

# RIDGE 2013 PAGANI RANCH ZINFANDEL

83% ZINFANDEL, 16% ALICANTE BOUSCHET, 1% PETITE SIRAH  
SONOMA VALLEY, SONOMA COUNTY 14.8% ALCOHOL BY VOLUME

## HISTORY

Since 1991, Ridge has made zinfandel from the old Pagani vineyard on the east-facing side of Sonoma Valley. All the vines were planted ninety to one hundred fifteen 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.

FIRST RIDGE PAGANI RANCH: 1991

## GROWING SEASON

Rainfall: 24.5 - 30 inches (below average)

Bloom: Early to Mid-May

Weather: Warm spring and early summer followed by cooler weather that slowed ripening.

## VINTAGE

Harvest Dates: 10 - 12 October

Grapes: Average Brix 26.5°

Fermentation: Grapes destemmed and crushed, pumped over a floating cap and pressed at eight days.

Barrels: 100% air-dried american oak barrels (10% new, 48% one to two years, 42% four years old).

Aging: Fifteen months in barrel

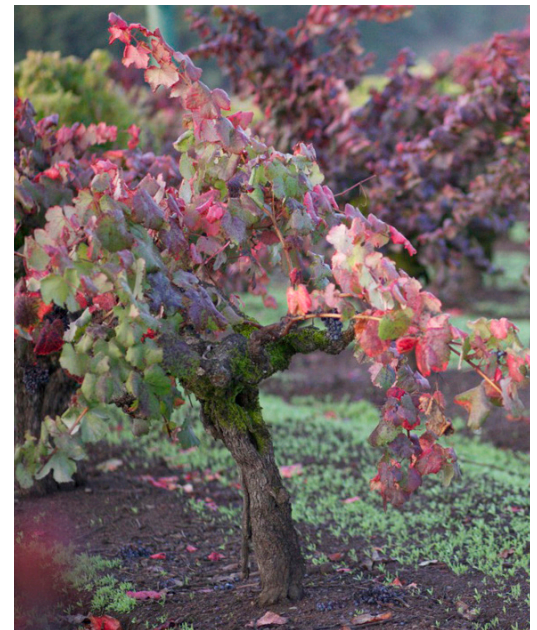
## WINEMAKING

Hand harvested Pagani Ranch grapes; destemmed and crushed; fermented on the native yeasts, followed by full malolactic on the naturally occurring bacteria; 0.28 grams/liter calcium carbonate added during fermentation to moderate excessive natural acidity; minimum effective sulfur for this wine (35 ppm at crush, 174 ppm over the course of aging); oak from barrel aging; pad filtered at bottling. In keeping with our philosophy of minimal intervention, this is the sum of our actions.



2013 Pagani Ranch, bottled April 2015

An unusually warm growing season, short on winter rain, worked well at Pagani Ranch. Harvest began October 10, finishing in two days. Fermentations were slow, which meant pressing before dryness to avoid extracting excessive tannins. While in barrel, the wines were tasted frequently to follow their progress as they fermented dry through spring and summer. This deep-colored, fruit-forward zinfandel is approachable now. Richness, balanced by firm acidity, assures its development over the next ten to fifteen years. EB (2/15)



Pagani Ranch Vineyard is located in Northern Sonoma Valley, Sonoma County.

Elevation: 100 - 150'

Soils: Gravelly clay loam

Vines: Zinfandel, interplanted with minor amounts of petite sirah, carignane and alicante, all 30 acres planted from 1896 to 1922.

Training: Head trained, (no trellis) cane pruned.

Yields: 1 3/4 tons per acre

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