
RIDGE 2008

CALIFORNIA

BUCHIGNANI

RANCH

CARIGNANE

bottled December 2009, 43 barrels produced
100% hillside-grown, old-vine 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.

www.ridgewine.com

408.867.3233

VINEYARD

First Ridge Carignane Buchignani 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 30 inches (below average)

Bloom Early May

Weather Dry spring and warm, dry summer with no sustained heat spells

VINTAGE

Harvest Date 3 September

Grapes Average brix 25.1°

Fermentation No inoculation; natural primary and secondary. Total maceration time 9 days (double pumpover each day)

Barrels 100% air-dried american oak (5% new, 25% one and two years old, 70% three and four years old)

Aging Twelve months in barrel