
RIDGE 2007

CALIFORNIA

BUCHIGNANI

RANCH

ZINFANDEL

*bottled December 2008, 48 barrels produced
93% zinfandel, 7% carignane
bottle cost: \$28, invoice will not be sent.*

HISTORY

This wine comes from a small planting of old-vine zinfandel on the Buchignani Ranch on Dutcher Creek Road in the hills north of Dry Creek Valley. (Carignane planted on the rest of the ranch provides a separate ATP selection.) The zinfandel block, approximately five acres in size, was planted in the 1940s and '50s on a rocky knoll overlooking the family home, where Stan Buchignani, grandson of the ranch's founder, Dominico Cerruti, lives today.

VINEYARD

First Ridge Zinfandel Buchignani 1999

Location Northwestern edge of the Alexander Valley appellation, in the hills bordering the Dry Creek Valley appellation.

Soils Benchland: clay loam with stones and gravel, highly weathered, limited topsoil. Front of ranch: gray, gravelly clay loam.

Vine Training Head trained, spur pruned.

Yield Two to three tons per acre

GROWING SEASON

Rainfall 35 inches (below average), a dry spring.

Bloom Mid-May

Weather Dry spring with a mild summer and fall. No sustained heat spells.

VINTAGE

Harvest Date 30 August - 3 September

Grapes Average Brix 25.3°

Fermentation Grapes fermented on the naturally-occurring yeasts. In-tank malolactic also carried out without inoculation. Pressed at seven days.

Barrels Air-dried american oak barrels: 15% new oak, 35% one to two years old, 30% three years old and 20% four years old.

Aging Twelve months in barrel