

RIDGE 2011 PAGANI RANCH ZINFANDEL

78% ZINFANDEL, 18% ALICANTE BOUSCHET, 3% PETITE SIRAH,
1% MATARO (MOURVEDRE)
SONOMA VALLEY, SONOMA COUNTY 14.7% 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: 40 inches (above average)

Bloom: Late May

Weather: Wet spring and atypically cool summer, with no sustained heat spells.

VINTAGE

Harvest Dates: 3 October

Grapes: Average Brix 24.9°

Fermentation: No inoculation; natural primary/secondary. Pressed at six days.

Barrels: 100% air-dried american oak barrels (25% one year, 55% two and three years old, 20% four years old).

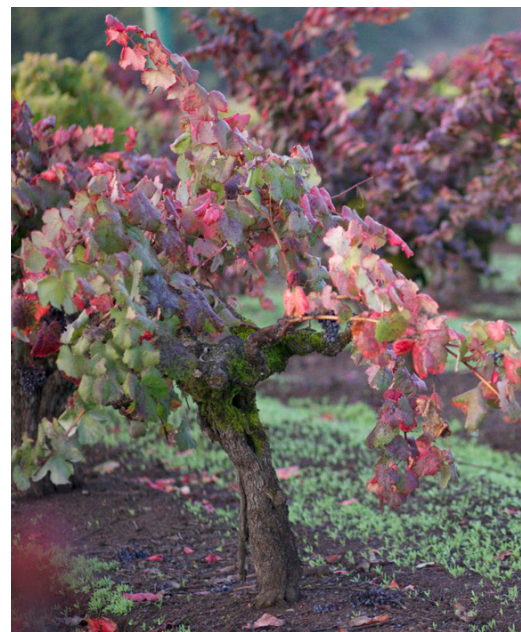
Aging: Thirteen months in barrel

WINEMAKING

Hand harvested Pagani Vineyard grapes; destemmed and crushed; fermented on the native yeasts, followed by full malolactic on the naturally occurring bacteria; 0.63 grams/liter calcium carbonate added during fermentation to moderate excessive natural acidity; minimum effective sulfur added (30 ppm at crush, 67 ppm over the course of aging); aged in oak barrels; pad filtered at bottling. In keeping with our philosophy of minimal intervention, this is the sum of our actions.



2011 Pagani Ranch, bottled February 2013
A late winter and cool spring set back the growing season, pushing bloom well into June. The nineteenth-century zinfandel set a small crop that ripened by early October. A six-day fermentation with twice-daily pump-overs provided intense color and rich tannins. The tannic, red-fleshed alicante—planted in the 1920s—was fermented with care, adding an intriguing hint of rusticity to the zinfandel. This complex wine, like past vintages, will age beautifully over the next seven to eight years. EB (12/12)



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

RIDGE
VINEYARDS

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17100 Monte Bello Road, Cupertino, CA 95014
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