
RIDGE 2007

CALIFORNIA

ZINFANDEL

DUSI RANCH

LATE HARVEST

*bottled August 2008, 51 barrels produced, 100% zinfandel
initial sugar at harvest: 28.7% by weight
residual sugar in the wine: 1.4% by weight
bottle cost: \$30, invoice will not be sent.*

HISTORY

The zinfandel on this Paso Robles ranch was 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 their father and young Benito—eleven years old 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 Dusis' 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 10 inches (below average)

Bloom Early June

Weather Warm spring, dry, hot summer and fall

VINTAGE

Harvest dates 5 September

Grapes Average brix 25.8°

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

Ageing Air-dried american oak, 16% new, 21% two years old, and 63% three to five years old.

Time in barrel Nine months