

2010 Pagani Ranch, bottled April 2012

The growing season began with heavy winter rains saturating the soil. A cool, foggy summer slowed ripening, and two days of intense heat in late August reduced yields dramatically. Eight small parcels (nineteen acres planted between 1896 and 1922) were picked on October 5, and crushed into four open-top tanks. Natural-yeast primary fermentation began within two days, and finished in eight. All four lots were of superb quality; the excellent press wine was added for its color and tannins. Uninoculated malolactic finished three weeks after pressing-most unusual for this high-acid wine. Its richness is complemented by additional time in oak. Enjoyable now, this complex zinfandel will continue to develop over the next ten to twelve years. EB (1/12)

408.867.3233

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## RIDGE 2010 PAGANI RANCH ZINFANDEL

82% ZINFANDEL, 16% ALICANTE BOUSCHET, 2% PETITE SIRAH

SONOMA VALLEY, SONOMA COUNTY 14.9% ALCOHOL BY VOLUME GROWN, PRODUCED & BOTTLED BY RIDGE VINEYARDS BW 4488 18100 MONTE BELLO ROAD, P. O. BOX 1810, CUPERTINO, CA 95015