

RIDGE 2012 PAGANI RANCH ZINFANDEL

90% ZINFANDEL, 9% ALICANTE BOUSCHET, 1% MATARO
SONOMA VALLEY, SONOMA COUNTY 14.1% 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 inches (below average)

Bloom: Mid-May

Weather: Warm spring and long, mild summer.

VINTAGE

Harvest Dates: 10 - 12 October

Grapes: Average Brix 24.1°

Fermentation: Full crush, floating cap. Pressed at eight days.

Barrels: 100% air-dried american oak barrels (25% new, 57% three years old, 18% four years old).

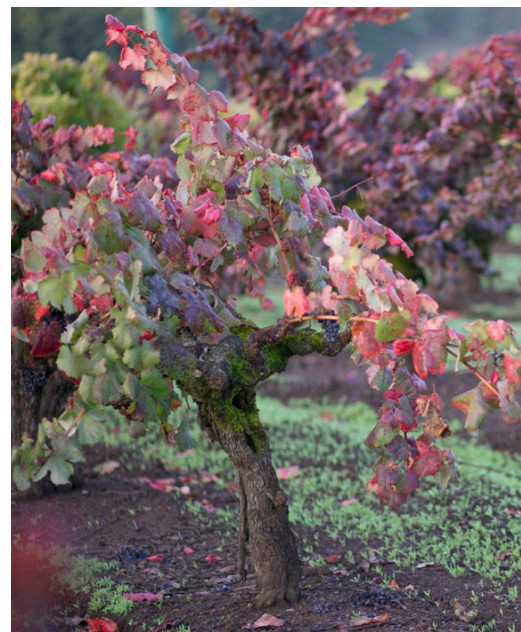
Aging: Fourteen months in barrel

WINEMAKING

Hand harvested Pagani Ranch grapes; destemmed and crushed; fermented on the native yeasts, followed by full malolactic on the naturally occurring bacteria; 0.36 grams/liter calcium carbonate added to 7 of 8 fermentors during fermentation to moderate excessive natural acidity; minimum effective sulfur for this wine (28 ppm at crush, 119 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.



2012 Pagani Ranch, bottled March 2014
Sonoma Valley's cool climate can be challenging for ripening zinfandel, and 2012 turned unseasonably cool in summer and early fall, delaying harvest. Each of the eight parcels fermented separately. After pressing, and completion of an uninoculated malolactic, the lots were blind-tasted; five were selected for this wine. Aged in american oak, it clarified by settling. Its full—but moderate—ripeness and firm acid show sensational fruit and elegant structure. Approachable now, it will be most enjoyable over the next five to seven years. EB (12/13)



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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