

RIDGE 2010 PAGANI RANCH ZINFANDEL

82% ZINFANDEL, 16% ALICANTE BOUSCHET, 2% PETITE SIRAH
SONOMA VALLEY, SONOMA COUNTY 14.9% 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: 42 inches (above average)

Bloom: Late May

Weather: Cool, late spring, cold summer, two very hot days in August (24 & 25th).

VINTAGE

Harvest Dates: 5 October

Grapes: Average Brix 25.1°

Fermentation: No inoculation; natural primary and secondary. Pressed at eight days.

Barrels: 100% air-dried american oak barrels (15% new, 10% one year, 75% two and three years old.)

Aging: Sixteen months in barrel

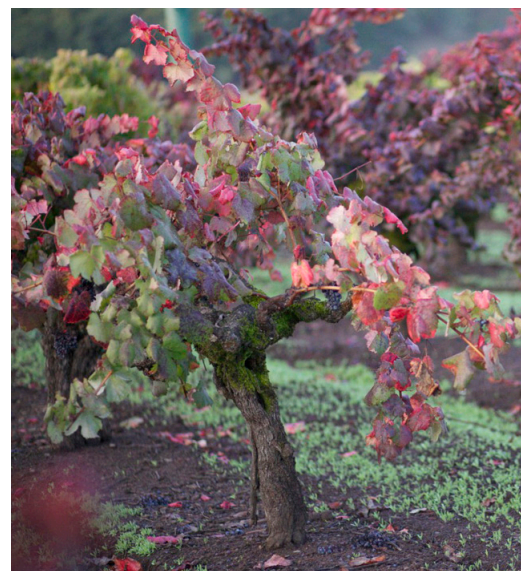
WINEMAKING

Pagani Vineyard grapes, hand harvested. Destemmed and crushed. Fermented on the native yeasts, followed by full malolactic on the naturally occurring bacteria. 1.1 grams/liter calcium carbonate added during fermentation to moderate excessive natural acidity. Minimum effective sulfur added (30 ppm at crush, 130 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.



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)



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

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: 0.5 – 0.75 tons per acre

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