix 26.6°
Fermentation No inoculation. Natural primary and secondary. Total maceration time 10 days, a single pump-over daily.
Aging Air-dried american oak barrels
(10% new, 20% one and two years old, 70% three and four years old).
Time in barrel 12 months*