

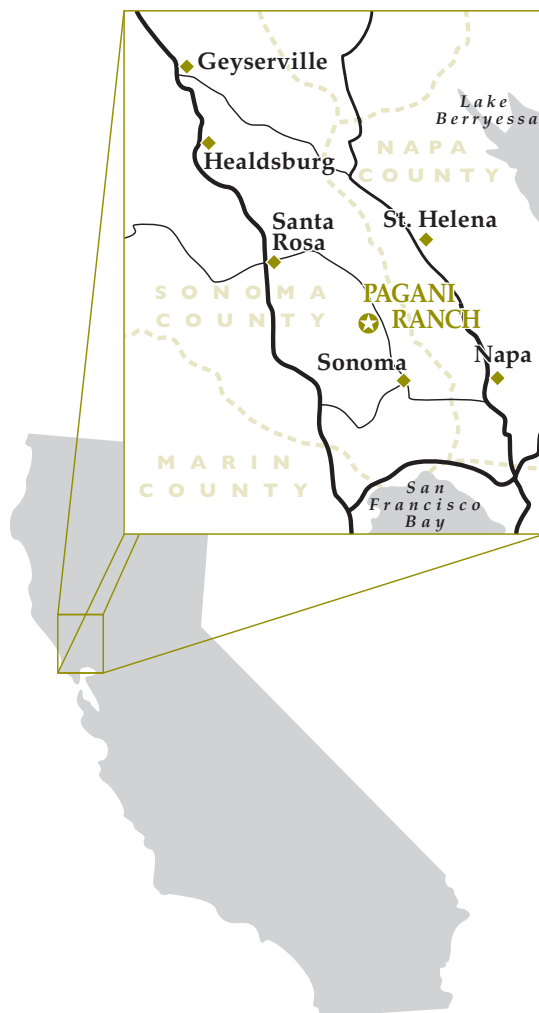
# RIDGE 2009 PAGANI RANCH ZINFANDEL

## 2009 Zinfandel, Pagani Ranch, bottled March 2011

A brief winter and unusually warm spring and summer stressed these unirrigated old vines. Despite the stress, Sonoma Valley's cool climate kept the grapes from over-ripening. Harvested on October 11—two days before a powerful storm—the grapes were in perfect condition. Of three fermentors, one had a submerged-cap grid for gentle extraction; the others allowed the cap of skins to float. All were pumped over daily to aerate juice and keep the natural-yeast fermentation progressing to dryness. We combined the two most complex lots, transferred them to american oak barrels, and racked them off the lees every three to four months to clarify the wine naturally. Spice and fruit have integrated nicely. Like the 2008, this Pagani has the richness and structure for aging. It will develop fully over the next fifteen years. *EB* (12/10)

80% ZINFANDEL, 14% ALICANTE BOUSCHET,  
4% PETITE SIRAH, 2% CARIGNANE

15.0% 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.

## Vineyard

### First RIDGE

**Pagani Ranch** 1991

**Location** 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** 1.5 - 2.5 tons per acre

## Growing Season

**Rainfall** Below average (34 inches)

**Bloom** Late-May

**Weather** A dry winter saved by spring rains and a warm, dry summer.

## Vintage

**Harvest Date** 11 October

**Grapes** Average brix 26.1°

**Fermentation** No inoculation; natural primary/secondary. Pressed at nine days.

**Barrels** 100% air-dried american oak barrels (14% one year, 53% two years old and 33% four years old).

**Aging** Fourteen months in barrel

## Winemaking

Pagani Vineyard grapes, hand harvested. Destemmed and crushed. Fermented on the native yeasts, followed by full malolactic on the naturally occurring bacteria. 0.1 grams/liter calcium carbonate added during fermentation to moderate excessive natural acidity. Minimum effective sulfur added (35 ppm at crush, 145 ppm over the course of aging). Pad filtered at bottling. In keeping with our philosophy of minimal intervention, this is the sum of our actions.